

DAIRY EQUIPMENT



PASTEURIZERS AND POLYVALENT VATS



ELECTRIC COMPACT
PLATE PASTEURIZER
CAP. FROM 250 L/H



MULTIPOWERED COOKING VAT
ELECTRICAL/STEAM HEATING
CAP. 75 TO 400 L



GAS COOKING VAT
LPG/METHANE
CAP. 75 TO 400 L

STAINLESS STEEL EQUIPMENT



CURD HOLDING VATS
WITH STEWING KIT



CURD CHEESE TROLLEY WITH FIXED
OR REMOVABLE SHELVES



DRAINAGE TABLE
WITH OR WITHOUT MOULDS



CREAM RISING VATS
SIMPLE OR DOUBLE WALL



CHEESE PRESS
PNEUMATIC ACTION



TUBS FOR THE MAKING
OF FRESH PULLED-CURD CHEESE
(MOZZARELLA)

CHEESE STORAGE AND RIPENING SYSTEMS



CHEESE RACK ON WHEELS
WITH PE OR WOODEN SHELVES



CHEESE TROLLEY
WITH PE EXTRACTIBLE SHELVES



STAINLESS STEEL RACK
FOR COLD ROOM

MINI DAIRY KIT



ELECTRICAL COOKING VAT
TABLE WITH MOULDS
AND MOULD HOLDER
CHEESE TROLLEY
CAP. FROM 100 L



YOGURT MAKERS



SEMI AUTOMATIC YOGURT MAKERS
ELECTRICAL OR STEAM SYSTEM
CAP. FROM 20 L

BUTTER CHURN



BUTTER CHURN, FLUTTER TYPE,
CREAM CAPACITY 25 L

2C DUECINOX
MILK EQUIPMENT - SINCE 1980