



Uncompromised accuracy with
flexible and **modular unit**.



milk processing
pasteurizer



Milk

Pasteurization



Cream

Pasteurization



Ice-Cream mix

Pasteurization



Curd Milk

Pasteurization



Yoghurt

Pasteurization



Juice

Pasteurization



Expansion, Upgradation & modernisation

- I Capacity increase
- I Revised temperature program with higher regeneration
- I Conversion from manual controls to PLC control system.
- I Replacement of inefficient obsolete hot water mixer with a modular hot water system.



PHE by



our system advantages

- I Completely automated and user-friendly for operators with supervision passwords for secured access.
- I Guaranteed accuracy of heat exchange and increased quality of the finished product with Tubular Heat Exchangers' expansion chamber.
- I Many add-on features, including a CIP system, variable flow, and attachment to another machinery, such as a separator or homogenizer. Making it the best replacement for inefficient and outdated pasteurizers.
- I Speedy installation ensured by modular structure design with customization.
- I High reliability with quality components used as building materials.

technical features

- I Various capacities (1,000 LPH to 50,000 LPH)
- I Regeneration efficiency up to 93%.
- I Precise temperature control within +/- 0.5 deg C.
- I Safety against intermixing pasteurized milk with non-pasteurized milk & utilities.
- I Designed for different flows as needed during Pasteurization and CIP.



Some of Our Esteemed Clients



Complete Care of Process & Automation

Dairy | Food | Fruits & Vegetables | Beverages | Cosmetics | Allied Industry

Neologic Engineers Pvt. Ltd.

"neologic", Office No. 4 & 5, S. No. 105 / 1 / 1,
Mumbai-Bangalore Bypass, Opp. Orchid Hotel,
Baner, Pune - 411045, India.

+91 81490 22514
+91 80870 22514

sales@nepli.net
www.neologicengineers.com

