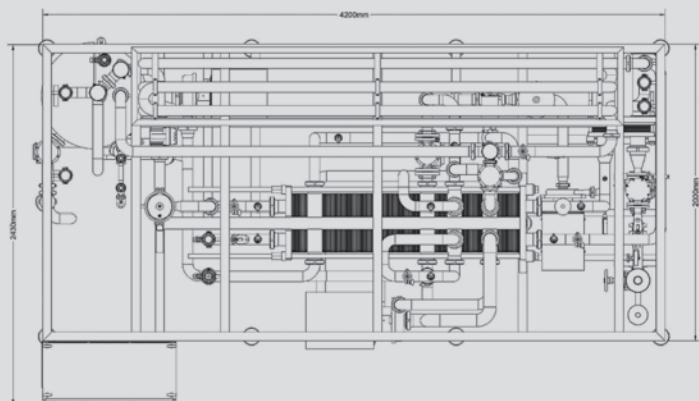




GALAXIAS

THE GALAXIAS PASTEURIZATION UNIT

The secure choice for a state-of-the-art pasteurization unit that ensures the quality of the end product. Quality components, smart engineering, and cutting-edge automation ensure efficient, reliable, and energy-saving operation.



ESMART ENGINEERING

Pasteurization stands as a critical process in milk treatment, and the GALAXIAS unit is purposefully designed and engineered to adhere to rigorous hygiene, safety, and quality standards. It seamlessly incorporates all necessary equipment and connections, including a separator, homogenizer, deodorizer, large holder, etc., and is ready for immediate operation. It is supplied with various automation levels, and it can easily be integrated in any plant. Integration into any plant setup is straightforward.

www.ashellas.com



AS

Automation System Hellas

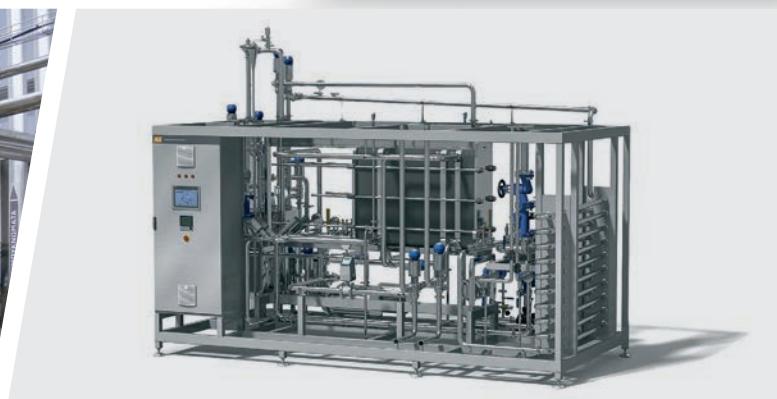
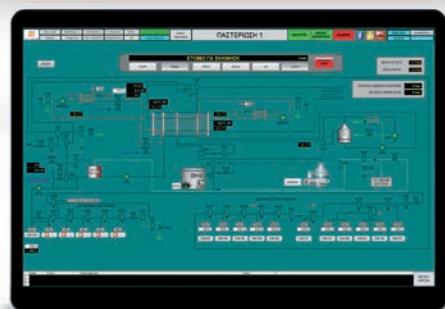
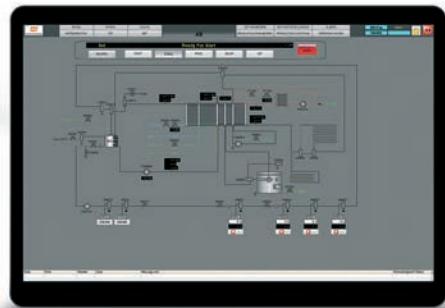
WHY GALAXIAS

GALAXIAS offers complete customization to meet individual needs and specifications by selecting from a range of available options. It can be tailored to serve as the sole pasteurization unit for three different products (milk, yogurt, cheese) if needed. Beyond ensuring product safety and extending shelf life, GALAXIAS is instrumental in modifying product characteristics to meet evolving consumer preferences.

AUTOMATED AND OPTIMIZED

Automation routines simplify the preparation of the pasteurizer circuit, automating essential pasteurization steps. Throughout production, safety measures are automatically enforced, ensuring product integrity. Comprehensive data recording facilitates product safety and allows operators to trace and verify information over time.

The pasteurizer achieves precise automated initial filling and final emptying of milk, minimizing milk-water dilution and reducing milk losses. The CIP procedure at the production's conclusion is effortlessly executed through automatic processes, guaranteeing operator and product safety. Chemical dosing during CIP is automatic, ensuring efficient cleaning with reduced energy and chemical usage.



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

Technical information	
Description	GALAXIAS
Capacity	From 10 m ³ /h up to 25 m ³ /h
Tanks Capacity	From 200 Lt up to 500 Lt
Materials Quality	Stainless Steel 316 L
Dimensions L x W x H	From 3.000 x 2.000 x 2.400 mm
Steam Consumption	From 100 kg/h at 3,5 bar
Water Consumption	From 2.000 Lt/h
Air Quality	Oil-free compressed air at 7 bar
Power	From 5 KW, 400VAC, 50Hz
Working Temperature	72-92 °C
Weight	From 2.000 kg

Automation Specifications	Column1
HMI Touch Panel	From 6" up to 15"
Programs	Output Temperatures for Yogurt and Cheese
Pump frequency regulation	✓
Maintenance operation mode	✓
Operation hours / Maintenance alarm	✓
Operation interlocks	✓
Automatic Control of Pasteurization Temperature	✓
Temperature, flow, conductivity trends	✓
Complete documentation in English	✓
Higher Pasteurization Temperatures	Option
Upgraded Capacity up to 40 m ³ /h	Option
Industrial panel PC	Option
Connection with central SCADA	Option
Process data Recording / Batch Reporting	Option
Tele-service modem	Option

Recommended equipment manufacturers

- Pneumatic valves: Alfa Laval, Bardiani, Evoguard
- Heat exchanger: Alfa-Laval
- PLC: SIEMENS
- Touch screen: SIEMENS
- Flow meter: Endress + Hauser, SIEMENS