

Automatic Pasteuriser System for Dairy Products

 Innovative Engineering –
Quality in Line.



Pasteuriser to your Needs ...

GEA TDS offers you a great range of pasteurisers: Capacities of our standard units are 5,000 l/h to 50,000 l/h for milk and 2,500 l/h to 10,000 l/h for cream.

The heating temperature which our pasteurisers are designed for is 72° C to 85° C. Nevertheless we can deliver pasteurisers for higher pasteurisation temperatures on request.

The system has a heat recovery of >90 % for milk and milk-mix products, which is the proven best ratio of capital cost and running cost. For cream it is in the same range (>85 %).

For these reasons GEA TDS pasteurisers are the best way to achieve high-quality dairy products like:

- consumer milk
- milk-mix drinks
- cream
- yoghurt milk
- cheese milk
- ice-cream mix
- sour milk products
- whey and whey products
- or combinations of the above, processed on a multi-purpose pasteuriser



... and to your Convenience

More than 150 years of experience in engineering for the dairy, food and fruit juice industries make us leading in process technology. We put our focus on all relevant parameters: on reliable quality management, cost and energy efficiency as well as safe processes.



Quality Management

Our company uses high-quality equipment, mainly GEA components and machines. This results in high reliability of our pasteurisers, best performance, long life-span and low maintenance – attractive facts for our customers' profit.

The pasteuriser units are designed, manufactured and pretested in Germany before they will be shipped to your premises, where your operators will be trained by our commissioning engineers directly and on-the-job.

Keeping our high standard in food processing, we fulfill all EU regulations for heat-exchanger systems including CE-approval. EHEDG certified equipment is used wherever possible. Using best practice hygienic design principles, we are meeting your strict hygienic requirements.

And in case you have a problem with your pasteuriser we will help you the next minute by accessing the software directly via teleservice from our office! Most problems can be solved immediately this way.

Cost efficiency

GEA TDS has put a lot of thought into how to lower your running cost and have included a process step called "Energy-Saving-Mode". This is a process step between sterilisation and production – an exclusive item, you'll get only with GEA TDS.

Besides we are considering economic management of resources and raw materials as well. You can expect a maximum of product processing efficiencies by GEA TDS design. Our customers can benefit from individual solutions to minimise product losses and utility use just as the amount of effluents.

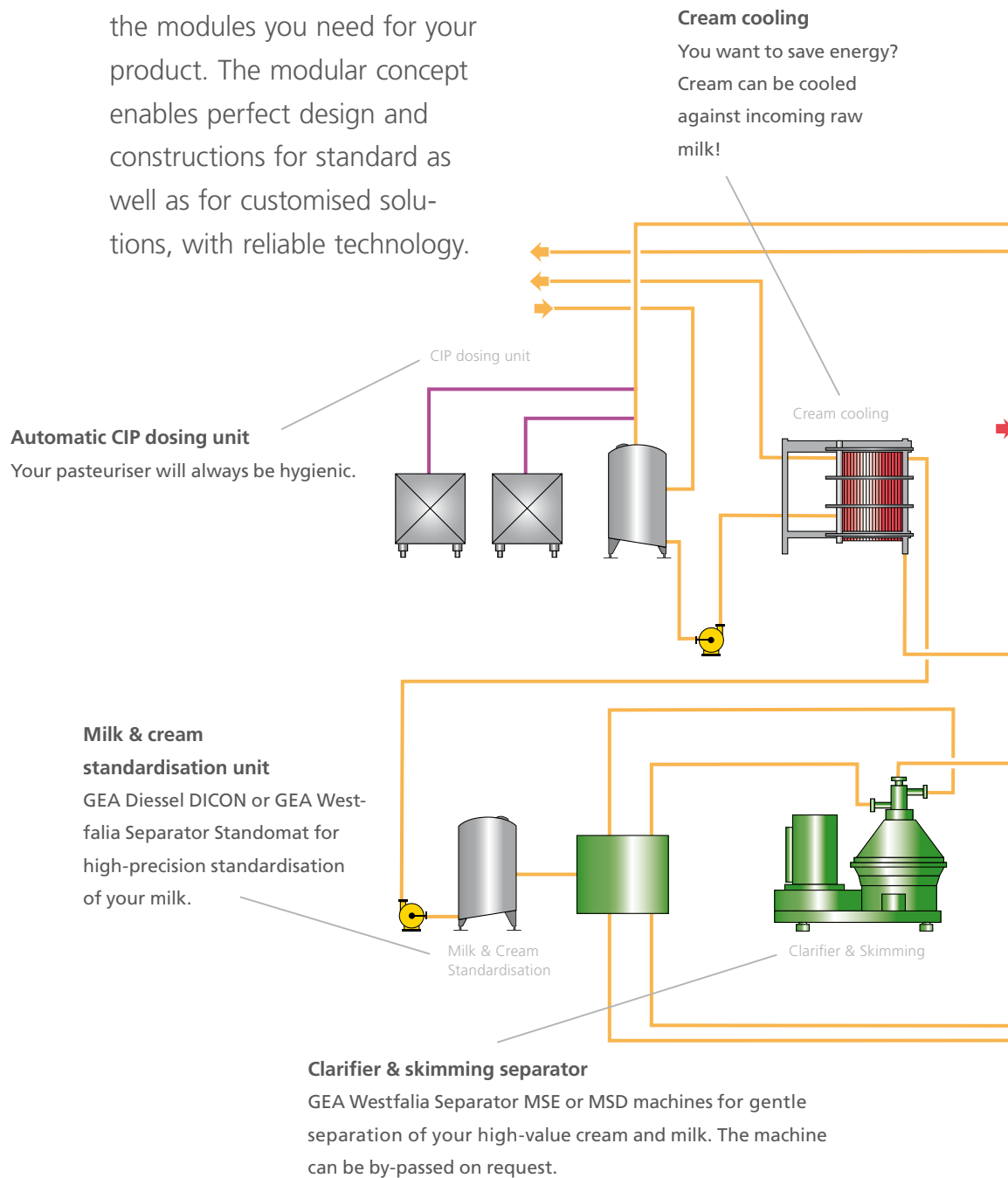
The core component – the plate-heat exchanger – is designed by our GEA TDS heat exchanger experts, and they will find the optimum process solution for every demand!

