



# LiLi-A



## Product Summary

If you're looking for a pasteurizer that's gentle on your milk and saves you valuable time, look no further! Our LiLi (Low Impact-Low Input) Pasteurizers are an innovative new alternative to vat pasteurizers. This piece of equipment is a single skid collection of hardware that pasteurizes milk using the HTST profile (greater than 161°F for 15 seconds) and is in conformance with the United States FDA Pasteurized Milk Ordinance (PMO). This self-contained unit requires minimal facility connections, a gravity-fed milk supply, and an output storage destination. Our LiLi-A Pasteurizer is compact, has a minimal impact on the nutritional value and flavor of the raw material and is extremely energy efficient by design.

## Product Specifications & Features

- **Depth:** 88 inches (224 cm)
- **Width:** 32 inches (82 cm)
- **Height:** 84 inches (213 cm)
- **Weight:** approximately 2,400 pounds (1089 kg) when dry.
- **Foot diameter:** 3 inches (8 cm). Sits on 4 adjustable stainless steel feet.
- **Power:** 240VAC single phase, 60Hz at 80A, direct wired with cutoff
- **Water:** Standard 3/4" NPP hose thread, minimum 3 GPM with a maximum pressure of 45 PSI.
  - The LiLi-A has a water reservoir (approximately 5 gallons) for providing process heat to the system. Water is stored in the plumbing, the water heater, and the process heat section of the PHE (plate heat exchanger).
  - Sediment filtered water is recommended.
- **Air connection:** 1/4" quick connect fitting
- **Air pressure:** 100 PSI (690 kPa) (<125 PSI [861kPa])
- **Air capacity:** 2 gallon (10 liter)
- **Air volume:** < 1 Ft<sup>3</sup>/min (5 LPM)
- **Air quality:** dry
- **Air Temperature:** For best performance, the air temperature of the room where the LiLi is being operated should be maintained between 60 and 80 degrees.
- **Processing rate:** 2-2½ GPM (7.56 LPM) , continuous



- **Integrated CIP (Clean-In-Place):** requires manufacturer recommended amounts of detergent and acid placed in small canisters and inserted into the product stream automatically during CIP. The unit employs maximum pump volumes (approximately 6 GPM/23 LPM) and flow rates along with thermal cycling and programmed valve positions to fully clean the interior of the unit as well as its accessory hoses.
  - CIP water volume for the LiLi is 18 gallons.
  - CIP is normally unattended and requires approximately 2 hours to complete, though active operator involvement is only 5-10 minutes.
- **Sanitization:** Chemical sanitization is most common and recommended. The CIP profile incorporates a provision for the manual addition of iodine disinfectants. This is normally performed daily.
  - The LiLi-A has an optional thermal sanitizing profile that exposes all internal surfaces to at least 170° F for a minimum of 5 minutes, consistent with PMO requirements. (Thermal sanitizing generally takes around 40 minutes.)

## Supplies

- **Chart Recorder Charts:** the integrated Anderson chart recorder uses blank charts (widely available as well as available from Bob-White Systems).
- **Chart Recorder Pens:** Chart recorder uses ink- jet technology. Pens typically last for more than 6 months.

## Cleaning

- Chemicals used for cleaning should be determined by an on-site evaluation to appropriately meet alkalinity and hardness of available water source.

## Routine Maintenance

- Heating elements for the process heat are standard 4.5 KW 240V resistive domestic hot water elements, available at most hardware stores.
- Valve seals for the Alfa Laval diverter are available from Alfa Laval.
- For any specific parts needed, contact Bob-White Systems.

## Special Terms and Conditions

1. The LiLi-A is designed and configured to only pasteurize unsweetened and unmodified fluid milk with a maximum fat content of 9% and a maximum 17% total solids with a viscosity of not more than 3 centipoises (cps). The processing of fluids with a higher fat



content, total solids, or viscosity will void the warranty. Request information on our LiLi-B for a higher capacity unit.

2. The retail price does not include delivery, installation or training.

3. All LiLi installation designs must be approved by BWS in advance of its delivery and any and all subsequent design changes must be approved by BWS or the warranty will be voided. All changes or adjustments made to the LiLi itself must also be approved by BWS in advance or the warranty will be voided.

### **We're Proud of Our LiLi!**

We believe that this piece of equipment has the ability to revolutionize small dairy processing. We'd be glad to talk to you further regarding any specific questions you may have. Feel free to stop by our storefront at 461 Waterman Road in Royalton, Vermont, Monday through Friday from 8:30am-4:30pm, or give us a call at (802) 763-2777.

Thank you!

*~Steve Judge, President & Founder*