

Uncompromised accuracy with flexible and modular unit.



milk processing pasteurizer









CreamPasteurization



Ice-Cream mixPasteurization



Curd MilkPasteurization



Yoghurt Pasteurization



JuicePasteurization



Expansion, Upgradation & mordernisation

- Capacity increase
- I Revised temperature program with higher regeneration
- I Conversion from manual controls to PLC control system.
- I Replacement of inefficient obsolete hot water mixer with a modular hot water system.



PHE by





our system advantages

- I Completely automated and user-friendly for operators with supervision passwords for secured access.
- I Guaranteed accuracy of heat exchange and increased quality of the finished product with Tubular Heat Exchangers' expansion chamber.
- I Many add-on features, including a CIP system, variable flow, and attachment to another machinery, such as a separator or homogenizer. Making it the best replacement for inefficient and outdated pasteurizers.
- I Speedy installation ensured by modular structure design with customization.
- I High reliability with quality components used as building materials.

technical features

- I Various capacities (1,000 LPH to 50,000 LPH)
- I Regeneration efficiency up to 93%.
- Precise temperature control within +/- 0.5 deg C.
- I Safety against intermixing pasteurized milk with non-pasteurized milk & utilities.
- I Designed for different flows as needed during Pasteurization and CIP.



Some of Our Esteemed Clients

















































































Neologic Engineers Pvt. Ltd.