

Packo

The Packo Calves' Milk Pasteurizer

Cherish the future of your dairy farm!

In order to protect the health of your calves, Packo have developed a low cost, self contained **pasteurizer** for dairy farmers.

By feeding pasteurized milk, the transfer of possible pathogenic bacteria to your young animals is eliminated.

More specifically is the battle against the MAP bacterium (*Mycobacterium avium* subs. *Paratuberculosis*), which can infect young calves through raw milk. This bacterium causes paratuberculosis (Johne's disease), a contagious type of chronic and lethal gastroenteritis. Recent studies have shown that this bacterium readily propagates under moderate climate conditions in areas with intensive dairy farming activity.

That's why investing in a Packo pasteurizer stands for **financial security** (fewer deaths, lower veterinary bills) and for the **good health** of your animals and your family.





Characteristics

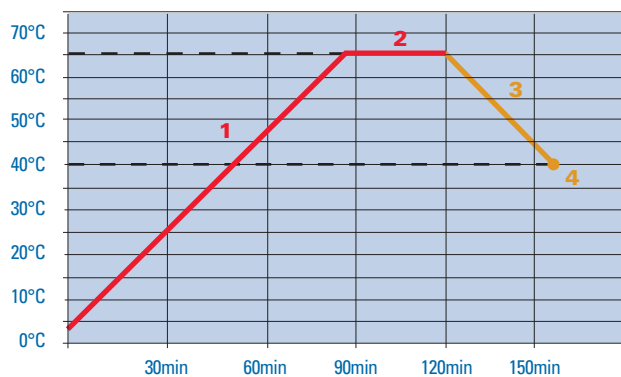
- > Tank in stainless steel AISI304
- > Volume: 300 and 600 litres
- > Insulated with polyurethane foam: optimal insulation
- > Hinged lid with inspection opening
- > Integral agitator ensures thorough mixing
- > Electric heating of the milk: 12 or 18 kWatts
- > Cooling to drinking temperature by connecting external cold water (i.e. tap water or mineral water) and to 4°C in case ice water is available
- > Switch box mounted on the tank, constructed according to the CE standard EN 60204-1
- > Easily cleanable
- > Outlet fitted with a butterfly valve
- > Guaranteed safety for the operator:
 - Agitator motor stops when the lid is opened
 - Hot water circuit is covered by a stainless steel cover (against burning)

Options:

- Stainless steel frame, so a bucket can be placed under the outlet
- Mobile version for the 300 litre pasteurizer fitted with four wheels under the frame



Graph heating and cooling



- 1** Heating
- 2** Holding time
- 3** Cooling
- 4** Drinking temperature



Control

- > User and company-friendly
- > Digital temperature control
- > Supplied with timer to set the holding time
- > Automatic pasteurization cycle (valve mounted on the plate heat exchanger to automatically start the cooling)

You can find our complete range of milk cooling tanks and milk processing on www.packo.com

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Subject to modifications. The photographs and descriptions provided are intended as a guide and may not always exactly match the items supplied.

Your dealer