

# MILK PROCESSING PLANT

## Milk Collection / Storage / Heating/ Blending Tank



Suitable to store / heat / blend milk and other value added milk products.

Available in single / double / triple layer with jacketing / insulation and stirrer for 200-20,000 ltr volume capacity in SS304/316 L.

## Bulk Milk Cooling Tanks



Suitable for cooling / storage of fresh milk up to 4°C. Integrated with suitable chilling system.

Available in capacities from 500-10,000 ltr volume capacity in SS304/316 L.

## Pasteurizer – Plate Type



Suitable to pasteurize milk / skimmed milk / butter / whey / cream and is skid mounted. Incorporates automation for steam / auto diversion / regeneration / chilling Available in capacities from 500-20,000 l/ph.

## Homogenizer



Suitable to homogenize milk / ice cream mix / yoghurt, etc to find consistency.

Available from 200-10,000 l/ph capacity.

## Cream Separator



Suitable for separating of fat / cream from milk for standardization.

Available in 200-10,000 l/ph capacities.

## Milk Boiling / Mawa / Khoa Kettle



Suitable to concentrate milk to make khoa / mawa / milkcake / ghee and other value added milk products. Fitted with PTFE lined scraper/geared motor and ARV/SRV/product outlet valve/strainer/steam trap.

Also available kettle for Rasgulla/Syrup

Available in 100/150/200 ltr volume capacities.

## CIP System (Clean-in-Place)

CIP Systems are required for thorough cleaning of various equipment / pipelines installed in dairy / food or beverage industries. CIPs greatly reduce microbial growth in the product and enhances product quality.

CIP system includes equipment, pipeline flow sequence control. According to the hydrodynamic analysis, CIP is capable of cleaning of equipments by controlled high pressure flow of cleaning liquids in flow-in-circle operation.

