



E-CATALOGUE

YOGHURT & AYRAN (BUTTERMILK) PRODUCTION LINES

GENERAL INFORMATION:

Yogurt, fruit yogurt and airan (ayran, buttermilk) production line machinery is chosen accordingly to taste culture of client's country. In yoghurt process, yoghurt milk can be obtained in two ways: Milk is directly coagulated or milk powder is melted to obtain yoghurt milk. All tanks used in yoghurt and airan (ayran, buttermilk) production are designed with agitators and heating / cooling abilities but not exchanging the texture of product.

EVAPORATOR (250 lt/h water evaporation capacity)



EVAPORATOR (1000 lt/h water evaporation capacity)



Beginning from 250 lt to 4000 lt water evaporation capacity tanks can be manufactured in our factory. Evaporators work with vertical film logic. Beginning from single effect, to multiple effects values can change depending on capacity. All pipes inside the evaporators are designed to prevent milk from sticking but to provide highest heat permeability. With small capacities electronic temperature control works and with big capacities PLC control system works. Pumps that are used beneath evaporators are picked according to vacuum power and their stuffing (seals) are cooled with water. System can work compatible with CIP system.

EVAPORATOR (4.000 lt/h water evaporation capacity)

TRIBLENDER

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Although powder melting mixer is used for melting milk powder in dairy sector, it can be used a mixing tool to mix water and other types of powder in other sectors. In dairy industry, getting more productive milk powder is possible with this equipment. Unlike conventional methods, there shall be no pulps in milk powder with triblender. And this directly effects quality of product. Triblender melts powder quite fast as well as it provides a beter blending of water and powder.



Depending on status of facility, incubation tanks can be insulated or heated / cooled. For heated / cooled types, heating process can be made both with direct steam and water heating method. Within water heated system an automatic control screen and panel is available. Heating, cooling and blending can be programmed. Agitator wings and rotations are set according to product texture. All tanks can be washed with CIP.



YOGHURT INCUBATION AND FILLING TANK

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AIRAN PROCESS TANK COOLED WITH GAS



Airan (ayran / buttermilk) process tank cooled with gas is most preferred by small capacity facilities or facilities with no icy system. Tanks manufactured in capacities beginning 500 lt to 2.000 lt process tank is a compact one. With in the tank, heated water, cooling and final cooling with gas systems are available. Engine power of cooling unit is quite high to provide a faster cooling, which is a very important matter for a product like airan. Agitation of airan, on the other hand, is very important as well as cooling. If an inappropriate agitating tank is chosen texture of airan would put refy which will cause product loss. That's why our tanks designed in best way to make it perfect. Tanks can be washed with CIP.



Water cooled airan process tank is mostly preferred by high capacity facilities. Heating of tank is provided by steam or hot water and cooling is provided by icy water. Cooling with icy water is more faster comparing with cooling using gas. And cooling tanks in which cooling process is made with gas capacity can be up to 2.000 liters. But water cooled tanks' capacity can reach up to 15-20 tons. In this process agitator structure and rotation is designed not to harm product texture. Tanks can be washed with CIP.



WATER COOLED AIRAN PROCESS TANK

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AIRAN HOLDER AND FILLING TANK

This tank is used to hold completely process airan until filling. It is an insulated tank. Agitation system of tank is designed against disruption of texture of airan. Tank has time and speed control. Tanks can be washed with CIP.



This tank is completely designed for ease of sector. Formerly, product was processed in buckets which naturally comes up two problems: Cleaning of buckets and standardization of product. With these process tank product can be fermented at once and a fast cooling process can be done which has vital importance for yoghurt. Agitator's wings and the irrotation is very important. Filter yoghurt must not be overagitated. If it is agitated fast it will lose all productivity. Tanks can be washed with CIP.



FILTER YOGHURT TANK