

A WORLD'S FIRST FOR MILK: KOMPAKTPASTEUR



FÖRSTER
TECHNIK®

MAKING MORE OF MILK.

Brand-new to our product range: the KompaktPasteur from Förster-Technik. Making more of milk.



The easy way of pasteurising.

The pasteurisation of milk is an important prerequisite for professional direct marketing.

With pasteurised milk you tap an additional source of revenue thus benefitting from the increased added value. The own pasteurised products allow you to address a completely new clientele even off-yard: kindergartens, schools, hospitals, individuals who anyway do favour yard sale rather than anonymous products from the supermarket. After all, your directly marketed products are particularly characterised by gentle processing and maximum freshness thanks to short storage periods and transport time.

The pasteurisers available so far were not particularly suitable for small quantities of top-quality fresh milk. We therefore developed KompaktPasteur which works according to the well-tried functional principle of our heavy-duty heat exchanger used to heat the milk that is fed to calves. This principle is proper for fully automatic pasteurisation of small milk quantities, thus flexibly meeting different requi-



Coiled tube heat exchanger.

rements. KompaktPasteur is the perfect device for daily pasteurisation of 10 to 1.000 litres of milk.

Fast and gentle.

KompaktPasteur works according to the short-time pasteurisation method: the milk is gently heated for some seconds and subsequently cooled down. In this way, the milk can to a large extent preserve its typical flavour: pure and without boiled taste. To achieve that, the milk is heated in a continuous flow inside a coiled tube heat exchanger and kept to the exact pasteurisation temperature without overheating. The integrated heat recovery saves energy and consequently costs. All these components allow space-saving mounting into a compact chassis with the dimensions 0.4 x 0.5 x 1.2 m.



Plug and play.

Installing KompaktPasteur is quite easy. The device is delivered ready to plug in and operated via the electrical connection 230V/400V. Moreover, you just need a water supply, a drain and the milk, of course. The capacity of KompaktPasteur is approximately 100 litres of pasteurised milk per hour.

Pasteurising at the push of a button.

Press the start-button to activate the fully automatic pasteurisation process via an intelligent processor control: heating up the plant, heating the milk, keeping the milk warm, cooling down the milk and



Select and start.

rinsing with clear water. To benefit from the more favourable electricity rate, e.g. from night current, you can freely preselect the desired pasteurisation time.

Tracing each step.

The device stores all relevant data automatically. The different processes and operating states of the plant are recorded according to rules and are available for testing or valuation purposes.

Best hygiene with little effort.

Cleaning is quite easy, too. In order to achieve an optimum circulation cleaning you just have to add a cleansing agent to the cleaning cycle.



State-of-the art technology for pure milk.

Precleaning, main cleaning with cleansing agent and rinsing are then carried out automatically, too. The little capacity of the coiled tube heat exchanger only requires small quantities of cleansing agent and water. Use a cleaning sponge to check whether the complete pipe system is clean. Contrary to the plate heat exchangers, which have to be regularly checked and disassembled, our coiled tube heat exchanger does not require further maintenance.



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Technical data

Process control with temperature sensor technology and process recording

Electrical connection 230 V / 400 V

Heating capacity 5.5 – 8.1 kW

Combined coiled tube heat exchanger to heat up and keep the milk warm

Two-stage heat recovery

Stainless steel milk pump

Capacity of approx. 100 L/h with 5.5 kW heating capacity

Less costs – more added value.

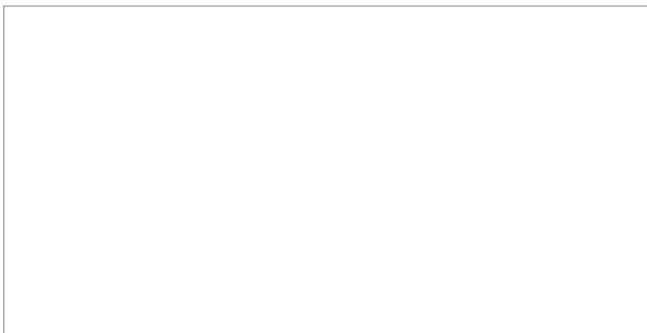
Already when purchasing KompaktPasteur you will realise that this device is extremely cost-efficient.

Its basic components come from the serial production of the well-tried automatic feeders from Förster-Technik. This allows you to benefit from the low production costs getting, all the same, top quality.

At start-up the installation costs are next to nothing. From then on, Kompakt-Pasteur starts making more of milk at low running- and maintenance costs.

KompaktPasteur is also suited to sterilise juices. It is available at favourable conditions combined with the safety and reliability of all products from Förster-Technik.

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