

Lyras Cold Pasteurization

CPS - for highly sensitive liquid foods

For effective inactivation of bacteria including thermophiles, fungi, viruses and spores without affecting the product's natural composition and quality.



Applicable for:

Raw milk, pasteurized milk, cheese and powder milk, whey cream, plant-based drinks, wine and much more.

Advantages

- >90% reduction in energy consumption
- >90% faster processing time
- <23 hours of uptime a day
- >80% less cleaning
- Preserves product quality
- No supporting infrastructure for steam, ice-water or regenerative water needed
- Significantly smaller footprint
- Plug n' play – Easy to install
- Click n' replace – Cassette system assures seamless and rapid maintenance

When only the best is good enough

The CPS is the most technologically advanced pasteurization plant in our portfolio. The CPS is capable of inactivating bacteria including thermophiles, yeast, viruses and spores in a single process, combining the functionality of several processing technologies into a single system. The system is highly efficient at microbial inactivation, outperforms standard food processing equipment and does this at a fraction of the energy usage. It is specifically designed to be highly efficient at using UV light to treat the opaquest of all liquid products, surpassing all other existing equipment.

The system can be directly connected to your process line without any major modification, it is a simple plug and play solution that can be installed and up running within a few hours.

Your production will become significantly simpler, as the CPS requires no supporting infrastructure, the end product will be of higher quality and the system will provide great energy savings, reduce maintenance, cleaning and allows for the removal of pasteurization, microfiltration and bactofugation equipment. The patented cassette system assures that maintenance is simple and can be done in between production cycles.

The CPS can also be implemented as an add on treatment to your regular pasteurizer. In doing so you will be able to lower heating to the absolute minimum, thereby reducing energy costs, while maximizing quality and achieving a significantly longer shelf life.

The CPS has our specially designed light-filters integrated into the core of the module; these filters remove undesired wavelengths and assure that your product receives the most gentle treatment in order to inactivate microbes, resulting in a better product.

Functionality

- Hygienically designed and CIP compatible
- Meets the highest safety standards and HACCP requirements
- No glass-food contact surfaces
- Compact design
- Variable UV light intensity
- Variable production flow
- Easy to install (plug n' play)
- Easy to control through interactive touchscreen or remotely via Wi-Fi or Ethernet connection
- Air cooled
- All food contact surfaces made with certified food-grade materials
- Ergonomically optimized for easy maintenance at floor height, ensuring no heavy lifting

Technical Data

Processing Parameters

Liquid Temperature, °C	≤ 85
Viscosity, cPs	≤ 150
Operating Pressure, bar	≤ 5
Pressure at max. Temperature, bar	≤ 3
Capacity, L/h	≤ 26000

Connections

Inlet / Outlet, mm	64/2 Tri Clamp
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Consumption Data

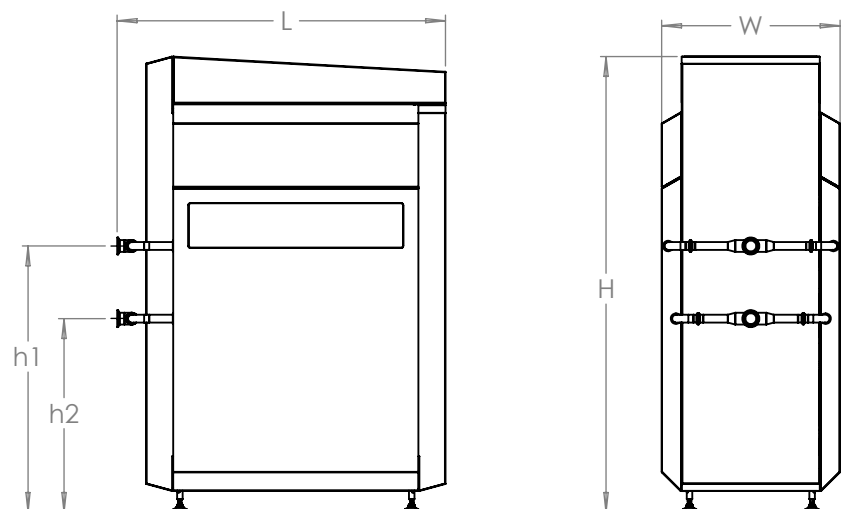
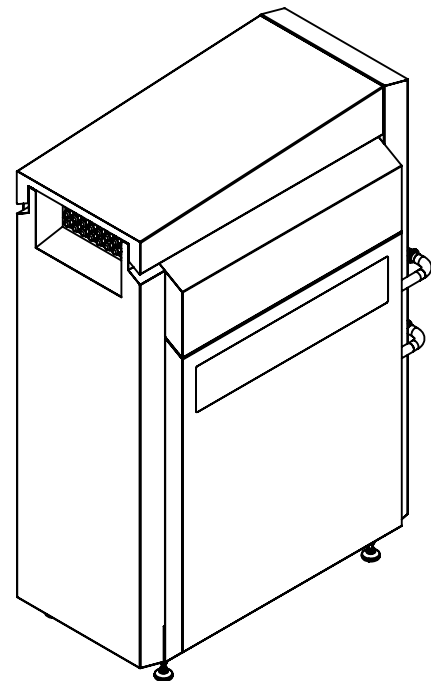
Installed Power, kW	<26
Power Supply	3x360–480V, 50–60Hz, 32A

Dimensions

Length, mm	1514
Width, mm	800
Height (extended), mm	2046 (2086)
h1 - Height to Input connection (extended), mm	1196 (1236)
h2 - Height to Output connection (extended), mm	870 (910)


The CPS replaces:

- Bactofugation
- Pasteurisation
- Micro filtration



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