

Dairy

The Application Of

Plate Heat Exchanger

Contribution of networks to the globalization of the dairy industry, all the gamers are dragged to one giant checkerboard. Although the market share is expected up to thousands of billion by 2024, it is never easy to survive through the dynamic and complex marketplace arena.



Trust

Dairy are nutrition, food culture, habit, etc. Proper product portfolio, new recipes, commercials are beneficial for the business. However convert one-time customers to be loyalty to your brand is an other level. The key is trust, as the most common food, people love tasty, hygienic and nutritious dairy foods. People care about the quality and safety. It is like, my neighbor own a dairy farm, I know what and how they feed the cattle, I see him milking and pasteurizing, I trust him just because I know how he produce.



Pasteurization

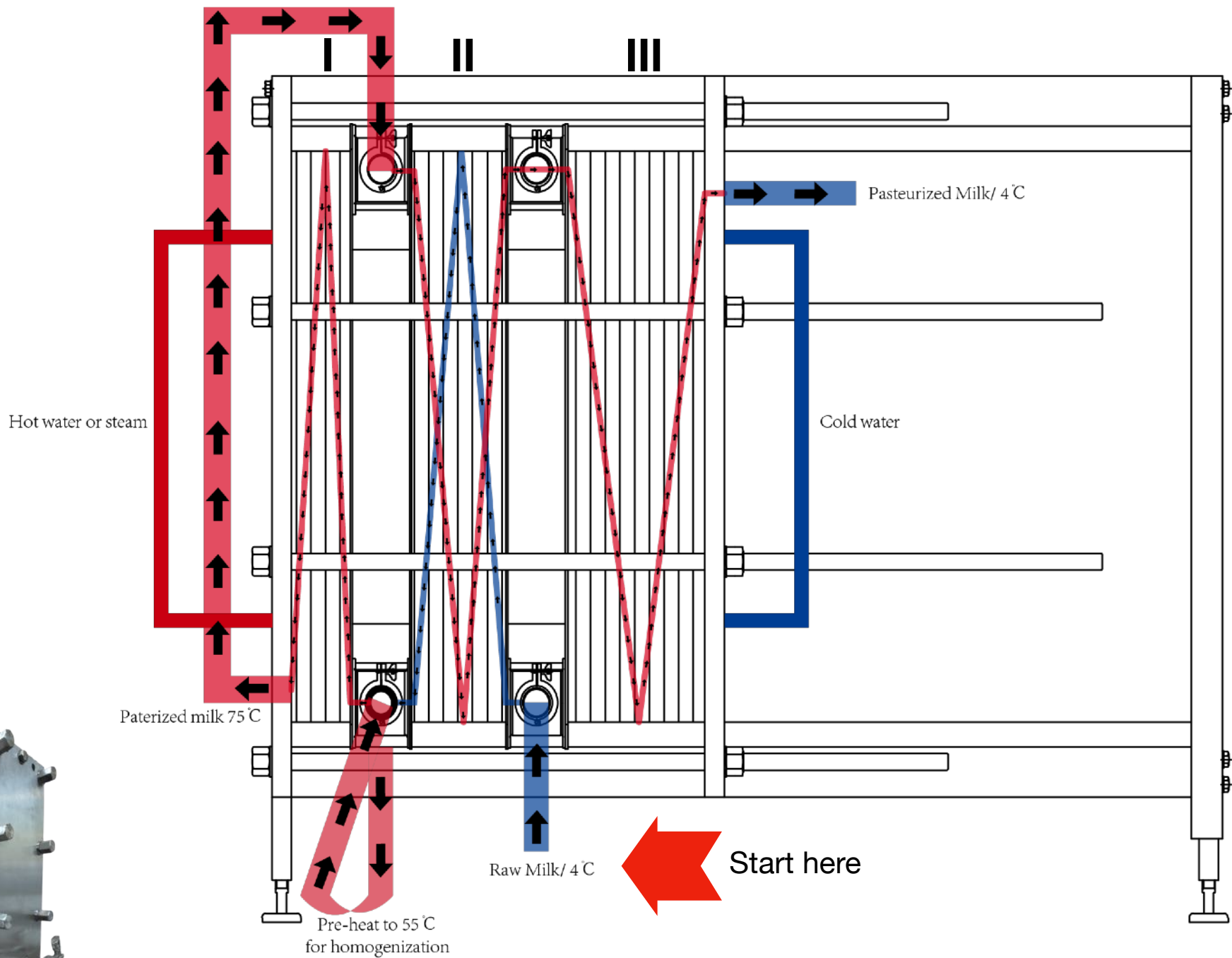
Dairy family is ancient and huge, but the origin form is simple- milk.

