

MILK PASTEURISER



FIG 1: MILK PASTEURISER

CAPACITY: COOLING / HEATING – UPTO
1,00,000 LPH FLOW AND UPTO 100
m² HEAT TRANSFER AREA

PASTEURISATION: UPTO 20,000 LPH FLOW

APPLICATIONS:

- **DAIRY INDUSTRY:** PASTEURISATION & CHILLING OF MILK, CREAM & ICE-CREAM.
- **BEVERAGES INDUSTRY:** PASTEURISATION OF APPLE JUICE, GRAPE JUICE, MANGO JUICE & TOMATO JUICE, PROCESSING OF SUGAR SYRUP, TEA-EXTRACT AND HONEY.
- **VEGETABLE OIL PLANTS:** HEATING & COOLING VEGETABLE OIL.