



UHT SYSTEMS



Spreadable Cheese

Processed Cheese

Triangle Cheese

Cream Cheese

BETTER PROCESSING WITH OUR MACHINERY

**ULTRA HIGH TEMPERATURE SYSTEM
FOR PROCESSED CHEESE**



UHT

Designed for all kinds of processed cheeses

ULTRA HIGH TEMPERATURE SYSTEM FOR PROCESSED CHEESE

Features

- Mixing
- Emulsification
- Pasteurisation (Direct Steam)
- UHT (Direct Steam)
- Degaeration
- Vacuum cooling
- Vacuum creaming

Advantages

- Constant product quality
- High efficiency
- Viscosity control system
- Effective heating by direct steam injection
- Long running times
- Easy to operate
- CIP-cleanable

In the Uzermak batch type Cooker & Cooler & Mixer machines, the product heated to 80-95 degree by direct & indirect steam injection combined with a mixing system.

After preheating in the Uzermak CCM machines, the product is transferred to Uzermak buffer tank (1) before high- temperature heating stage in the UHT.

The Uzermak UHT systems are designed to increase shelf life of all kinds of processed cheeses by heating up to 145 °C.

The Uzermak UHT system has steam separation and filtration station.

In the UHT head, direct steam injection applied to the cheese to maximum 145°C. (2)

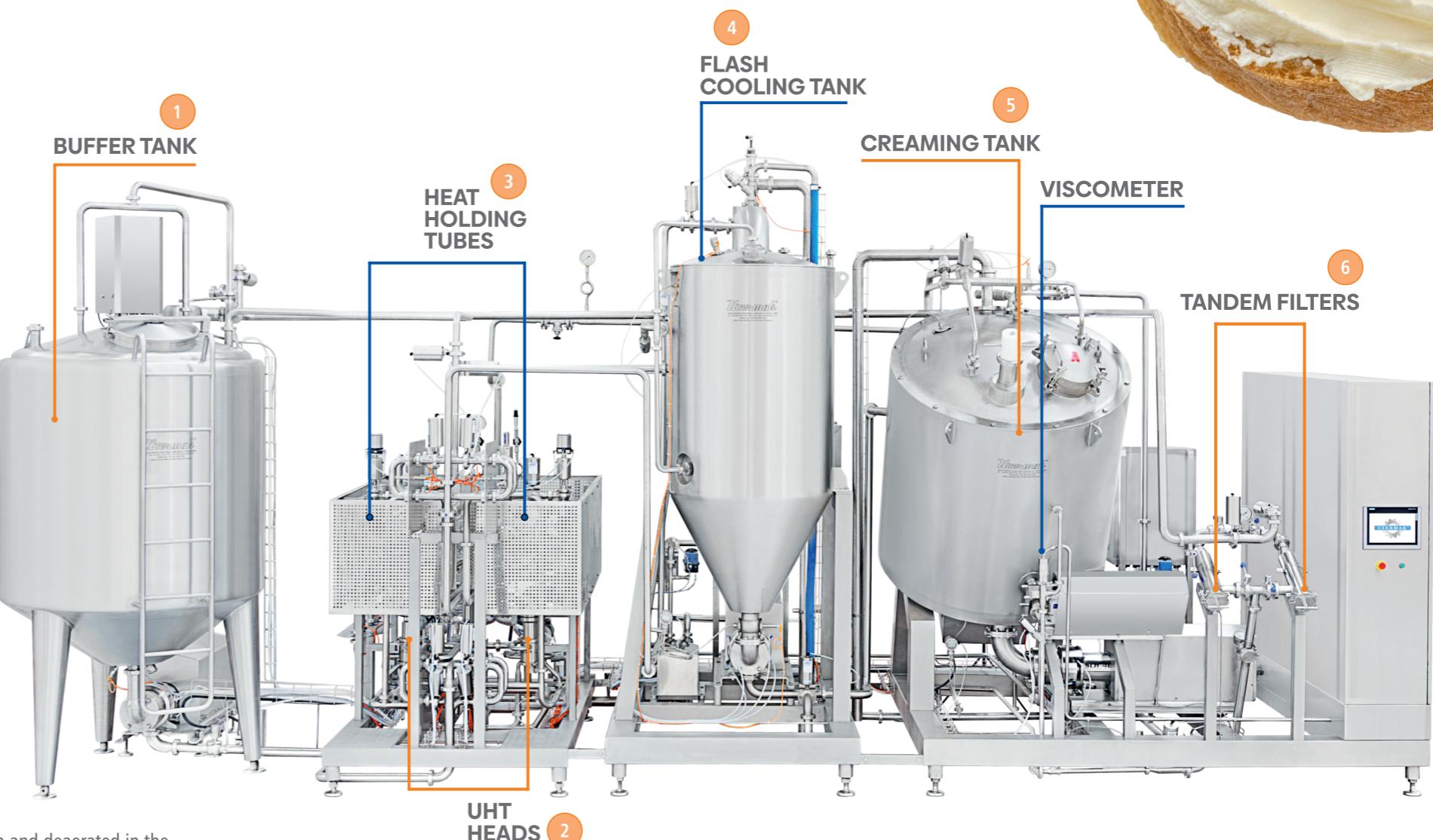
In order to obtain more flexible and efficient production, the system is equipped with two independent UHT heads which are switchable by automatic valves. In this way, the system can work non-stop, 7 days a week and 24 hours a day.

After a certain period of staying in the heat-holding tube (3), the cheese is cooled down and degassed in the vacuum cooling tank. (4)

Prior to filling, the cheese is transferred to inclined creaming tank for structure rebuilding by the help of an agitator and a creaming paddle and monitored by a viscometer. (5)

The Uzermak UHT system equipped with double tandem filters in order to obtain efficient product filtration before transferring the cheese from creaming tank to filling. Two tandem filters which are switchable by automatic valves contribute continuous production. (6)

The Uzermak UHT system is CIP capable. The cleaning is done by an integrated CIP equipment or a customer-supplied CIP station.



ULTRA HIGH TEMPERATURE SYSTEM





The Uzermak UHT systems are designed to increase shelf life of all kinds of processed cheeses by heating up to 145 °C. Variable production capacity **between 300-6000 kg/h** for industrial facilities can be offered upon customer's need.

In this way, all kinds of microorganisms and bacterial spores that may cause spoilage of the product are destroyed. After UHT process, the product becomes long-lasting and keeps its freshness at non-refrigerated conditions.



► UZERMAK UHT (UHT UZ)

| UHT UZ 500 | UHT UZ 1000 | UHT UZ 1500 | UHT UZ 2000 | UHT UZ 3000 | UHT UZ 6000 |
|------------------------|-------------|-------------|-------------|-------------|-------------|
| Capacity (l/h) 300-500 | 500-1000 | 750-1500 | 1000-2000 | 1500-3000 | 3000-6000 |

► UZERMAK FLASH COOLING TANK (FCT)

| FCT 500 | FCT 1000 | FCT 2000 | FCT 3000 | FCT 6000 |
|---------------------------------|----------|----------|----------|----------|
| Max. Cooling Capacity (l/h) 500 | 1000 | 2000 | 3000 | 6000 |

► UZERMAK CREAMING TANK (CT)

| CT 500 | CT 1000 | CT 1500 | CT 2000 | CT 3000 | CT 6000 |
|-------------------------------|---------|---------|---------|---------|---------|
| Max. creaming content (l) 180 | 350 | 500 | 650 | 1000 | 2000 |



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