



JUPITOR GLASS WORKS

Multipurpose Automatic
Mini Dairy Plant



Ekomilk Mini Dairy

120L



Automatic processing of milk
through thermal cycles of heating and cooling.



Multipurpose Automatic Mini Dairy Plant

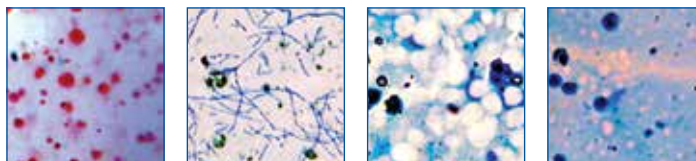
EKOMILK®
mini DAIRY



Ekomilk Mini Dairy 120L

Ekomilk Mini Dairy 120L can be applied for the production of different types of soft and fresh Cheese, Hard Cheese, Yogurt, Pasteurized fresh milk. The installation is designed for processing of up to 120L of milk.

- Ekomilk Mini Dairy 120L is a multipurpose Automatic Mini Dairy Plant with the following key features:
Automatic processing of milk through thermal cycles of heating and cooling.
- Keeping of temperature according to the specific technology requirements
- Dosing control function ensures different volumes of milk products
- The machine works with automatic cycles that can be launched by a single operator through the control console. Inbuilt receipts for production of popular milk products (Yogurt under BG standard, white brined cheese from cow/goat milk, white brined cheese from sheep milk, soft Italian type of cheese).
- Upto 5 more receipt can be created / edited by the customer and saved in the memory for subsequent Automatic Processing. Thermostatic regime – the processing vat can operate as a thermostatic camera with manually set up of temperature and time by the operator.



PARAMETERS

Rated working volume	120 L
Minimal working volume	45 L
Maximal working volume	135 L
Required Voltage	220V/380V, 50 Hz
Installed power	10 kW / 20 kW
Cold water flow/consumption	15÷40 L/min
Stirrer speed	Up to 30 rev./min
Dimensions	
- length	1180 mm
- width	800 mm
- height (with control panel)	1500 mm
- height (without control panel)	1000 mm
Net Weight	275 kg

ADVANTAGES

- Heating works through a circular electrically heated water jacket inside the dairy machine and ensures "soft heating" that doesn't damage the nutrients in the milk.
- Fast heating – manual switch from 10 kW to 20 kW
Monitoring of the temperature difference between the hot water and the milk - never exceeds 15°C. The wall in contact with the milk keeps practically clean during the production cycle.

- Cooling requires tap water. The produced hot water can be used for other technological purposes.
- Possibility for connection of external cooling system.
- Compact dimensions allow to install the equipment anywhere. Ekomilk Mini Dairy 120L can be used directly at:
 - Milk producers/vendors site
 - Milk collection points, village vendor centers
 - Milk processing companies
 - Restaurants
 - Supermarkets etc



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