



MILK PROCESSING MACHINE



DL MILK50

MILK AND CHEESE PROCESSING MACHINE



INTRODUCTION

Food technology has become an interdisciplinary area based on chemical engineering and food science.

The importance of food technology is to provide the operational and scientific knowledge necessary to design, direct, coordinate, install and control production processes in the industry, improve quality, participate in the development of new food formulations and preservation methods, etc., and play an important role in the field of food since it allows producing food and beverages requested by consumers in a safe way.

To work in the production of dairy products, in general, basic stages must be met such as: measuring and straining the milk, heating the milk, adding rennet, draining, salting, grinding, moulding and packaging the product. Dairy products are all those products obtained from milk through appropriate technological treatments. These include yoghurt, cheese or pasteurized milk, etc.

The objectives of food technology are to know and handle food analysis techniques, to know the production systems of raw materials used in food, to apply technological innovations in food and manufacturing processes in the food industry and to evaluate their acceptance by consumers.



MILK PROCESSING MACHINE



To respond to the growing demand for qualified technicians and personnel in the food technology sector, technical institutes and universities should expand their educational offer by equipping the relevant laboratories with appropriate machines and equipment.

De Lorenzo has developed a MULTIFUNCTIONAL BENCH. The compact size of this machine and its user-friendly display help students to easily understand and reproduce a production cycle related to milk processing. In particular, with this machine it is possible to produce:

- Pasteurized milk
- Yoghurt
- Soft & hard cheese
- Ricotta
- Stretched curd cheese

Main features of the machine:

- A connection to electricity is needed for its operation (three-phase from the mains)
- No need to be connected to water supplies.
- Autonomous operating machine.
- Possibility to schedule the power on.
- Refrigeration up to +2°C.
- Pasteurization and heating up to +99°C.
- Easy and intuitive operation.
- Possibility to use 10 pre-set recipes.

Technical features of the machine:

- Nominal Capacity: 50 litres
- Minimum working capacity: 10 litres
- Electrical Power: 6.5 kW
- Dimensions: Width: 650 mm, Height: 1200 mm, Depth: 680 mm

Recommendations:

- The DL MILK50 machine needs to be connected to the electrical grid for its operation.
- It is recommended to have water supply and water discharge to clean the machine after use.

The machine is supplied with a kit for starting up and carrying out the first activities. Additional kits can be purchased separately.



MILK PROCESSING MACHINE



ACCESSORIES INCLUDED

SPECIAL HARP FOR YOGHURT

Suitable for yoghurt, cream, dessert, ice cream base, melted cheese.

The special design of this tool allows a smooth and homogeneous mixing of the product.

Using the scraping part, it is possible to keep the internal vat clean avoiding the direct cooking of the product on the heated wall of the machine (ideal for desserts, melted cheese, fondues, etc).



PRINTER

Suitable to track and print all the temperature variations, time and data for each production phase.



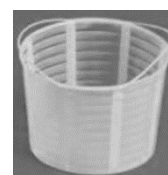
DOSING ADAPTER

Suitable to reduce the drain of dairy end product from $\varnothing$ 50/65 mm to $\varnothing$ 25mm in order to be transferred directly into bottles or jars.



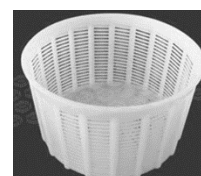
DISPOSABLE MOULD (WITH HANDLES) $\varnothing$ 8 H 6 CM 200 GR.

Disposable mould for cheese with handles, manufactured in a circular shape, perforated around for the expulsion of whey.



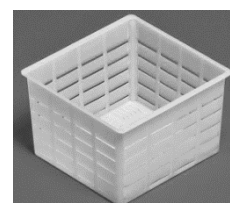
CHEESE MOLD $\varnothing$ 12 H 13,5 CM 600/800 GR.

Mould for cheese, manufactured in a circular shape, perforated around for the expulsion of whey.



DISPOSABLE SQUARE MOULD 10,5X9,5XH7 CM 500 GR.

Mould for cheese, manufactured in a squared shape, perforated around for the expulsion of whey.





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GRADUATED JAR 0-5000 ML

Suitable for measuring hot or cold liquids.



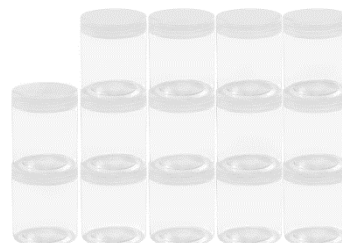
GRADUATED PLASTIC CYLINDER 100 ML

Suitable for measuring the volume of a process sample.



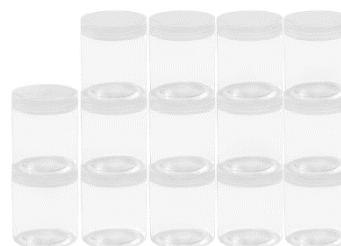
TRANSPARENT PLASTIC JAR WITH HERMETIC CLOSURE Ø 67 mm - package of 1200 pcs (jar + lid)

To prolong the useful life of the product, since it does not allow the entry or exit of air. It allows the safe packaging of the processed product.



TRANSPARENT PLASTIC JAR WITH HERMETIC CLOSURE Ø 95 mm - package of 400 pcs (jar + lid)

To prolong the useful life of the product, since it does not allow the entry or exit of air. It allows the safe packaging of the processed product.



Stainless steel trolley for curd discharge

It allows you to unload and form the curd into defined cheese shapes.

Possibility of baskets with different dimensions, formats and weights.

The tank is equipped with a 1" outlet with a stainless-steel ball valve and can contain the drained serum and recover it to produce ricotta.

Built in steel, on 4 pivoting wheels, diam. 80 cm, 2 wheels with brakes.

External dimensions WxDxH (mm): 860x680x680

Internal dimensions WxDxH (mm): 780x580x250

(The trolley is not equipped with curd distributor and cheese baskets/mould)