For commercial and productive reason, the raw milk has to be sterilized soon after milking, keeping the balance between killing bacteria and nutrition is crucial. In the milk market, there are two common ways, pasteurization (around 72°C for 15 second) and UHT (Ultra-Heat-Treatment, over 135 °C for 1~2 second).

Pasteurized milk are usually delivered to local market for sell, which will expire within one week. Another way is used to made cheese, butter, infant formula, etc.

The UHT milk's shelf life is much longer, however it is not recommended to be used for dairy products, since the nutrition has been killed thoroughly.

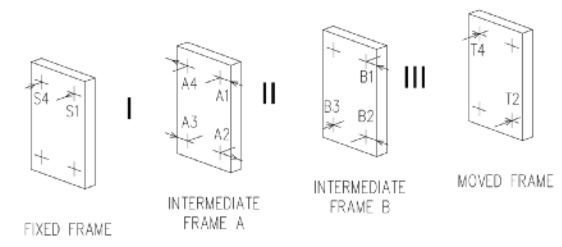
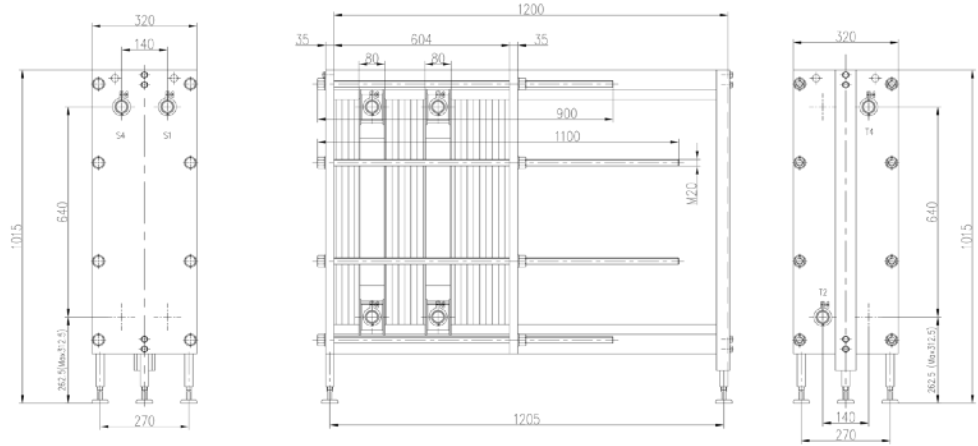




Multi-section plate heat exchanger is designed for pasteurization.

- 1, Cold milk is pumped to section II, and pre-heated to 55°C;
- 2, The 55°C milk go through homogenizer, and go back to the plate heat exchanger section I, which is heated to 75°C for pasteurization by hot water or steam;
- 3, The 75°C pasteurized milk go back to section II to heat up the cold raw milk, and the temperature decrease a little bit.
- 4, The pasteurized milk is cooled down to 4°C by cold water in section III.

