



LiLi-B



Product Summary

Our LiLi-B (Low Impact-Low Input) Pasteurizer is an upgraded version of our original LiLi-A Pasteurizer. While both of our HTST Pasteurizers serve as innovative alternatives to vat pasteurizers, the LiLi-B has the advanced feature of being able to process thicker viscosity fluids, such as ice cream mix and can process milk viscosity fluids at twice the rate of the LiLi-A. This piece of equipment is a single skid collection of hardware that pasteurizes using the HTST profile (greater than 161°F for 15 seconds) and is in conformance with the United States FDA Pasteurized Milk Ordinance (PMO). Both of our LiLi Pasteurizers have a minimal impact on the nutritional value and flavor of the raw material and are extremely energy efficient by design.

Product Specifications & Features

- **Depth:** 88 inches (224 cm)
- **Width:** 32 inches (82 cm)
- **Height:** 84.5 inches (216 cm)
- **Weight:** approximately 2,800 pounds (1,270 kg) when dry.
- **Foot diameter:** 3 inches (8 cm). Sits on 4 adjustable stainless steel feet.
- **Power:** 240VAC single phase, 60Hz at 100A, direct wired with cutoff
- **Water:** Standard 3/4" NPP hose thread, minimum 4 GPM with a maximum pressure of 45 PSI.
 - The LiLi-B has a water reservoir (approximately 18 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 Ft³/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:** 4 GPM (15.14 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 volume for the LiLi B is 25 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-B 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 5.5 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 retail price does not include delivery, installation or training.



2. 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