

Packo



Cooling technology

tailored to the needs of modern-day dairy farmers



Horizontal open milk cooling tanks

In times where the requirement of quality milk is more critical than ever, it is important that you can trust your milk tank to cool and maintain that quality as required by the consumer.

An efficient cooling tank must cool the milk quickly, without the risk of freezing, and agitate the milk properly on a controlled regular basis. **The horizontal shape of the Packo open milk cooling tanks makes this possible.**

The Packo milk cooling tank cools the milk quickly and the large agitator blade mixes even small quantities of milk thoroughly. Thanks to their ergonomic design and U-shape the Packo tanks are space saving and easy to clean. Pneumatic springs make sure that the cover is easily opened with little effort. The springs keep the cover open so that it can be cleaned in a safe way.

Packo tanks are constructed of stainless steel AISI 304 and apply to international standards which guarantees a long lifespan and a safe operation.

OM/DX

Capacity: 300 to 2,300 Litres

With direct expansion

The Packo open milk cooling tank, type OM/DX with direct expansion, has a very large laser welded evaporator surface.

The rectangular evaporator is directly welded to the outer side of the milk tank, creating a very large surface to extract the heat from the milk. The gentle mixing of the milk with the large agitator blade guarantees a maximum cooling performance, homogeneous and undamaged milk. Also in extremely high ambient temperatures the milk is cooled within a very short time. This means that the Packo milk cooling tank assures, even during hot summers, that the good quality of your milk is preserved.

OM/IB

Capacity: 600 to 2,300 Litres

With ice water cooling

The Packo open milk cooling tank, type OM/IB with a built-in ice bank, uses ice water to cool the milk. This accelerates cooling by 50 % compared to a standard direct expansion system, without any risk of freezing the milk.

Being the world leader in ice bank systems, Packo has been developing and improving this technology for over 40 years. The evaporator coils in the ice bank are made of seamless copper tubes, ensuring a long lifespan. The ice bank stores a reserve of ice, which means that the cooling units don't need to be switched on during milking. There is less risk of milk temperature increase thanks to this ice reserve, even in the event of power fluctuations. A powerful pump sprays the ice water on the outside of the inner tank, cooling the milk extremely fast. Bacterial growth doesn't stand a chance!

If available, another added bonus is the fact that you can avail of cheaper night-rate electricity to build up your reserve of ice, thereby reducing operational costs substantially.

Summary:

- Very fast cooling in half the time compared to direct expansion
- Smaller cooling units compared to direct expansion
- Using off-peak electricity possible
- Instant cooling is an option with a plate heat exchanger or tubular cooler

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Drain plug

All Packo milk cooling tanks are supplied as standard with a drain plug. This has the advantage that there is no (un-cooled) milk in the tanks' outlet. A butterfly valve is an optional extra if required.



Electrical switchbox

All electrical components, including the relay and thermal protection for the cooling units, are housed in a water tight switchbox. The accurate electronic milk thermostat has a digital LED display to indicate the exact milk temperature. Alternatively a mechanical milk temperature control is possible.



Built-on cooling unit – Plug & Play

Of course it is possible to order the tank with a built-on cooling unit. The cooling unit is foreseen with a stainless steel canopy and the cooling system is already filled with refrigerant. This so called "compact" version has the advantage that the installation on site is easy to carry out, reducing installation costs to a minimum.



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Milk collection centre

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