

DIDACTIC STUDY BENCH UHT TREATMENT

Brand: ARGON
Ref.: ARG-UHT205

Function

STUDY OF HEAT EXCHANGES
STUDY OF STERILIZATION PASTEURIZATION PARAMETERS:
MILK / FRUIT JUICE / VISCOUS FOOD PRODUCTS.



ARG-UHT205 pilot processing equipment allows Research & Development, Quality Assurance and Pilot departments to access a unique formula of continuous flow heat treatment processes for a very wide range of products. Pilot systems can be made with different heat exchangers and have a very low dead volume.

The entire system is operated by a central controller for easy use.

ARG-UHT205 systems can be designed at different capacities ranging from 10 l/h to 1000 l/h. Higher capacities on request. Unlike other systems, ARG-UHT205 pilot systems are based on modules that can be configured to customer specifications. The configuration of the ARG-UHT205 system depends on the product and process specifications. All processes can be carried out aseptically.

Applications

- Dairy products
- Beverages
- Baby food
- Tea coffee
- Desserts et puddings
- Fruit and vegetable juices and purees
- Health and nutrition product
- Pharmaceutical products
- Sauces and soups



DIDACTIC STUDY BENCH UHT TREATMENT

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Ref.: ARG-UHT205

Features

- 304 L stainless steel construction
- Tubular heat exchanger and 316 stainless steel plates.
- Different types of heat exchangers
- Different types of feed tanks
- Different types of detention cells
- Product flow 20 L/h, launch tank 5 liters,
- Product temperature 150°C
- Variable chambering time from approximately 0 to 120 seconds
- Modular design allowing the number of plates to be varied.
- Removable static agitator allowing viscous products to pass through the tubular exchanger.
- Mixer in feed tank.
- Flow meter/control.
- Additional heating circuit.
- Aseptic leveling.
- Data logging functions.
- Brand A industrial components.
- Modular construction.
- Supports different types of heat exchangers
- Fully automatic CIP and SIP installation
- Online operation with other equipment
- Low product retention
- Wide range of accessories to meet your needs
- High level of automation
- Device for data acquisition and transfer to a PC computer
- Data processing and exploitation software

Plate heat exchanger

Several sections allowing pre-heating, heat treatment and cooling: -1- Heating zone 13 plates. -2- Intermediate zone 13 plates. -3- Cooling zone 13 plates.

Command and control panel

- Regulation and display of internal pressure.
- Regulation and display of product temperature.
- Temperature of heating and cooling fluids.
- Product flow.
- Flow rate of heating and cooling fluids by rotameter.
- Product level in the throwing tray and the receiving tray.

Comes with

- Adapted pipes and accessories.
- Hot water source at 98°C with connection.
- 6 bar compressed air source with connection.
- Official with the different installations (pasteurizer, homogenizer, etc.)
- Technical catalog Fr/En

Integration with other equipment

UHT205 pilot systems are compatible with different processing equipment, offering a unique possibility to simulate an industrial line at laboratory or pilot scale. All equipment is controlled by a central operating system.



STAINLESS STEEL BUTTER BURNER

Brand: ARGON

Ref.: ARG-BB50

Function

The ARG-BB50 304L stainless steel butter churn This is one of the largest and most powerful butter churns from the ARGON brand.

It is made of high quality stainless steel; which guarantees you have the most robust and safest butter churn possible.

The ARG-BB50 butter churn is ideal for small and medium-sized farms as well as a small butter manufacturing business.

It will only take you 20-30 minutes to prepare delicious homemade butter. The butter yield of the cream is 35-42%.

Features

- Capacity 50 liters of cream.
- Adjustable speed 100 to 200 rpm • 4 blades on the agitator.
- 304L stainless steel construction
- Safety system.
- IP55 electrical panel.
- Alimentation : 220V - 50Hz
- Emergency stop push button
- Mounted on 80cm stainless steel table.

Accessories :

- 5 square stainless steel molds of 100 g
- 5 square stainless steel molds of 250 g
- 5 square stainless steel molds of 500 g

NB: Made to measure according to customer request.



