

# GPA LLO

## MILK LINE

### DESCRIPTION

- Group of equipment allowing to follow the methods of manufacture of milk in an industrial or artisanal way.
- The design, manufacture and the used material use several units from industrial origin but it can be used individually.
- A complete formation must be envisaged for a better use of the installation.
- The unit is delivered with teaching handbook and technical documentation.

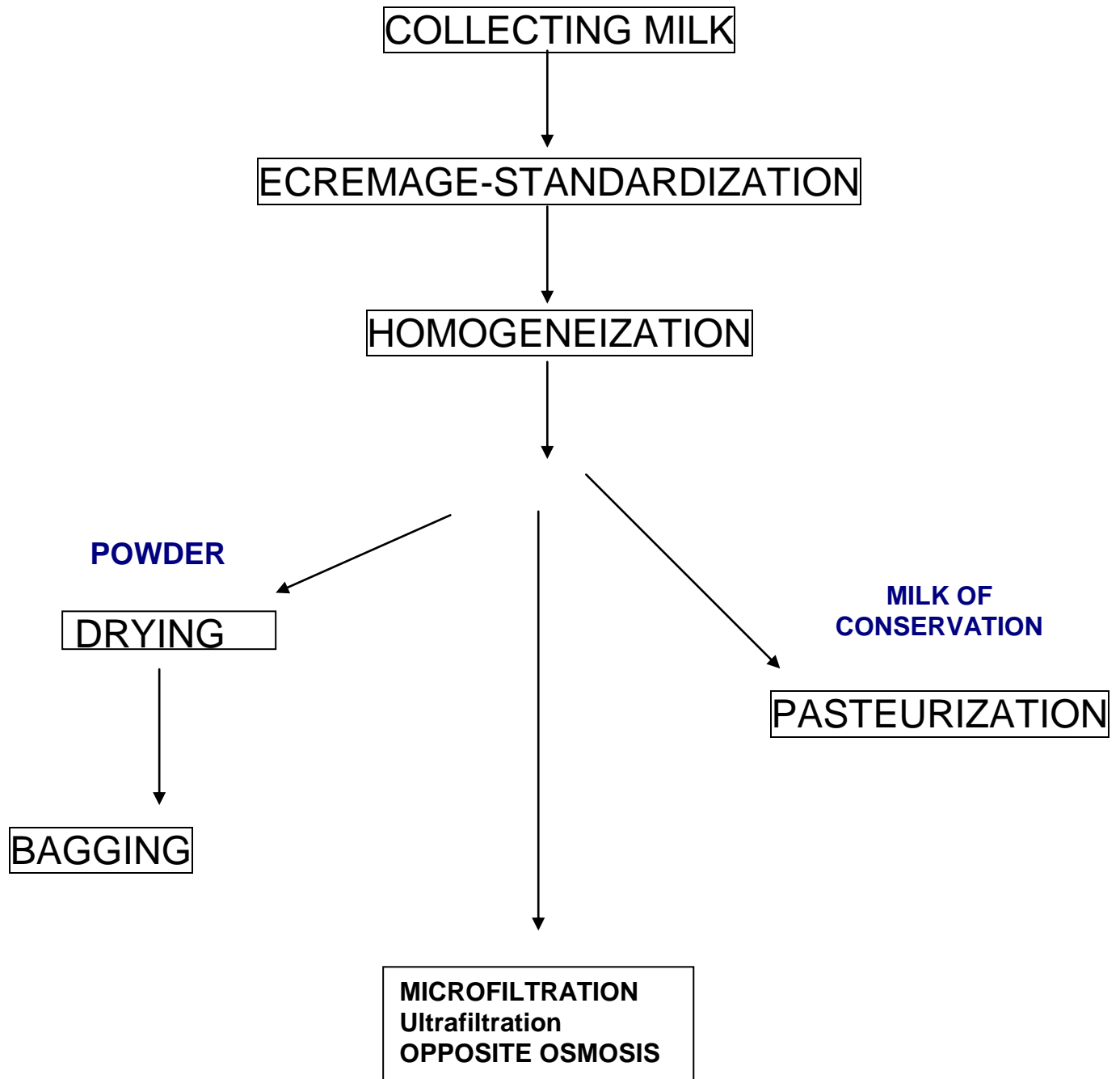


### TEACHING APPLICATION

- Complete study of the milk line : by proposing different ways to use the milk
- Manufacturing of the pasteurised milk of industrial in an industrial or artisanal way
- Technical study of the various stages of manufacture
- Follow up of a skimmed milk, half skimmed or non skimmed
- Study of the various methods of analyses
- Test of the products manufactured : taste, the aspect,...

