

INNOVATIVE THINKING

PASTEURIZATION SYSTEMS



PASTEURIZATION SYSTEMS

Pasteurization systems are performed in order to kill or remove microorganisms harmful for food technology and mostly milk and dairy technologies, provide easy and safe development of starter cultures in the media, direct cheese production in required direction and largely prevent defective cheese production.

TSS Pasteurization systems intend to provide services with quality and secure hygienic product groups in this stage. We provide you with the most active solutions with our expert staff in terms of highly efficient pasteurization design and experienced technical personnel coming up through the ranks.

Our pasteurization systems have the most accurate and active design in terms of engineering, hygiene and process control. Major principle of TSS company is to provide you with the most active solution by providing consultancy according to your application areas. You can see our attention we have shown through production process starting from the stage of design in our final products.

We pay attention to provide fast services which shall not delay our dear customers' production.

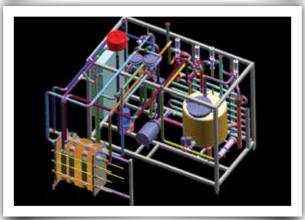
PASTEURIZER HEAT EXCHANGER

Enables heat transfer without mixing liquid products with designed heat values through plates and gaskets in pasteurization system.

BALANCE TANK

It is one of the most important equipment before and during pasteurization process and during cleaning (CIP). Takes the product into the system, gives it to the system with controlled dosing and uses it as circulation system during preliminary and final cleaning.









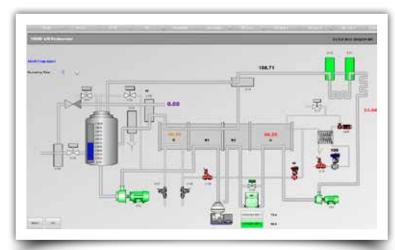
PLC AND PID CONTROL OPERATING PANEL

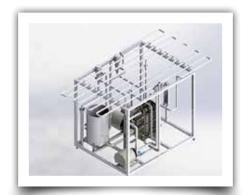
KROMTECH MAKINA SAN. ve TiC. A.S.



Board made of AIS 304 Stainless steel providing PLC and PID control are mounted on pasteurization system. Pasteurization system enables control of pasteurizer via this control panel in order to obtain required pasteurization temperature according to temperature design.

- Automatic heat controller
- Touchscreen control
- Stainless steel operating panel (IP54)
- Manuel or Automatic control settings
- Prescription monitoring
- Data control
- Data Archiving









STAINLESS STEEL EQUIPMENTS

All pipes, fittings and stainless steel materials used in the system is AISI 304 and 316 quality stainless steel. Areas of use may vary according to the maintenance.

All materials of TSS production system are AISI 304-316 standard stainless steel. Materials we use are mostly of European and local origin, and our quality control system does not allow the use of far eastern goods during production stage. Materials we use are going through a strict control scan during supply phase.

You can contact TSS sale department about optimum solutions according to application areas.

PLATE TECHNOLOGY

Plates that we use for pasteurizers can be change due to products. We offer different type of plates depend on the product viscosity.

Standart Plates

TSS delivers standard plate heat exchangers as well as customized heat transfer solutions for any task. Plates pattern is designed to solve a variety of different heat exchanger applications.

Freeflow Plates

TSS "Free Flow" plates are used for liquids containing solids, particles, and high viscous products. The plates are commonly used in the pulp & paper industry, in waste water treatment plants, the sugar industry, juice production, grain based ethanol production and dairy applications heat recovery systems and for special tasks where standard plate heat exchangers usually will block.

Titanium Plates

Titanium plates are durable in acidic settings and has a corrosion resistance.













Put our services to the test, contact us for a free consultation today.

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