MATURATION TANK FOR BUTTERCREAM

Brand: ARGON
Ref.: ARG-CM250

Function

Maturation tank for butter cream, This is a stage where the fat globules will firm up and the ferments will develop aromas.

This development also allows for acidification which gives texture to the cream.

This step must be controlled using a maturation tank allowing management of the temperature as well as the speed of agitation.

Features

- Capacity between 250L.
- Double sided.
- 304L stainless steel structure with casters.
- Temperature from 0°C to 90°C.
- Temperature display.
- Set point setting.
- Garbage truck.
- 32 mm SMS connection.
- Variable speed stirrer.
- Temperature probes (PT100) • IP55 electrical panel with emergency stop.
- Alimentation : 220 V 50Hz.
- Accessories for connections.



SALTING BIN

Brand: ARGON

Ref.: ARG-BS100

Function

This static curing vat is designed for the curing phase of cheeses in general.

Entirely made of AISI 304L stainless steel with welds designed for the use of sodium chloride solutions.

Features

- Stainless steel construction. •
- Capacity of 100 liters •
- Made entirely of 304L stainless steel.
- Evacuation hole. •
- Raised edges. •
- Discharge valve. •
- Height-adjustable base on casters. • SMS connection 32 mm minimum •
- Cheese support grid

NB: Made to measure according to customer request.



MOLDING TABLE

Brand: ARGON

Ref.: ARG-TMF

Function

The molding table on a height-adjustable plastic base for pressed dough.

The tank is drained by gravity, by raising the tank.

A hose at the outlet of the tank directs the mixture of curd grains/whey towards the molds.

Features

- Stainless steel construction • Made entirely of 304L stainless steel.
- Evacuation hole.
- Raised edges.
- Discharge valve.
- Height-adjustable plastic base.
- Custom dimensions

NB: Made to measure according to customer request.



COAGULATION TANK CHEESE

Brand: ARGON

Ref.: ARG-CG250

Function

Pasteurization, mixing, curdling of milk and molding of cheese.
The multi-use coagulation tanks, depending on their design, allow different phases of cheese production to be carried out and have a size suitable for small and medium-sized productions.

Particularly suitable for cheese factories and small farms, they can be used for different operations: curd coagulation, cutting, cooking and unloading.

The tanks and all components are made of 304 stainless steel and are made to guarantee product quality, precision of operations, ease of cleaning and maximum hygiene.

The range of multi-use tanks includes all types of cheese, depending on the models and characteristics.

Features

- Capacity between 250L
- Double sided.
- 304L stainless steel structure with casters.
- Easy-open hinged lid for molding cheese.
- Possibility of heating or pasteurizing milk for cheese.
- Adjustable temperature with display.
- Stirring and curd slice device
- Adjustable speed.
- Suitable internal electric heating device.
- Possibility of coupling to the hot water generator.
- Possibility of specifying the chosen heating mode.
- IP55 electrical panel with emergency stop.
- Alimentation : 220 V 50Hz.
- Accessories for connections to the hot water generator.



CHEESE PRESS CAPACITY OF 9 MOLDS

Brand: ARGON

Ref.: ARG-PS9

Function

Cheese pressing with 304L stainless steel pressing table and set of 304L structural molds.

Features

- Stainless steel construction •
- Pressure adjustable to 6 bars
- Manometer to measure pressure.
- Pressing capacity 9 molds • Whey evacuation with valve.
- Simple cleaning.
- Safety system with emergency stop button.

Delivered with

- Lot of structural molds suitable for all types of cheese molding:
- Capacity Units 250 g of cheese in stainless steel
- Capacity Units 500 g of cheese in stainless steel
- Cheese molds 120 g in food grade plastic • PVC cap of suitable diameter
- 304L stainless steel pressing table with raised edges
- 150 liter tank adapted with discharge valve.

NB: Made to measure according to customer request.



