

Multi Function Batch Pasteuriser.

Ideal for small and medium scale farm. Processing milk on the farm means a step closer to the end user, which provides opportunity for increased profitability.



Encon offers a complete solution for milk and milk product processing plant equipment to small milk producers in rural area and that too right at the their door-step of farm!

Multi Function Batch Pasteuriser is one of the most important component of the entire process chain. It can handle pasteurisation or thermalisation of milk from Cow, Goat, Sheep and Buffaloes.

The same unit is also used for cooling of milk after pasteurisation and further used for processing Cheese, Youghurt and other value added cultured milk products.

Construction Features:

Multi Functional Batch Pasteuriser is fabricated from Stainless Steel in accordance with latest Dairy & Food industrial standards. It has removable agitator with top operable cover for the accessibility for cleaning. It's a jacketed vessel with puff insulation and SS cladding on outer face.

The Construction is simple and rugged for rural area operations. Milk is pumped from the cooling tank, where it's heated to the set temperature and retained for specific period as per end product requirement. Then milk is cooled to the required temperature for further processing or packaging.

Optional process controller can be provided for Time, Temperature and Speed control of agitator. The panel can have various audio-visual alarm for indicating process conditions.

The unit will require supply of Hot Water and Cold / Chilled water for heating and cooling of milk. They can be supplied optional extra on request.

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