

Possible  
- Proposed items for large scale milk processing.

SL No.	Description of items
<b>1</b>	<b>Cost for Drinking yogurts</b>
	Pasteurizer/Ageing Tank for Dinking Yogurt (500 Ltr.)
	Hot water Preparation Unit (3 bar steam pressure)
	Semi-Automatic cup filling machine (500 cups /hour of 125 g)
	Plastic returnable distribution Box (Lumsum)
	Stainless Steel Table (Size: L=78", W= 39", H= 30", Locally fabricated)
	Stainless Steel Bucket (15 Ltr.)
	Operator Protective Clothing including Plastic Apron, Latex, Gloves and Face Mask (Set)
	<b>Sub-Total for one Unit</b>
<b>2</b>	<b>Cost for Mozzarella Cheese</b>
	Pasteurizer mini- polyvalent tank (500 Ltr.)
	Group of cut and agitation with a variable speed (With blades & agitation)
	Plaform steel with staircase (Dim. mm. 2.160*280*760h)
	Stainless working table (Size: L 78", W 39," H 30")
	Drainage vat for whey and curd unloading (Dim. mm. 1500*900*750h)
	Mini Cooker-Stretcher (250 Ltr.)
	Extra moulding roller for mozzarella balls (125 gr.)
	Hot water boiler
	Packing machine for Mozzarella in poly bags (10-11 bags per minute)
	Hot Water Prepration Unit (400V, 50Hz)
	Drainage vat for whey and curd unloading (Dimensions: mm 150X900X750h.)
	Working table
	Additional vat for recovering the whey-fat
	Cooling vat (1000x2000 mm)
	Tank for brining preparation
	Operator Protective Clothing including Plastic Apron, Latex, Gloves and Face Mask (Set)