Safe processing

Meeting our customers' exact requirements means to support high and repeatable product quality naturally: GEA TDS engineering delivers the solution for product and environmental safety.

Profit from flexible Modules suitin

Our pasteurisers follow a modular design – you take the basic pasteuriser and add on the modules you need for your product. The modular concept enables perfect design and constructions for standard as well as for customised solutions, with reliable technology.



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Re-heater

If you want to produce yoghurt milk, cheese milk or any other product, which needs to be heated before entering the downstream process.

Additional holding tube

One or more holding tubes can be integrated with automatic valves or flowplate for special products like sour milk or yoghurt.

Product temperature control

You want to produce different products on the same pasteuriser? No problem with our automatic product temperature control for multipurpose pasteurisers.

Deaerator

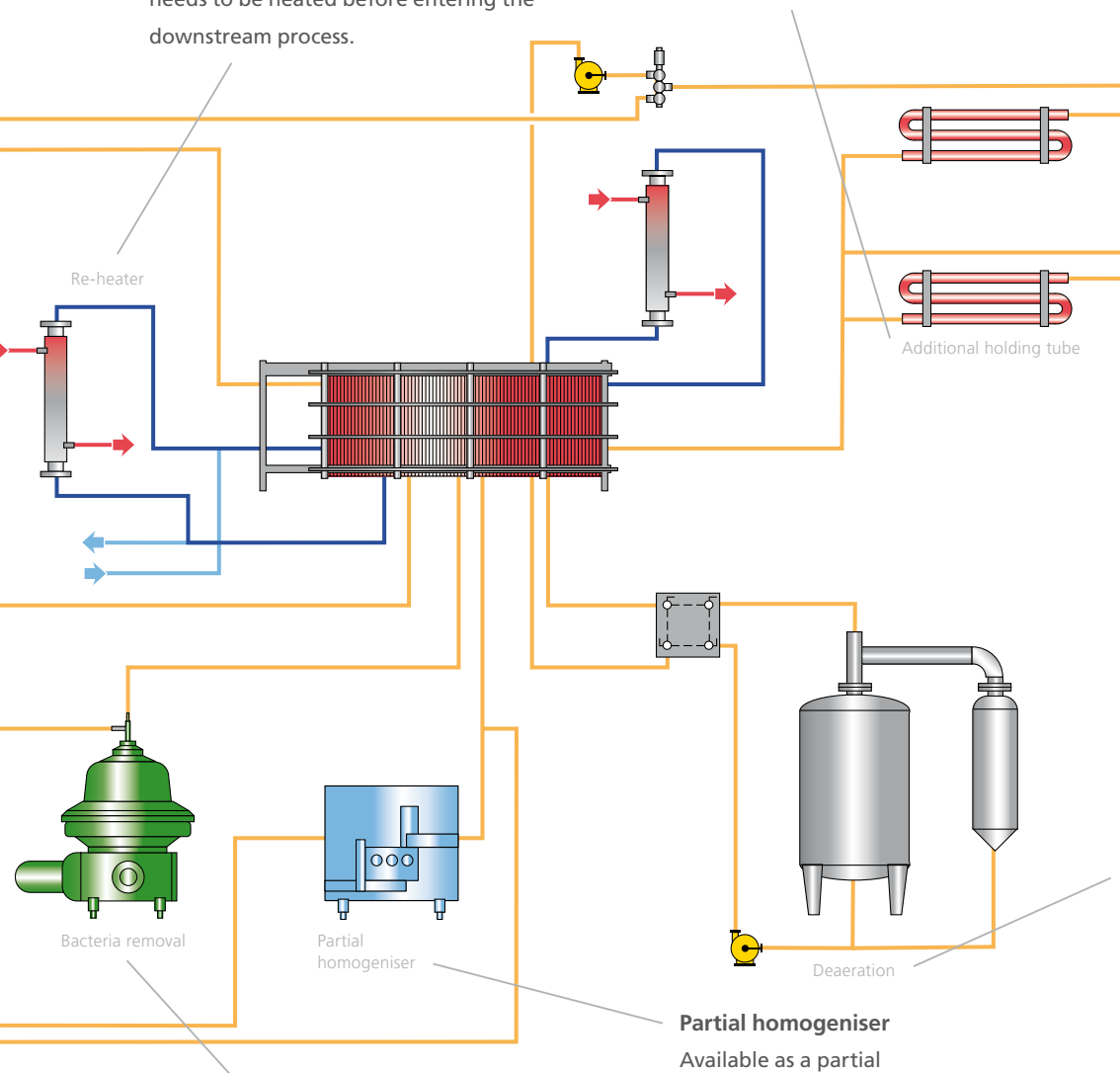
You have gases or odours in your milk which you would like to take out? Then use our GEA TDS deaerator with a special modulating inlet valve.