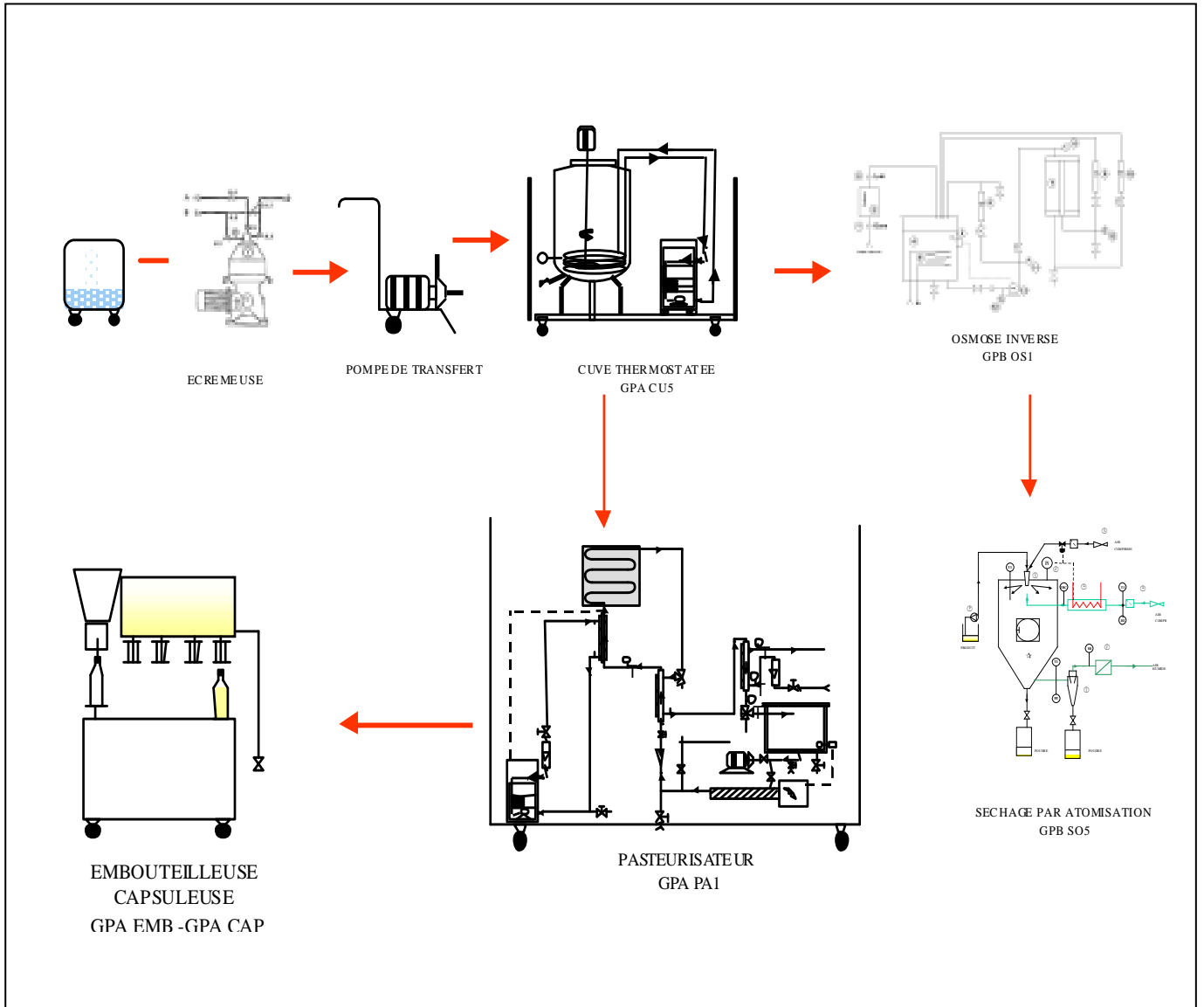
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## COURSE OF OPERATION



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## PROCESS OF USE OF MILK



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## **Safety of the person**

Machine complies with standards CE  
Electric protection by differential circuit breaker  
Presence of a stop of type blow fist

## **Utilities**

Electricity : 240-380 tri 16A – 50/60 Hz

## **Volume of installation**

Length : 10 m  
Width : 3 m  
Height : 1750 mm

**Hydraulic system** and elements entirely in stainless 316L with food connections type SMS and food flexible devices allowing to connect the various machines between them