Connection Data		
Section No.	Application	Connection No.
I	Hot water in	S4
	Hot water out	A4
	55°C Milk in	A1
	75°C Milk out	S1
II	75°C Milk in	A3
	24°C Milk out	B3
	4°C Milk in	B2
	55°C Milk out	A2
III	24°C Milk in	B3
	4°C Milk out	T4
	Cooling water in	B1
	Cooling water out	T2



In this case, we were asked to have the heat exchanger closing plates in stainless steel or coated in stainless steel. Besides, we offer any customized components to fit your needs. Based on the detail you provide and our experience on dairy industry, we offer you the most economic and efficient plan.

Multi-section plate heat exchanger

*All the units' components applied to food and pharmaceutical industries reach the FDA grade.

Model	HA50A	HA50B	HA100A	HA100B	HA150A	HA150B	HG50A	HG80B	HG125B	HF125
A/mm	640	640	719	719	1294	1294	691	868	1227	1227
B/mm	140	140	223	223	298	298	118	212	257	257
C/mm	920	920	1084	1084	1923	1923	920	1178	1585	1585
D/mm	320	320	470	470	610	610	290	425	535	535
Length(min.~ max.)	1715	1715	2645	2645	3256	3256	973	1645	2833	2833
Connection diameter/DN	50	50	100	100	150	150	50	80	125	125
Max. volume flow m³/h	50	50	160	160	350	350	50	95	200	200
Max. Heat transfer surface/m²	52.5	40.5	103.2	76.8	372	260.4	16	39	147.2	137.25
Max. Quantity of plate	350	270	430	320	600	420	160	150	320	305



Hofmann concerns customers' concerns

HFM has rich experience in Dairy industry. We have multiple global warehouses and service teams around the world, the delivery time and freight are reduced to the largest extent, and spare parts can be delivered at the fastest speed. Manufacturing is merely one part of our business, knowing our customers requirements and acknowledge various kinds of working conditions is our daily life.

1, Inventory management

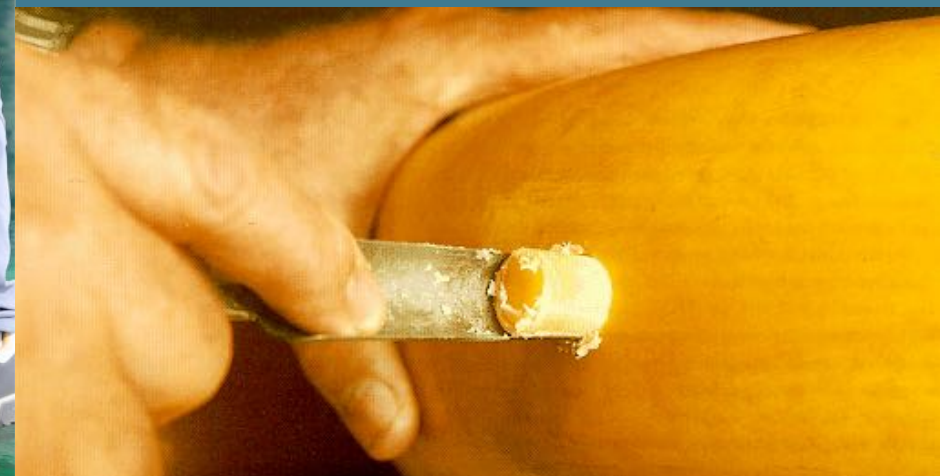
In order to ensuring delivery effectiveness, based on the acknowledge of PHE market and supply chain management, HFM has distributed the warehouses around the world.