REFRIGERATED TANK TO PRESERVE MILK

Brand: ARGON
Ref.: ARG-F300

Function

Refrigerated Tank on Wheels to Store Raw Milk.

The milk cooling tank is mainly used to cool and store fresh milk and can also be used to preserve other liquid products.

The milk cooling tank consists of a milk tank, a mixer stirrer, a compressor and an electric control.

The milk tank body is made of stainless steel, which is round and straight-walled with large area cooling.

With the fully automatic control system, one-step observation and operation can quickly reduce the raw milk to the required temperature and keep the temperature constant. Prevent bacteria from spreading.

Polyurethane foaming process is adopted for the thermal insulation layer, with good thermal insulation performance.

The temperature of the milk cooling tank can stay at 4 degrees for a long time.

Features

- Working capacity of 300L.
- Material: 304L stainless steel (SS316L is optional).
- Refrigerated on casters.
- Heat preservation: the thickness of the PUF is 50 mm.

- Refrigeration unit ensures a temperature of approximately +4°C.
- Adjustable electronic temperature thermostat
- Stainless steel blade stirrer.
- Lid opening safety
- Power supply: 220 V 50 /Hz.
- Garbage truck.
- SMS male connectors with a diameter of 32 mm.
- Refrigeration unit brand: MANEU-ROP compressor.

- Refrigerants are R22 (R404A).
- Control system (PLC/HMI is optional).

Accessories: CIP clean ball/manhole/filter vent/mixing device



PLATE PASTEURIZER With Cold Unit on Casters

Brand: ARGON
Ref.: ARG-PP50

ARGON ARG-PP50 Plate Pasteurizer Machine With Cold Unit Mini pasteurization food plates in pâté for milk drinks... machine, the ARG-PP50 system is specially designed for the continuous heat treatment of milk for its pasteurization or thermization.

The plate pasteurizer is a heat exchange system between hot water and the milk to be pasteurized. Depending on the programmed temperature, the microbial flora of the milk is altered, leading to better conservation.

It can be used in a dairy, cheese factory, butter factory, on the farm, or in any other workshop processing any other liquid food (fruit juice, drink, etc.).

The crossing of the liquids takes place through the interface of a superposition of separator plates. The hot water production module is integrated into the equipment.

A pump allows the circulation of the water thus heated. A control cabinet allows temperatures to be programmed and recorded. The whole thing is mounted on a stainless steel platform.

You have the option of adding a skimming and homogenization module. Connection to a hot water or steam circuit is also optional.



PLATE PASTEURIZER With Cold Unit on Casters

Brand: ARGON
Ref.: ARG-PP50

Features

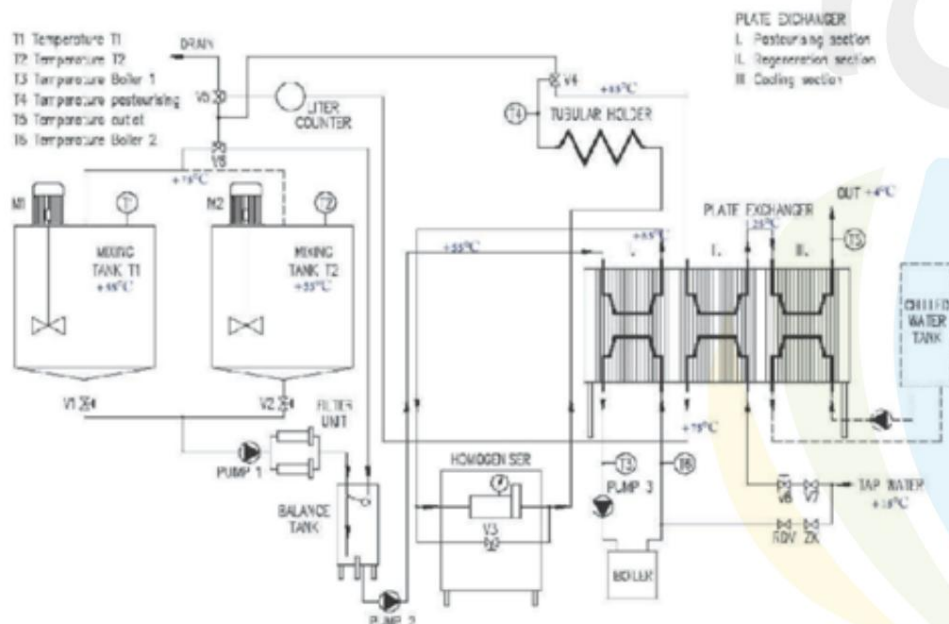
- Stainless steel launch tank capacity 50L. • Level control float (inclined bottom). • Stainless steel storage bin capacity 50L (pasteurized product). • Stainless steel centrifugal feed pump • Pump with flow adjustment, power 4.5 KW. • Minimum adjustable pasteurization flow 100 L/h. • Flow indicator.
- Pressure gauge 0 to 6 bar.
- PT100 temperature probe. • Inlet and outlet temperature probes for each milk and hot/cold water compartment
- Stainless steel plate exchanger
- 3 monobloc compartments:
Cooling / Recovery / Heating • Modular tubular stainless steel chambers for selection of chambering times: from 20 s to 5 min • Automatic scale adjustment
- Temperature recording device • Cooling unit of glycol water meeting the requirements of the pasteurizer for its proper functioning. • Electric heating group included.

