



FULL AUTOMATIC  
COMPACT  
PASTEURIZER

**ONER**  
processing  
technology



PORTABLE CONTROL SCREEN



FLOWMETER



SIDE VIEW



PROPORTIONAL STEAM VALVE

## WHY ONER DAIRY FULL AUTOMATIC COMPACT PASTEURIZER?

Oner Dairy Full Automatic Compact Pasteurizer provides high performance and yields, making it superior when comparing to another brands. Instant failure display and remote control via mobile devices can be counted as priority of the machine.

### MILK PASTEURIZER LINE

The basic design of compact milk pasteurizer unit provides a certain term heating process with integrated milk cleaning and skimming. Cold raw milk sending from a storage tank is led into a balance tank and pumped into the regeneration section. At a temperature of approx. 55 °C the milk is fed into the separator where it is separated into skim milk and cream. The cream separation is adjustable from 28 to 45 percent. In the separator the milk is cleaned from non milk particles by centrifugal force. ONER Compact Pasteurizer is self-cleaning and features automatic periodic discharge of the separated solids. Cream is delivered at approx. 55 °C to a cooler or to intermediate storage. For further use, the cream has to be pasteurized separately. After the milk is heated further up to 74 °C and maintained at temperature according to customer need. The pasteurizing temperature is continuously displayed and recorded. A three way diversion valve at the beginning of the holding tube returns insufficiently pasteurized milk to the balance tank in case the temperature falls below the requested temperature.

Subsequently the milk is fed to the regenerative cooling sections to heat the coming raw milk. The recovery of 90 percent of the thermal energy reduces the energy demand of the machine to a minimum. At the end the milk is cooled down to a storage temperature of 4 °C – 8 °C by ice water.

If customer asks to produce cheese, thanks to automatic PLC control, required fermentation temperature is being regulated for further process.

### PERFORMANCE

Oner Company Compact Pasteurizer has a wide range of production capacity from 2000 liters/h to 30000 liters/h. Heat precision is only 0.1 °C error, which enable customer to operate very efficiently.