

MicroDairy Designs Vat Pasteurizer and Packager



Typical Installation – Pasteurizer with Thermometers and Chart Recorder, Sanitary Tube Pump, Packager.
Pasteurizer capacity – 2 to 22 gallons



Typical Installation – Pasteurizer, Pump, Packager, Chiller

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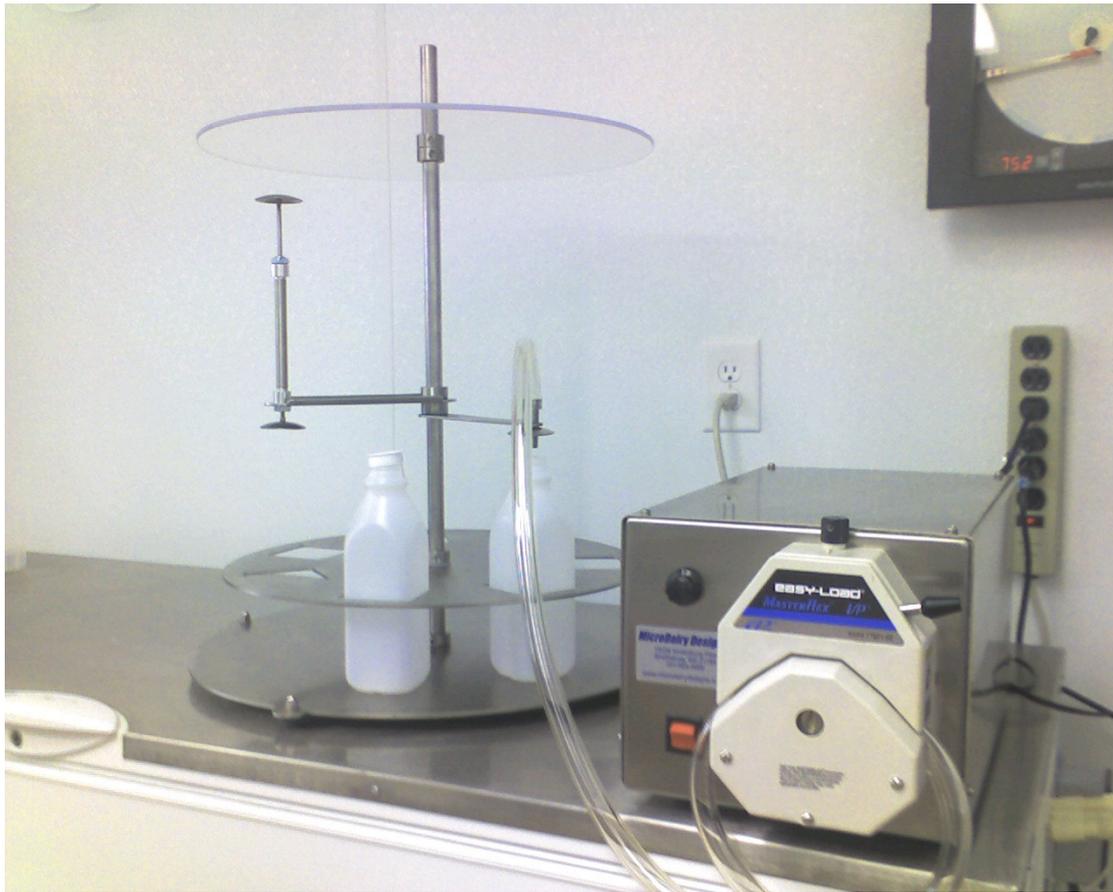
Agitator, Thermometers and Airspace Heater



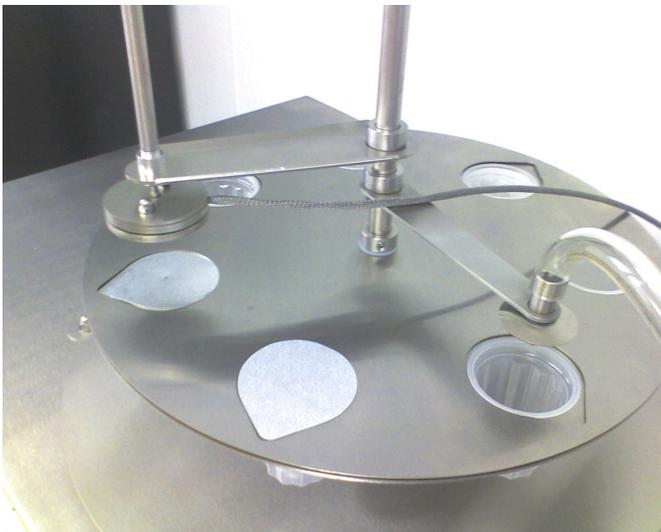
Chart recorder and probe, indicating thermometers



Sanitary tube (peristaltic) pump. This is the most sanitary pump on the market, commonly used in hospitals and the pharmaceutical industry because it is so sanitary. Product is completely contained within the tube and never touches the pump. There is no danger of pump components being sent downstream into the product in the event of a pump failure. Tubing provided is FDA and 3-A Dairy approved. The pump is used to pump product into and out of the vat, to fill containers in the optional packager, as well as to circulate water in the water jacket for cooling product prior to packaging.



EcoFlex Packager showing sanitary shield, spring plunger for mechanical capping and sanitary tube pump for filling containers. The setup shown is for “snap cap” type plastic bottles. The packager can be set up to fill and cap glass and plastic bottles as well as “foil seal” yogurt cups and deli tubs. With the appropriate carriers, the packager can handle items as small as half-and-half creamers up to as large as gallon jugs. All containers are available with “tamper-evident” closures.



Packager setup for foil seal yogurt cups



Vacuum pencil to position caps and seals on containers.