- Electrical panel with differential switch. • Electrical panel with overview of the installation. • Emergency stop button. • Connection :

- Electric: 220 - 380 V - 50/60 Hz
Dimension(mm) : 650x650x1000
Weight: 55Kg

Comes with

- Adapted pipes and accessories. • Hot water source at 98°C with connection.
- 6 bar compressed air source with connection. • Official with the different installations (pasteurizer, homogenizer, etc.) • Technical catalog Fr/En



CIP (NEP) on Casters Washing Unit

Brand: ARGON

Ref.: CPI100

CIP (Clean in Place) machine is widely used washing production equipment and pipeline in pharmaceutical, dairy, juice, food, beer, wine etc. Ensure the washing cycles of dairy production lines with chemical product recycling systems.

The CIP machine can be automatic, semi-automatic and manual control according to the production requirement.

CIP machine comprising the following unit:

- CIP Washing Tank: As process requirement, we can make single tank, double tanks, three tanks or group of four tanks. As usual CIP tanks can be work as acid solution tank, alkali solution tank, hot water tank, pure water tank.
- CIP heating system: can use steam to heat via heat exchanger or tank jacket or by electrical.
- CIP washing pump.
- CIP rear pump
- Control instrument: PH sensor (conductivity meter), temperature sensor, pressure gauge, flow meter etc.
- Control panel system
- Pipeline and valves for CIP system

The automatic type CIP machine can control automatic for the following parameter:

- Acid solution and alkali solution dosing by diaphragm pump according to data from automatic pH sensor.
- The washing solution temperature can automatic adjustable.
- The washing time can be set automatically.
- Washing can be set automatically.

The working principle of the CIP system is to control the opening and closing of the steam valve by measuring the temperature sensor; to control the opening and closing of the water valve by measuring the liquid level through the pressure transmitter; To control the pneumatic diaphragm pump acid/alkali dosage by measuring the conductivity meter.

The overall control process is water filling to tank -- acid tank (alkali tank) pH adjust-water heating-hot water washing-alkali washing-hot water washing -acid wash-hot water wash.



