SECTION A: Mixing and dosing raw material + Pasteurization system

Pos. 1A NR. 4 FEEDING PUMP (Nr. 1 Pump For Each Oil

Pos. 2B NR. 8 MIXING AND DOSING TANK Composed by:

- Pos. 2.1A Nr. 2 Water + Salt/Milk powder tank, mod. W+S/M2500
- Pos. 2.2A Nr. 2 Oil + Monoglycerids tank, mod. M1500
- Pos. 2.3A Nr. 1 Mixing tank, mod. MX2500
- Pos. 2.4A Nr. 1 Feeding tank, mod. A3000
- Pos. 2.5A Nr. 1 Remelting tank, mod. RM1500

Pos. 3A SUPPORT STRUCTURE + SERIES OF EQUIPMENT FOR TANK pos. 2A

Pos. 4A NR. 1 COMPUTERIZED ELECTRIC CONTROL PANEL WITH PLC FOR SECTION A

Pos. 5A NR. 1 PASTEURIZER FOR VEGETABLE OIL (MARGARINE) LINE PRODUCTION

- Pos. 5.1A Nr. 1 Electric control panel with PLC

SECTION B: Crystallization Homogenizer – Coimix

Pos. 1B NR. 1 COIMIX HP mod. 62LW 80 BAR –WATER Condensation group

- Pos. 1.1B Nr. 1 Feeding Piston Pump, – 30 KW 80 Bar made in stainless steel AISI 316
- Pos. 1.2B Nr. 6 Refrigerating System (Inside the Coimix)

Pos. 2B NR. 1 COMPUTERIZED ELECTRIC CONTROL PANEL WITH PLC FOR SECTION B

SECTION C: PACKAGING (carton with a polythene bag) "SPREAD" PRODUCT

Pos. 1C NR. 1 SERIES OF PRODUCT TRANSPORT PIPELINES (Coimix/Weighing Machine/Re–melting Tank)

Pos. 2C NR. 1 ELECTRONIC WEIGHING MACHINE, mod. BE 10/25–2–S

- Pos. 2.1C Nr. 1 Electric Control Panel for BE 10/252–S with PLC

SECTION D: Centralized PC for section A + B + C

Pos. 1D NR. 1 CENTRALIZED PC

SECTION E: *CONNECTING PIPES EBM Coimix to Vezzadini machines to EBM re–melting tank

*EBM RESTING TUBE

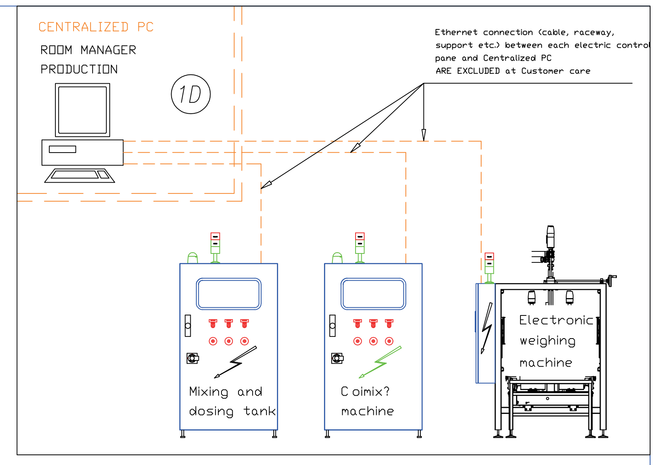
Pos. 1E NR. 1 SERIES OF PRODUCT TRANSPORT PIPELINES

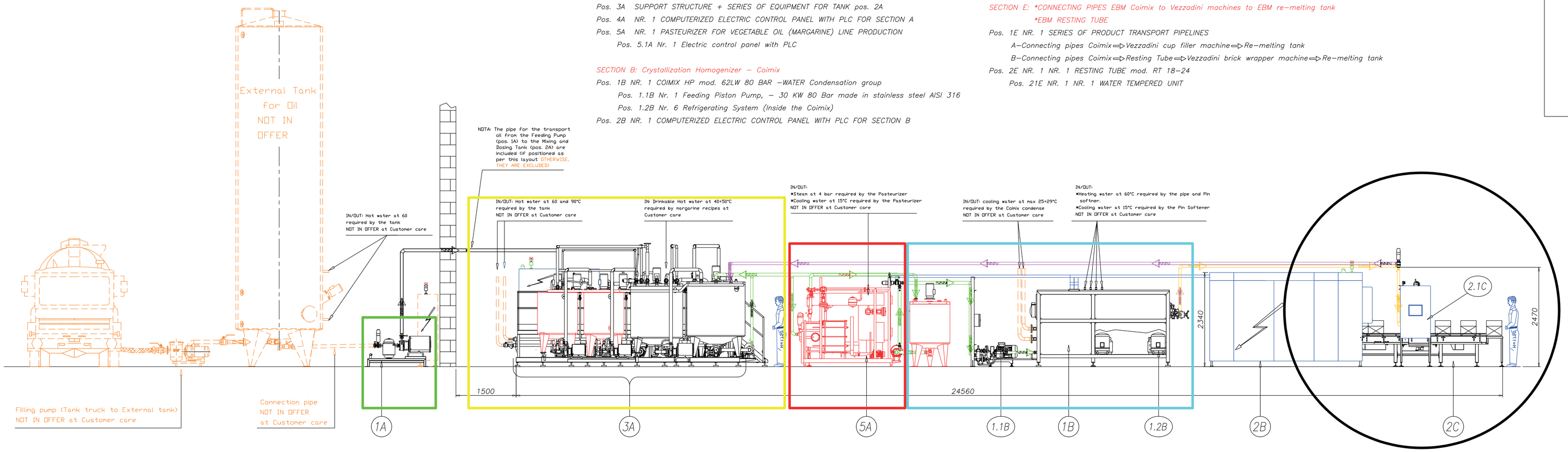
A–Connecting pipes Coimix⇒Vezzadini cup filler machine⇒Re–melting tank