Partial homogeniser

Available as a partial homogeniser for mixing cream and milk or as a full stream homogeniser for different products (both GEA Niro Soavi).

Bacteria removing separator

GEA Westfalia Separator CSE machines will get them all out – the bugs you do not want to have in your milk or cheese milk. A by-pass possibility is included.



Keep Control ...

GEA TDS OTAS® Field Control offers broad control concerning the whole pasteurisation process. This reduces the production risks to a minimum.

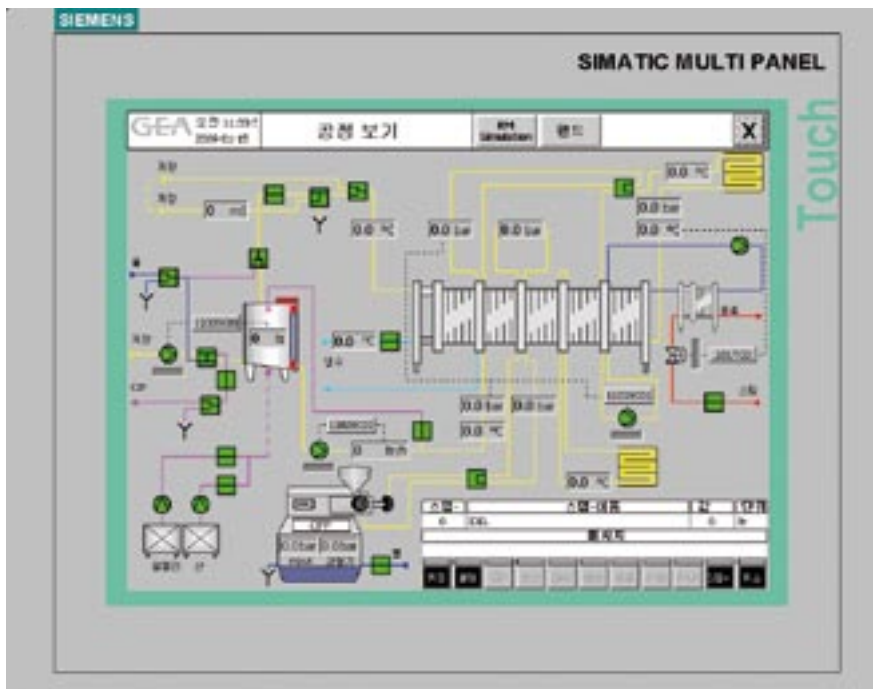
The pasteuriser is fully automated using our GEA TDS OTAS® Field Control – an automation solution for locally operated process units. This toolbox covers all main steps of the pasteuriser:

1. sterilisation
2. energy saving mode after sterilisation before production
3. production
4. CIP

And of course, as mentioned above, Teleservice is included in the control cabinet too.

GEA TDS OTAS® Field Control is a toolbox with standardised software modules for specific technological applications. These modules combine the visualisation level and the control level into a customisable supervisory control system.