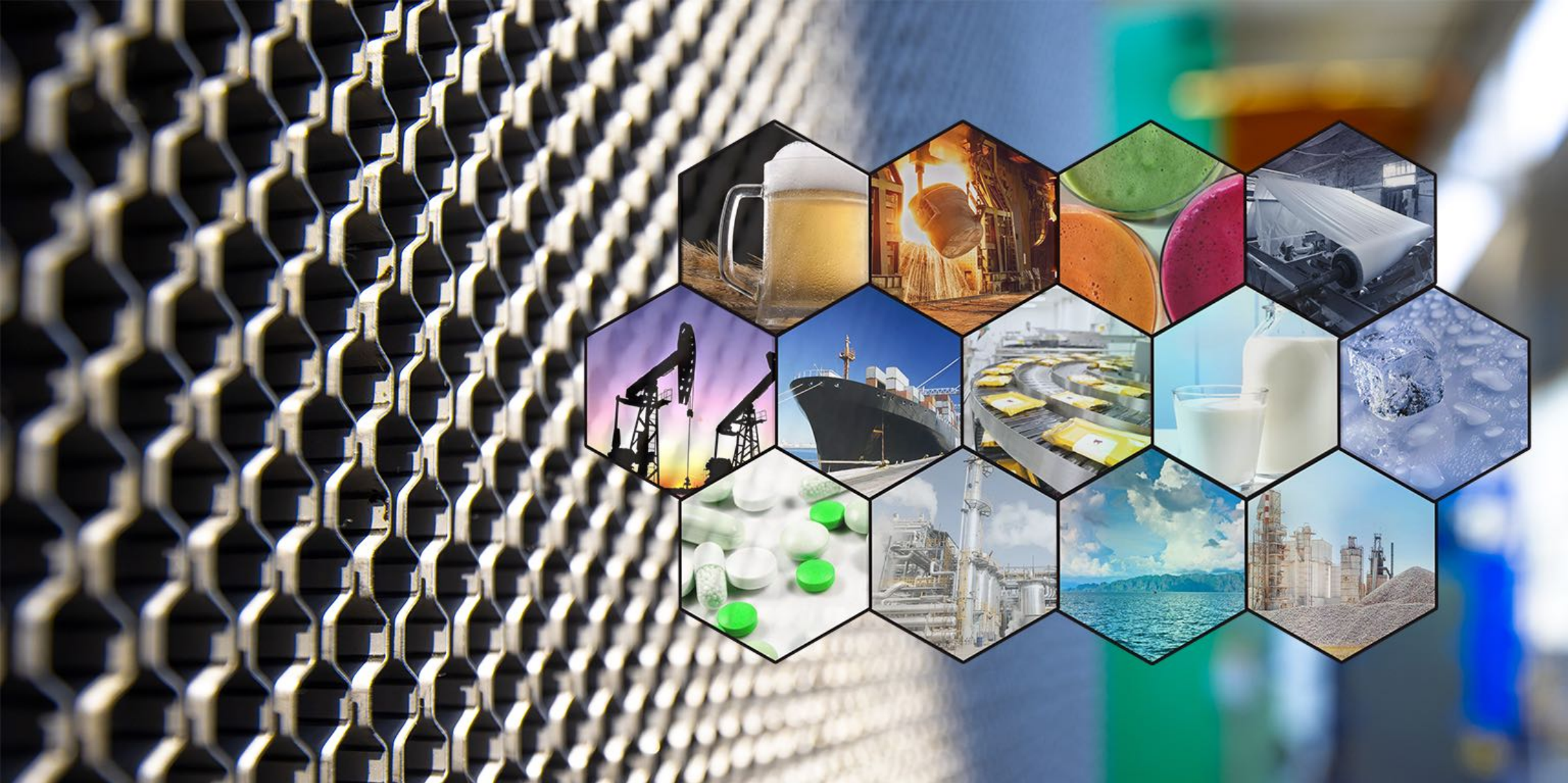
2, Spares replacement

HFM has the full range of plate heat exchanger spares, our service engineers could either travel to the scene or remote guid your team to replace.

3, Cleaning service

HFM can provide both CIP(cleaning in place) and disassembling cleaning services depending on your circumstances.





Professional design solution:

Our technical department dealt with various application year after year, the accumulative experience forged a special team with exploring spirit and critical spirit. The gasket plate heat exchanger is our core business, thousands of units have been in services for many years in different fields.

Service is our cornerstone:

We consider customer as our priority, understanding customers' real needs and rapid feedback are the basics. We and customers are bound to each other for learning and developing, sharing knowledge keeps us growing, which makes accomplishing projects easier and faster.

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