



SINCE 1975

Spreading
Healthy Smile
Globally



PASTEURISER MACHINE

THE MOST CONVENIENT AUTOMATIC PASTEURISER



KK PASTEURISER UNIT

KK's engineering services have launched a fully automatic plug in pasteuriser that is easy to use and guarantee product quality.



FEATURES OF KK PASTEURISER UNIT

- Capacity 200-10,000 l/hr.
- Compact skid mounted.
- Automatic control panel with PLC.
- Touch screen display to give on the spot display of temperature.
- Hot water system with heating elements.
- Flow diversion to guarantee pasteurizing temperature.
- All temperature and data logged for down loading via USB port.
- Automatic dosing of detergent with conductivity control.
- Automatic water Flush.
- Automatic level control.
- Automatic fill valve to control the feed to the pasteuriser.
- Fully certified with CE Marking.
- Online Monitoring available.

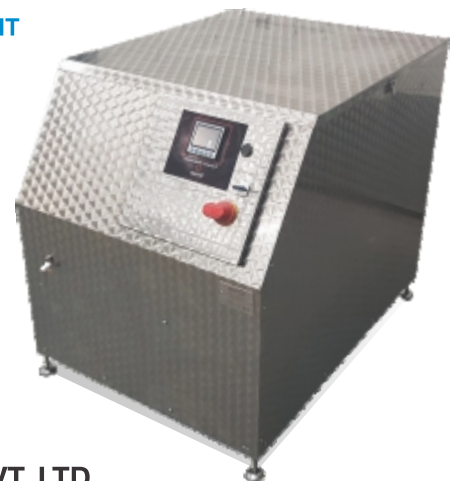
BENEFITS OF KK PASTEURISER UNIT

- Up to 90% heat recovery resulting in big energy savings.
- Cleaned in place with no need for manual cleaning.
- Continuous pasteuriser means product gets to the market faster compared to batch pasteurizing.
- Saves time, energy and money.
- Can be used for multiple products such as juice, cream, butter milk and ice cream mix.

COMPACT MILK PASTEURISER UNIT

- Easy to use.
- Robust in design.
- Cost effective.
- Reliability.
- Fully automatic from start to finish.

REDUCE THE RISK OF BACTERIAL CONTAMINATION WITH A KK PASTEURISER.



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