



MICRO PASTEURIZER “LOW COST” WITH ELECTRIC HEATING MPLC-15 - MPLC-35

With this small pasteurizer it is possible to pasteurize milk and produce cheese, ricotta and yogurt. Suitable for heating up to 94 ° C.

Description:

This device works with the principle of bain marie heating and is constituted by an outer vat in which there is the water used to transmit heat, and an internal vat in which to deposit the milk.

The heating takes place by means of an electrical resistance placed on the bottom of the outer vat.

The cooling is done making the water flow thru the outer vat.

A thermostat with timer allows to bring the milk to the desired temperature and to maintain it for a predetermined time (max. 999 minutes).

Composed of:

- Double stainless steel vat
- Electrical heater with safety thermostat
- Digital thermostat with timer
- Cover with milk thermometer
- Cooling water inlet and outlet hoses

Option:

MPLC-xx/1: Additional milk vat



Technical Data:

	MPLC-15	MPLC-35
Nominal capacity (l):	15	35
Max. working capacity (l):	14	34
Min. working capacity (l):	2	5
Max temperature (°C):	94	94
Power supply:	230V – 50 Hz	
Power (kW):	2.8	3.2
Dimension (cm):	d. 32 x h 52	d. 48 x h 55
Weight (kg):	6	12