



DESTILLER

Generated on: 2025-06-12 14:04

LATTOMATIC, THE AUTOMATIC MILK FAT STANDARDIZATION SYSTEM



Lattomatic guarantees exact adjustment of the cream fat content in a range between 30% and 45% fat. The system can calculate and automatically adjust the fat content based on different parameters. Lattomatic enables accurate dosing of cream to the skimmed milk flow and thus, continuous production of fat-standardized milk. Surplus cream is discharged separately. Thanks to the high level of automation, parameter adjustments are possible during operation without stopping the process. The touchscreen panel is user-friendly, easy to set up, and allows direct control of all operations.



DESTILLER

Destiller - Anna i Seweryn Fabijaniak

ul. Grunwaldzka 37

37-560 Pruchnik

Tel.: +48 660 143 042

E-mail: biuro@destiller.pl

Godziny pracy
Poniedziałek - piątek 8:00 - 18:00
www.destiller.pl



Model	Feed capacity (l/h)
Lattomatic 15	15,000
Lattomatic 30	30,000
Lattomatic 50	50,000