CIP (NEP) on Casters Washing Unit

Brand: ARGON

Ref.: CPI100

Features

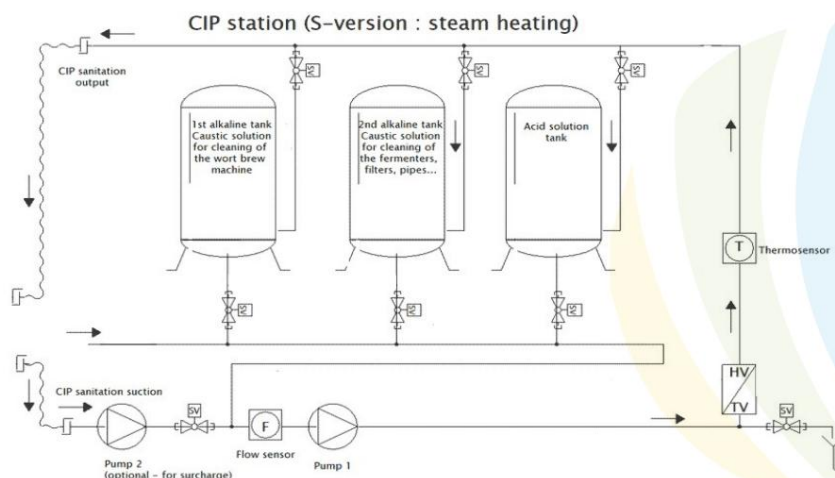
- 3 stainless steel bins with a capacity of 100 L,
- Connection with the various equipment in the workshop milk.
- 0.75KW cleaning solution circulation pump.
- Heating solutions with hot water
- Setting of automatic cleaning cycles with control conductivity
- Stainless steel construction on casters.
- IP55 electrical panel.
- Power supply: 220 or 380 V/50/60 Hz
- Emergency stop button.

- Hot water supply.
- Mains water supply.
- SMS male connection with a diameter of 32 mm.

Comes with

- Adapted pipes and accessories.
- Connections of cleaning solutions to the various installations.
- Official with the different installations (pasteurizer, homogenizer, etc.)
- Technical catalog Fr/En

NON	Article	Temps (M)	Température	Remarque
1.	Pré-lavage	10	Température ambiante. ou 50 °C	Eau du robinet ou eau pure
2	Solution alcaline	10 à 30	60-80 °C	Solution NaOH 2-4%
3	Eau chaude	10 à 20	60-80 °C	Eau du robinet ou eau pure
4	Solution acide	10 à 30	60-80 °C	Solution 2% HNO3
5	Lavage final	15	60-80 °C	Eau pure



Stainless steel tank On Roulette For milk storage

Brand: ARGON
Ref.: ARG-S200

Function

Vertical 304 stainless steel water tank, milk storage, liquid preservation.

Stainless Steel MOBILE Vessel is used for storage and transportation in laboratory scale volume pharmaceutical solution, like eye drops, syrup solution, etc.,

Also used to keep milk, dairy products, juice, food, chemical solution liquid, etc.

Features

- Capacity 200 liters
- 304L stainless steel
- SMS drain valve.
- Lid opening safety
- SMS male connectors with a diameter of 32 mm.
- Stainless steel MOBILE Vessel Structure:
 - Material is 304L.
 - Polish interior surface treatment $Ra < 0.5\mu m$.
 - Exterior surface treatment varnish $Ra < 0.8\mu m$.
 - Product contact part without the dead corner.
 - The manhole (cover) is sealed by the silicon gasket and trichlamp.



CREAM SEPARATOR CENTRIFUGED MILK



Brand: ARGON
Ref.: ARG-E500

Function

MILK SKIMMER IN-LINE CLOSED PLATE SKIMMER.

Milk separation machine is mainly used skimmed milk, whey protein isolate, butter, cheese production, anhydrous butter centrifuge enrichment and other production

Processes for medium and large companies in the dairy industry.

The equipment uses a closed structure, with parts in contact with the milk in 304L stainless steel, in accordance with international food hygiene standards. Device according to users' need, can also be used in Milk, milk residue, after condensation casein, protein and whey protein isolate and clarification and purification of whey.

Features

- Closed in-line centrifugal separator.
- Construction en Inox 304L.
- Mounted on a stainless steel table 80cm high.
- Whole milk supply pump in 304L stainless steel.
- Full flow rate adjustable from 0 to 200 kg/h.
- Rotation speed 9150 revolutions per minute.
- Skimmed milk flow indication and cream indication.
- Skimmed milk valve.
- Cream valve.
- Compatible with different installations.
- Supply tank min 20L in 304L stainless steel.
- 32 mm SMS connection.
- IP55 stainless steel electrical panel
- Control box with emergency stop.
- Power supply: 220 – 380 V/ 50/60 Hz
- Technical instructions in French



Yogurt pot packaging machine with thermo welding

Brand: ARGON

Ref.: ARG-PO250

Function

Packaging machine for filling and capping plastic yogurt pots.

