

C.L.A.

YOGURT-BASED PRODUCT PASTEURIZER



Suitable for mixing and pasteurizing yogurt based products with fruits and other ingredients.

Our unique stirring unit allows to maintain fruits as undamaged as possible.

This device works in a completely sterile environment. It is possible, if necessary, to sterilize every single component, even all the flanges and inlet nozzles.

Thermal cycle is guaranteed by hot water jacket or half pipe heating unit on the outside of the main body, and by our special heated stirring unit.

Capacity: from 500 to 5000 litres
The heating unit is insulated.



The device can be purchased with 15° lifting unit, 30° working position, unloading position, manual/motorized jack or 15° fixed framework.

Technical Characteristics:

- Body operating pressure: from -1° to +4 Bar
- Jacket and stirring device operating pressure: from -1° to +4 Bar
- Operating temperature from -20 to +150°C

Finish:

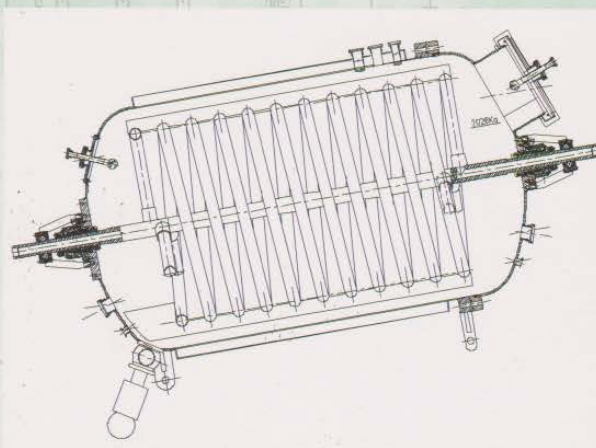
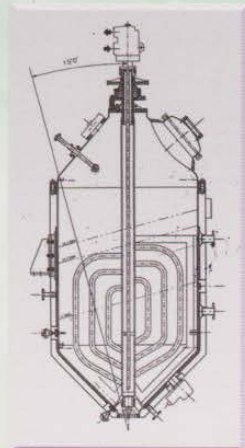
Interior finish: polished $Ra < 0.5 \mu m$
Exterior finish: satin fine Scotch Brite
(other finishes available upon request)

Certifications:

In accordance with European Directive 97/23/EC PED
(Pressure Equipment Directive)

In accordance with European Directive 2006/42/EC
(Machine Directive)

A vertical version of this device is also available.



C.L.A.

C.L.A. srl

Via Vicenza, 2 - 36015 Schio (Vicenza) Italia
Tel +39 0445 673030 - +39 0445 673315
Fax +39 0445 511782
commerciale@claschio.it - www.claschio.it

COMPANY WITH QUALITY MANAGEMENT
SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =