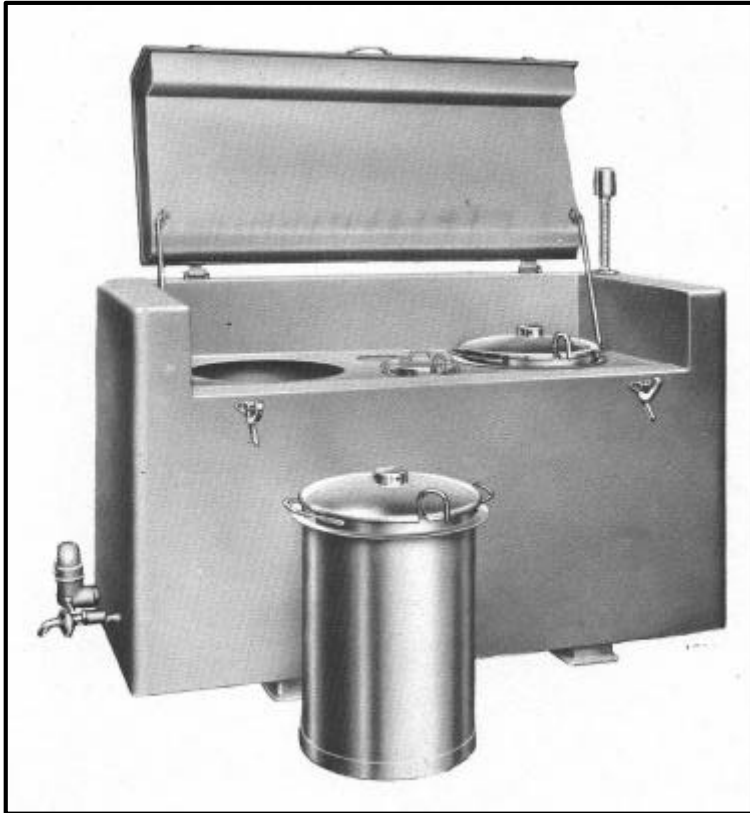


Pasteuriser & Ripened

The milk is pasteurised; cooled and left to ripen in the same container where by the risk of infection of the starter is reduced to a minimum. The design provides best conditions for the obtaining of fine starter culture, which is imperative for the manufacture of first class butter & cheese.



Constant Temperature: Container as well as lid is double-walled. In the space between the walls there is a heavy insulation to obviate fluctuations temperature.

As a further assurance for the obtaining of a correct incubation temp the apparatus is provided with a heating element operated by means of a contact thermometer which can easily be set at the temp wanted in the thermostat.

Robust & Practical Construction:

The containers are made from steel plat, the interior container being spray galvanises, the exterior carefully rust - proofed and stove-enamelled. The lid is covered with a circle polished stainless steel plate and provided with locking devices so that it fits closely. Greater security against air - borne infection is thus obtained. Space for cans for mother culture has been provided for. The system is easy to operate, clean because of its easy and sanitary construction.

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