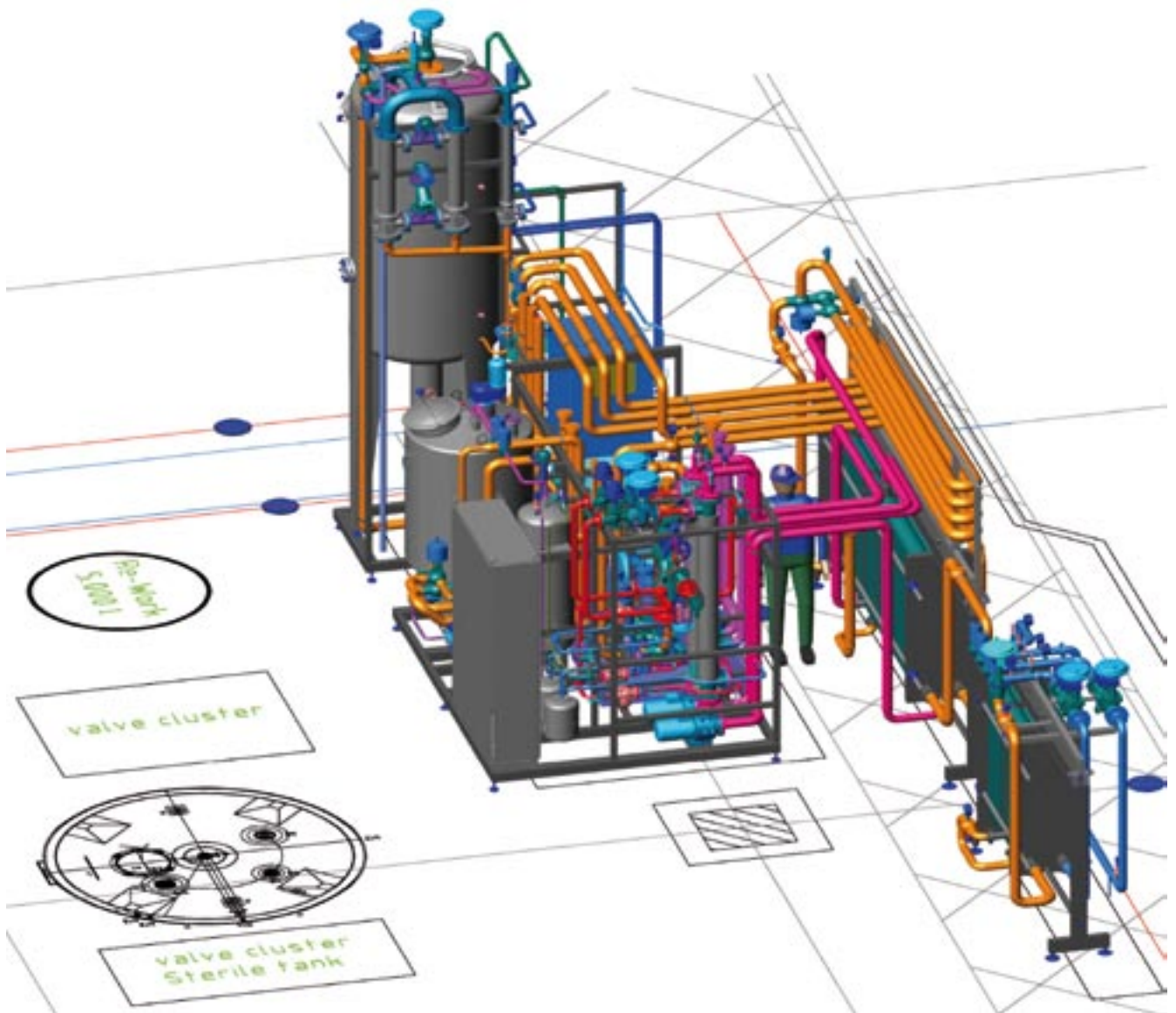
This field control is not based on a specific platform, it can be used in visualisation systems and PLC control systems from market leaders. Its functionality is based on our process and automation know-how – gained from long years of experience in system engineering.



... at one Glance

GEA TDS uses 3D-modelling in order to use every available space in the most optimum way. This allows the pasteurisers to be designed in a compact way, optimised with regards to accessibility for maintenance and production staff.

And this is how a 3D-model of your pasteuriser could look: an ideal basis for our installation team in the workshop and a helpful orientation for the hook-up work you may have to do on site after the unit has been delivered to you.



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To find out more about GEA TDS process technology, see www.gea-tds.com.

GEA TDS know-how and competence leads to convincing pasteuriser solutions, which match your plant. In case you did not find what you are looking for, please, contact us to get detailed information or to discuss your specific requirements concerning other or higher flow-rates, customised pasteurising processes and special products.

GEA

Process Engineering

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