This yogurt packaging machine allows you to fill the pots, place the lid, heat seal and date your products with ease.

Its filling station allows you to dose all types of products with great precision (stirred yogurt, simmering yogurt, dessert cream, cottage cheese, cream, etc.)

In addition to its basic functions allowing efficient packaging of your products, other options are available;

Second dosing station for two-layer filling.

Possibility of making the dispenser independent.

Printing the DLC.

Table d'accumulation.

The general design of the machine is designed to facilitate cleaning, all retention areas have been limited.

Features

- Dosage capacity from 100 to 250 ml •
- Product volume adjustment with hopper
- Stainless steel cover and level probe.
- Adjustable heat sealing temperature device
- Manual removal of pots
- Construction en inox 304L
- Cycle control by pedal • IP55 electrical panel
- Power supply: 220 single-phase or 380 V three-phase
- Technical instructions in French

Accessories: •

10,000 yogurt pots and 10,000 lids

- Necessary accessories for connection to the compressor



FERMENTATION TANK YOGURT

Brand: ARGON
Ref.: ARG-PF200

Function

Yogurt fermentation tanks, maximum temperature 90°C with hot water production resistances by 1, 2 or 3 resistances.

- Heating: the water heated by the resistance(s) (depending on the volume of the tank) is circulated in the exchangers at the bottom and in the shell by a pump.

- Cooling: it is controlled by a solenoid valve. we work with lost water; hot water is replaced by cold water.

Features

- Capacity 200 L. •
- Temperature min 44°C – max 90°C
- Structure en inox 304L
- Structure on casters
- Variable speed stirrer • Pt100
- ı temperature probes • Electric heating device
- Possibility of supply to the hot water generator, • Possibility of choosing the heating mode • Suitable heating envelope
- Temperature display and setpoint setting
- SMS connection valve diam. 32 mm minimum • Hot water and water supply network.
- Power supply: 220 single-phase or 380 V three-phase
- Technical instructions in French.

Accessories: •

Accessories for connections to the hot water generator

- Necessary accessories for connection



HOT WATER GENERATOR INDUSTRIAL

Brand: ARGON
Ref.: ARG-AU600



Function

ARGON ARG-AU600 NEW PROCESS ELECTRIC HOT WATER BOILER GENERATOR TO POWER AGRI-FOOD EQUIPMENT.

Electric hot water boiler is a new type of thermal energy, which is designed in full compliance with boiler safety regulation on industrial supervision and manufacturing. The boiler control electrical components adopts Siemens, Schneider, ABB, LS/Chint, delixi and other famous brands at home and abroad.

All components are CE certified.

Product Benefits

1. S316 stainless steel electric heat pipe is used in electric water heater.
2. Mechatronic design, small size, light weight, easy to install and carry.
3. Adopt reliable boiler structure -- "electric water separation", prevent electric heating element leakage due to accident, completely guarantee the safety of users and staff, at the same time, under the condition of not releasing water, the boiler can be repaired and maintained.
4. The heating element can be turned on or off randomly according to the load, so that the heating tube life can be uniform and reduce the impact on the power grid. The heating element can also be turned on or off manually, which is convenient for users to adjust by themselves.
5. Automatic tracking, the boiler can be adjusted automatically according to the change of load.
6. The boiler body is computer optimized, and the heat transfer coefficient of the heating surface is completely optimized. The thermal efficiency is high, reaching more than 98%.

