

# KOMPAKTPASTEUR MAKES MORE FROM MILK



# DIRECT SALES MADE EASY

Three satisfied customers in Germany show what it is all about ...



"We now have milk filling stations in three different supermarkets. This means consumers can buy local, fresh milk at the same time as their normal shopping! The KompaktPasteur allows us to pasteurise 200 - 1400 litres of milk a day which we can then sell for €1/litre. It doesn't get better than that!"

*Karsten Scheffler from Halle/Saale*



"Since we have been using the KompaktPasteur, we can simply pasteurise and market our own milk. It's the kind of investment you have to think about very carefully, but for us it has definitely paid off."

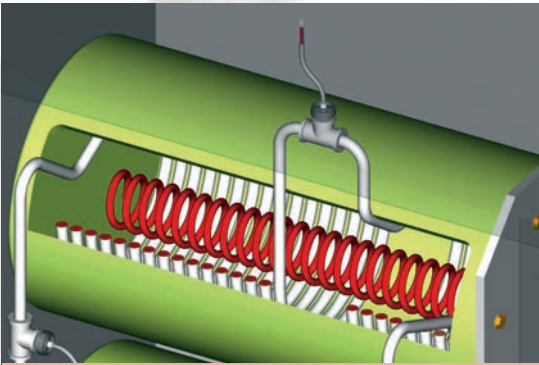
*Helmut Deuschl from Taglaching/Bruck*



"We have been pasteurising our own milk since September 2012 with the KompaktPasteur. We sell the milk in the farm shop, at the market and we even have a delivery service. We also use the pasteurised milk to make milkshakes, yoghurt, cream cheese, cheese, whey for drinking and ice-cream. Our customers love it."

*Silke Koberg from Bergenhusen,  
Meierei Milchkanne dairy farm*

# OVERVIEW OF UNIQUE BENEFITS



## Quick, gentle and flexible on volumes

In the short pasteurisation process, the milk is heated to 72°C for 15 seconds and then cooled down again. The continuous flow pasteuriser can process between 10 and 1500 litres of milk per day.



## Natural milk taste

The milk is heated in the coiled tube heat exchanger and held exactly at the pasteurisation temperature so it cannot overheat. The natural milk taste is retained.



## Completely automated pasteurisation

A process controller runs through the pasteurisation process completely automatically when the start button is pressed. From warming up, heating, keeping hot and cooling to rinsing with water.



## Hygienic and pure with very little effort

The pre-rinse, main clean cycle with detergent and final clean cycle are also completely automated at the touch of a button.



## Technical data

Dimensions	H: 127 cm W: 75 cm D: 62 cm
Electrical connection	230 V / 400 V
Heat output	8.1 kW
Power consumption	0.05 kW / litre
Output	180 l/h with 8.1 kW heat output
Optional cooling stage	Connections available



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