

### Equipment List:

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| 1. | <b>Milk Receiving Filter</b><br>35x15x40    | <b>Type:</b> Mesh <ul style="list-style-type: none"> <li>• Full Sanitary</li> <li>• Material SS-304</li> <li>• Mechanical Filter</li> </ul> <p>☐ Filter objects that may enter during the milk delivery to the Dairy</p>  | 1 Unit<br>11 lbs  |
| 2. | <b>Milk Pump</b><br>50x30x30                | <b>Capacity:</b> 250 Gallon/Hour <ul style="list-style-type: none"> <li>• Full Sanitary</li> <li>• Centrifugal Type</li> <li>• Material: SS-304</li> <li>• Pressure: 10T/50M</li> </ul> <p>☐ Pump the milk into storage tanks</p>   | 1 Unit<br>15 lbs  |
| 3. | <b>Raw Milk Receiving Tank</b><br>ø100 h230 | <b>Volume:</b> 150 Gallons <ul style="list-style-type: none"> <li>• Cooled Side</li> <li>• Triple Jacket</li> <li>• Agitator – 20Rpm</li> <li>• Side Mixer</li> <li>• Connected to Ice-Water System</li> <li>• Body: SS-304</li> <li>• Washing Ball</li> <li>• Level Control</li> <li>• Manhole for Maintenance</li> <li>• Outlet: 1.5"</li> <li>• Inlet: 1.5"</li> <li>• Sampling Valve</li> </ul> <p>☐ Receiving tanks store incoming milk at 39°F which prevents bacteria growth and milk spoiling</p> | 1 Unit<br>595 lbs |

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| 1. | <b>Batch Pasteurizer &amp; Fermentation Tank</b><br><br><b>ø140 h150</b> | <b>Volume:</b> 150 gallons<br><br>Physical specs: <ul style="list-style-type: none"> <li>● Open-Top</li> <li>● <u>Triple Jacket consisting of:</u><br/>Water Jacket<br/>Insulation Jacket</li> <li>● Manhole</li> <li>⊞ Mixer Agitator – quick assembly</li> <li>⊞ Motor 0.75kw</li> <li>⊞ Product outlet: 2’</li> <li>⊞ <b>Material:</b> SS-304</li> <li>⊞ <b>Spray Balls</b></li> <li>⊞ CIP Compatible</li> <li>⊞ Anti-Leak Valve</li> </ul><br><u><b>Regulation</b></u><br>To meet the PMO and Sa Standard for Batch Pasteurizer, the Vat must have an additional Two-Channel temperature recorder and an indication thermometer for product and airspace.<br><br><b>Features</b> <ul style="list-style-type: none"> <li>● <b>Anderson Dual Pen chart recorder</b></li> <li>● <b>Air space sensor</b></li> <li>● <b>Product sensor</b></li> <li>● <b>Electrical Air Space Heating Element.</b></li> <li>● Water Temperature digital indicator</li> <li>● Touch Panel controller</li> <li>● Heating Elements/Boiler controller</li> <li>● Speed Regulator</li> <li>● Emergency Switch</li> </ul><br><u>Heating by:</u> <b>Hot water boiler</b> | 1 Unit<br>727 lbs |
| 2. | <b>Homogenizer</b><br><br><b>100x70x95</b>                               | <b>Production Rate:</b> 150 Gallon <ul style="list-style-type: none"> <li>● Working Pressure: 15 Psi</li> <li>● Maximum Pressure: 25 Psi</li> <li>● <u>Body Material:</u> SS-304</li> <li>● Two Stages</li> </ul><br><b>Feature:</b> No water - No Start (Important)<br>⊞ Enables achieving smooth consistency of dairy products   | 1 Unit<br>551 lbs |
| 4. | <b>Cream Separator</b><br><br><b>50x60x150</b>                           | <b>Capacity:</b> 80 gallons/ Hour <ul style="list-style-type: none"> <li>● <u>Body:</u> SS-304</li> <li>● <u>Type:</u> Open type</li> </ul>  | 1 Unit<br>209 lbs |

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|    |  | <ul style="list-style-type: none"> <li>● Fat 0%-4%</li> <li>● Manual Cleaning</li> </ul> <p>For the production of by-products such as different percentages of fat of yogurt and milk.</p>  |                   |
| 6. | <b>Cream Collection Trolley</b><br><b>80x60x60</b> | <p><b>Volume:</b> 33 gallons<br/> <b>Material:</b> Food-grade plastic</p> <p>Collects cream from cream separator</p>  | 1 Unit<br>22 lbs  |
| 7. | <b>Balance Tank</b><br><b>ø90 h 160</b>            | <p><b>Volume:</b> 50 Gallons</p> <ul style="list-style-type: none"> <li>● Triple Jacket</li> <li>● Agitator 20Rpm</li> <li>● Center Mixer with Scraper</li> <li>● Automatic Temperature control</li> <li>● Adjustable cooling and heating</li> <li>● Body SS-304</li> <li>● Full Sanitary</li> <li>● Washing Ball</li> <li>● Bimetal Thermometer</li> <li>● Manhole for comfortable service</li> <li>● Sampling Valve</li> <li>● 2B Polish</li> <li>● Outlet: 1.5"</li> <li>● Inlet: 1.5"</li> <li>● CIP Connected</li> </ul> <p>Such a tank separates some of the milk from the batch pasteurizer and enables the batch pasteurizer to produce different products.</p> | 1 Unit<br>298 lbs |
| 8. | <b>Butter Churn</b><br><b>90x50x90</b>             | <p><b>Volume:</b> 8 gallons</p> <ul style="list-style-type: none"> <li>● Full Stainless steel</li> <li>● Speed regulation</li> <li>● 10' outlet.</li> </ul>   | 1 Unit<br>165 lbs |

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| 1. | <b>Manual filler model M-2 for cups or bottles</b><br><br>195x66x100 | Production rate: 300 – 400 packs per hour <ul style="list-style-type: none"> <li>● Computer Controlled</li> <li>● Filling Volume: 6oz – 1gallon</li> <li>● Body SS-304</li> <li>● Anti-Foam Valves</li> <li>● Full Pneumatic</li> <li>● PLC Computerized</li> <li>● Cup Sealer for plastic cups.</li> <li>● Bottle will be capped manually.</li> </ul> | 1 unit<br>200 lbs |
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| 1. | <b>Pipes, Fitting, and Valves</b>     | Full Stainless Steel 304  | 1 Set<br>33 lbs   |
| 2. | <b>Hot Water Boiler</b><br>90x80x135  | <b>Capacity:</b> 80,000Kcal/ Hour<br><br><b>Includes:</b> Hot-water pump  | 1 Unit<br>440 lbs |
| 4. | <b>Chilling System</b><br>135x100x130 | <b>Production rate:</b> 10,000 kcal/Hour<br>Ice Water System<br><u>Compressor:</u> Copland USA<br>Includes Ice-water pump<br>Closed system (no additional water needed) high energy saving<br><b>Water Temperature:</b> 32F | 1 Set<br>1146 lbs |

