



ELECTRIC MINI-DAIRY

ME-050 ME-100 ME-200 ME-300 ME-500 ME-650 ME-800 ME-1000

With these mini-dairies is possible to pasteurize milk and produce cheeses and yoghurt. Suitable to heat up to 96°C and cool down to 25-30 °C (lower temperatures can be achieved by connecting an external chilled water generator)

Description:

The basin is constituted by a triple wall in inox steel. In the outside interspace is the thermal isolation, while in the internal interspace (honeycomb type) is filled with water used for the processes of heating and cooling.

The heating takes place by means of electric resistance. The cooling takes place indirectly using running water through a heat exchanger.

Features:

- Touch screen controller with 10 programs for the driving of thermal processes in manual or automatic mode. Allows the automatic execution of cycles of heating, cooling, pauses and maintenance, programmable by the user.
- Fixed speed electric agitator (25 rpm).
- Discharge flapper valve (DIN 11851)
- Tilting device for easy full discharge.
- Stainless steel lid with hinge and spring
- Heat exchanger
- Circulation pump + safety devices



Options:

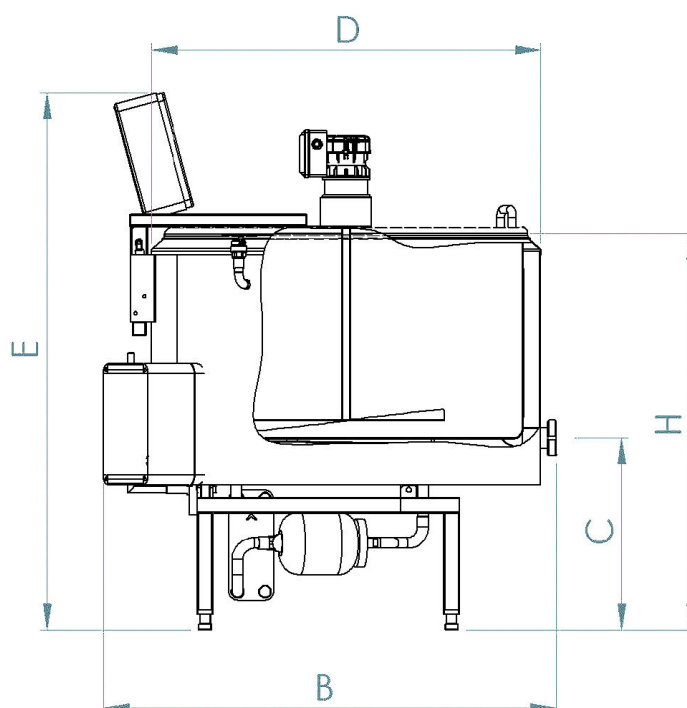
- ME-xxx/1: CHEESE KIT (Planetarium + Triple Harp)
- ME-xxx/2: TEMPERATURE RECORDER. The controller is endorsed with a temperature recording function on SD card. This option also includes a PC software for data analyze
- ME-xxx/3: VARIABLE SPEED AGITATOR from 12 to 35 rpm through electronic inverter.
- ME-xxx/4: SUPPORT FRAME that rise the height of the discharge at 65cm from floor.
- ME-xxx/5: PLATFORM + STAIRS to access the Minidairy from top (discharge at 1 mt allowing to directly discharge on tables).
- ME-xxx/6: HOT WATER AUXILIARY INPUT allows the use of hot water generated externally by: from steam boiler, solar plant or wood pellet boiler, etc...
- ME-xxx/7: "Z" STIRRER allows the mixing of the milk on machines endorsed with option /1, even with covers closed.
- ME-xxx/8: 115V or 230V SINGLE PHASE POWER SUPPLY (50Hz or 60Hz)
- ME-xxx/9: 230V THREE PHASE POWER SUPPLY (50Hz or 60Hz)
- ME-xxx/10: LARGER STIRRER (75% of vat diam.)
- ME-xxx/11: WHEELS (n.4 s.s. pivoting wheels)
- ME-xxx/16: CURD STIRRER (THREE PIECES) Allows the mixing of the broken curd on machines endorsed with option /1
- ME-xxx/65: DN65 OUTFLOW AND DISCHARGE VALVE (instead of standard DN50)
- ME-xxx/80: DN80 OUTFLOW AND DISCHARGE VALVE (instead of standard DN65)



Technical data:

Standard Power supply: 400V/3N/50Hz or 60Hz

| Model | Max capacity. (Lt) | Min capacity. (Lt) | Electric power (standard*) (KW) |
|----------------|-----------------------|-----------------------|---------------------------------------|
| ME-050 | 50 | 10 | 6 |
| ME-100 | 100 | 20 | 9 |
| ME-200 | 200 | 40 | 18 |
| ME-300 | 300 | 60 | 20 |
| ME-500 | 500 | 100 | 30 |
| ME-650 | 650 | 130 | 30 |
| ME-800 | 800 | 160 | 45 |
| ME-1000 | 1000 | 200 | 45 |



Dimension e Weights:

| Model | Ø D est. mm | C mm | B mm | H mm | E* mm | Weight kg | Outlet DN |
|----------------|----------------|---------|---------|---------|----------|--------------|--------------|
| ME-50 | 520 | 575 | 660 | 930 | 1350 | 90 | 50 |
| ME-100 | 720 | 575 | 860 | 930 | 1350 | 125 | 50 |
| ME-200 | 820 | 475 | 980 | 1010 | 1380 | 170 | 50 |
| ME-300 | 1000 | 475 | 1150 | 1010 | 1450 | 230 | 50 |
| ME-500 | 1120 | 330 | 1270 | 1030 | 1450 | 310 | 65 |
| ME-650 | 1280 | 330 | 1430 | 1010 | 1500 | 360 | 65 |
| ME-800 | 1400 | 330 | 1550 | 1010 | 1550 | 395 | 65 |
| ME-1000 | 1540 | 330 | 1750 | 1030 | 1600 | 465 | 80 |

* on standard feet