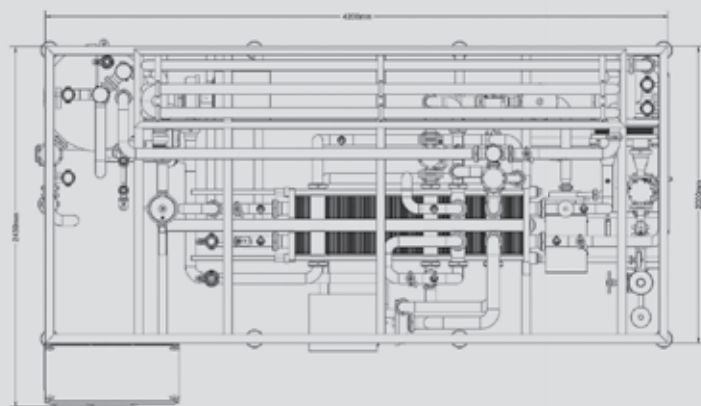




GALAXIAS

THE GALAXIAS PASTEURIZATION UNIT

The safe choice for a state of the art pasteurization unit, that guarantees the quality of the end product. Quality components, smart engineering and edge automation provide for efficient, reliable and energy saving operation.



SMART ENGINEERING

Pasteurization is one of the most important processes in the treatment of milk. The GALAXIAS unit is designed and engineered to meet strict hygiene, safety and quality standards. It has integrated all the equipment and connections (separator, homogenizer, deodorizer, large holder etc.) and it is ready for operation. All of the operational parameters are available for adjustment by the operator. It is supplied with different automation levels while it can easily be integrated in any plant.



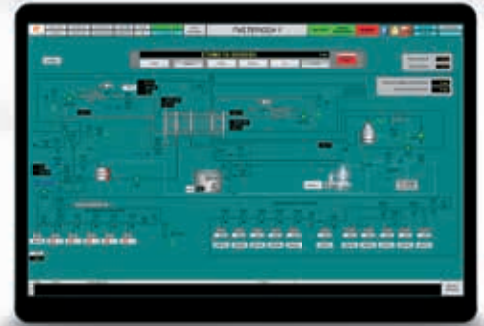
WHY GALAXIAS

GALAXIAS can be totally customized to meet individual needs and specifications by choosing one or more of the various available options. If required it can even be configured to be the sole pasteurization unit for three different products (milk, yogurt, cheese). It is used not only to make products safe for consumption and increase shelf life but also to alter the characteristics and differentiate the final product in order to address changing consumer needs.

AUTOMATED AND OPTIMIZED

The automation routines allow for easy preparation of the pasteurizer circuit following all the necessary pasteurization preparation steps automatically. During production, all the safety measures are followed and actions are taken automatically to safeguard the product. All data are recorded to ensure a safe product and to allow the operator to trace back in time and check them.

Initial filling and final emptying of the milk are done automatically with high accuracy, reducing the milk-water dilution and milk losses to an absolute minimum. CIP procedure at the end of the production is more than easy, since everything works automatically and operator and product safety are both guaranteed. During CIP, chemicals are dosed automatically ensuring correct and efficient cleaning using less energy and chemicals.



The GALAXIAS unit is the robust and efficient pasteurizer that it offers excellent performance levels you won't find in any other unit in this price class.

STANDARD DESIGN FEATURES

- Product balance tank (BTD) with level control
- Heating temperatures of 72–92°C
- Capacity: 5,000 up to 20,000 L/h
- Control panel, process controller (PLC), operator interface (HMI)
- Complete documentation in English
- Fully automatic operation
- Outlet temperatures for yogurt and cheese
- Automatic control of pasteurization temperature
- Ethernet communication between PLC and HMI

RECOMMENDED COMPONENT SUPPLIERS

- Bardiani pneumatic valves
- Alfa Laval heat exchanger
- SIEMENS PLC
- SIEMENS touch screen
- Endress+Hauser flow meter

TAILOR-MADE OPTIONS

- Equipment to cope with higher pasteurization temperatures
- Upgrade capacity up to 40,000 L/h
- Choice of alternative component suppliers
- Process data recording / Batch reporting
- Uninterrupted Power Supply (UPS)

DIMENSIONS

- From L4.0 x W2.00 x H2.30