



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)
- Deaeration
- 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)

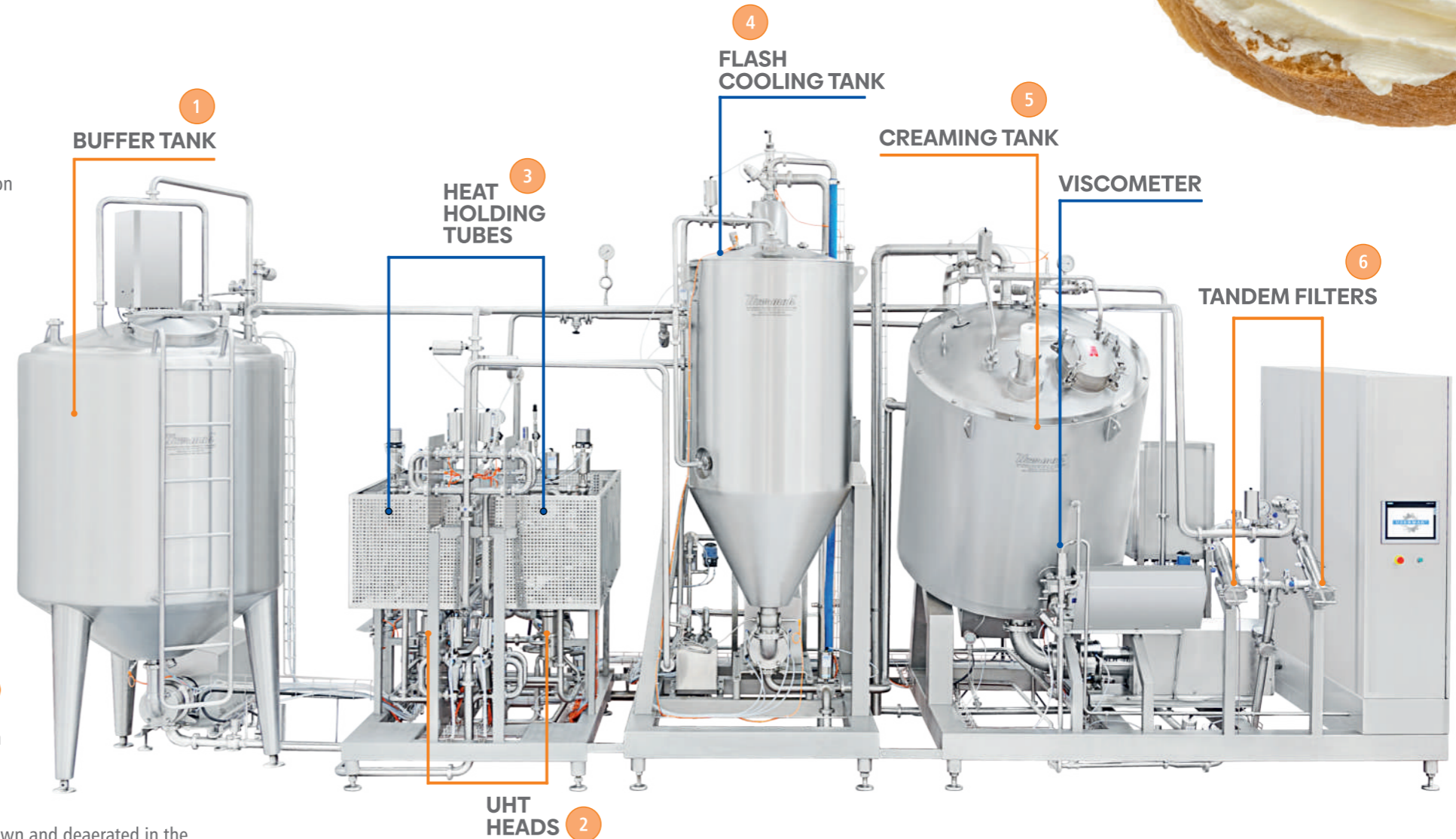
In order to obtain more flexible and efficient production, the system is equipped with two independent UHT heads which are switchable by automatic valves. In this way, the system can work non-stop, 7 days a week and 24 hours a day.

After a certain period of staying in the heat-holding tube (3), the cheese is cooled down and deaerated 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