B–Connecting pipes Coimix⇒Resting Tube⇒Vezzadini brick wrapper machine⇒Re–melting tank

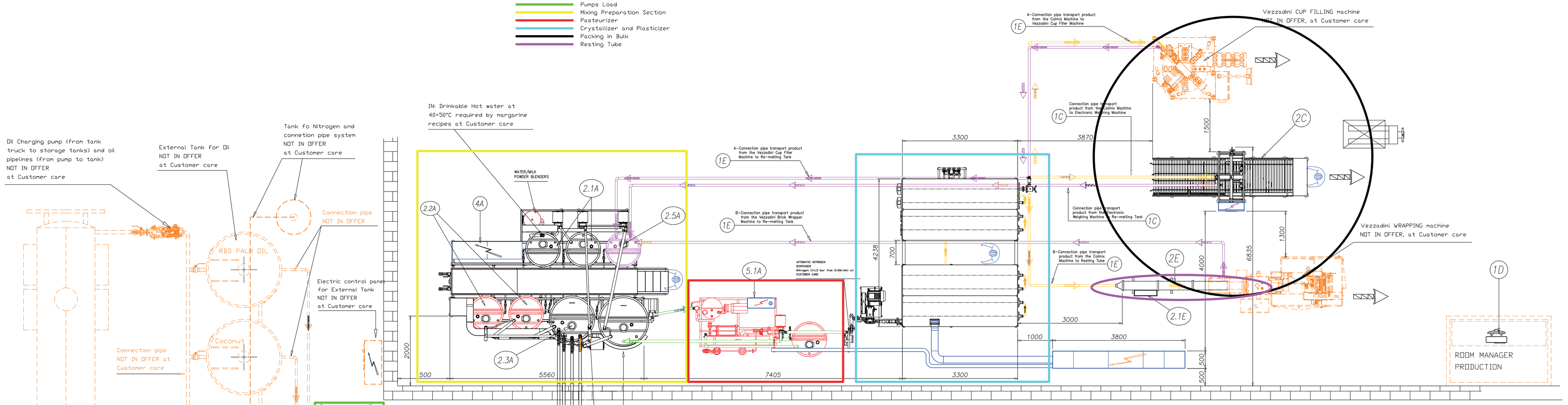
Pos. 2E NR. 1 NR. 1 RESTING TUBE mod. RT 18–24

- Pos. 21E NR. 1 NR. 1 WATER TEMPERED UNIT





- Pumps Load
- Mixing Preparation Section
- Pasteurizer
- Crystallizer and Plasticizer
- Packing in Bulk
- Resting Tube



BOILER AND PUMP AREA
HOT WATER PRODUCTION
90°C and 60°C
NOT IN OFFER

COOLING TOWER, CHILLER, PUMP, ETC. AREA COLD WATER PRODUCTION 25°C and 15°C
NOT IN OFFER

PISTON COMPRESSOR AREA
AIR at 6 Bar
NOT IN OFFER

REFRIGERATION COMPRESSORS AREA FOR STORAGE CELL
NOT IN OFFER

GENERAL INDUSTRIAL SERVICES NOT IN OFFER

NOTE: All parts/machines dotted, are NOT IN OFFER

EQUIPMENT FOR THE PRODUCTION OF :

- Puff Pastry Margarine Cap.: ~2.200÷2.800 kg/h
- Table Margarine (spread on bread) Cap.: ~4.000÷4.500 kg/h
- Shortening (bakery products and/or cooking) Cap.: ~5.000÷6.000 kg/h
- Vegetable Ghee Cap.: ~5.000÷6.500 kg/h

PROFEA s.r.l. DAIRY & FOOD PROCESSING & ENGINEERING	CUSTOMER Rif. Malesia	COUNTRY ITA-Malesia	
		OFFER N° --------	
DATE 17/05/2017	TITLE PLANT FOR THE PRODUCTION OF MARGARINE, SHORTENING AND GHEE	LAYOUT N° PLY01617-1	
SIGNATURE ---------.			
SCALE 1/40 -A0.			

VIETATA LA COPIA, LA RIPRODUZIONE E LA CESSIONE A TERZI SENZA APPROVAZIONE SCRITTA