Features

- Capacity 600L.
- Model: Horizontal, LN Series
- Electric heating.
- Temperature 95°C.
- Alimentation : 380 - 220V / 50Hz / 72kW.
- IP55 stainless steel electrical panel.
- Control box with emergency stop.
- Atmospheric pressure
- Water treatment: Demineralization / Softener.
- Temperature adjustment.
- Hot water distribution pump.
- Connection piping to the various installations.
- Technical instructions in French



MILK CONDITIONER IN STAINLESS STEEL BAG

Brand: ARGON
Ref.: ARG-BL200



Function

MILK PACKAGING IN STAINLESS STEEL BAGS ON WHEELS.

Controlled by computer, driven by compressed air, simple operation, easy maintenance, stable and reliable quality function.
ARG-BL200 automatic liquid packaging machine uses power metering pump and electronic power control, it is fast packing, stepless speed control, well-sealing ect.
Technical characteristics widely suitable for the food industry, medicine, liquid chemical industry, etc.

Back sealing, three side sealing, four side sealing packing method.

The packing and adjustment data can be displayed on the screen.
User can operate it directly on it.
Assembled with a photoelectric controller to ensure that its packing bag figure are perfect.
It can automatically finished de-bag, metering, filling, sealing, cutting, counting and batch number printing.
The body and hardware touching parts are made of stainless steel.
It is applicable for packing liquid like milk, soy sauce, syrup, chemical and agricultural products, wine, sauce, water, peanut butter, ketchup, etc.

The machine requires an air compressor to help it work better. The machine can pack fruit juice with pulp.
Print batch number of products automatically, makes tear opening easy for use.

All components are CE certified.

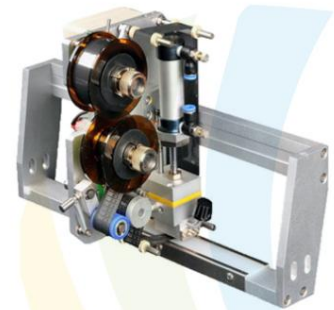
Features

- Milk packaging in plastic bags adjustable to 250 ml, 500 ml and 1000 ml
- Capacity: 200 pieces/h.
- Possibility of adjusting sealing temperatures •

Compressed air pressure display •
Stainless steel construction

- The part in contact with the product must be made of AISI316 stainless steel.
- Stainless steel feed pump
- Feed tank min 100 L
- Connection compatible with different installations

- IP55 electrical panel.
- Dry dater.
- Two plastic reels for milk packaging
- Technical instructions in French



MILK HOMOGENIZATION WITH FEED ON WHEELS

Brand: ARGON
Ref.: ARG-HG250



Function

High pressure milk homogenizer is a special equipment of liquid material thinning and high pressure transportation.

It is composed of frame, impeller housing, pump body, pressure gauge, a homogenizer, etc.

High pressure fresh milk homogenizer is used to homogenize liquid materials (liquid or semi-liquid with viscosity less than 0.2Pa.

set a temperature below 80°C). The working principle of high pressure milk homogenizer is mainly through the reciprocating movement of three pistons, the raw material enters the homogenizing valve in a high pressure manner. After homogenization, the fineness of the raw material can reach less than 1µm. It is widely applied in food, health products, cosmetics and other fields.



Features

- Feed pump
- Maximum feed: 100 l/h
- Pressure adjustable from 0 to 250 bar
- Pressure indicator.
- 304L stainless steel construction.
- Construction part in contact with the product in stainless steel AISI 316.
- 100L supply tank in 304L stainless steel.
- IP55 electrical panel with emergency stop button.
- Mounted on a 30cm high stainless steel table.
- Connection compatible with all installations.
- Connection piping to the various installations.
- Mains water connection.
- Compressed air connection.
- Technical instructions in French.

1. Covered with 304/316 stainless steel shell, the appearance is smooth, hygienic.
2. Use helical gear low speed transmission, low noise, smooth operation, reliable performance.
3. Transmission part adopts splash-proof and oil supply mode to ensure the lubrication needs of each part.
4. Double-sided seat design, the service life is doubled.
5. Homogenization valve, one-way valve, alloy steel piston, with wear resistance, impact resistance, long service life and other characteristics.