



DIRECT FIRE MINIDAIRIES

MD-100 MD-150 MD-200 MD-250 MD-300 MD-400 MD-500 MD-650

With these mini-dairies is possible to pasteurize milk and produce cheeses and yoghurt. Suitable for heating up to 100 °C.

Description:

The basin is made of stainless steel. Heating is achieved by an atmospheric gas burner placed under the bottom. Cooling is achieved by running water going thru side walls.

Models:

Common Features for all models:

- Computer with 4 programs for the driving of thermal processes in manual or automatic mode. Allows the automatic execution of cycles of heating, cooling, pauses and maintenance, programmable by the user.
- Fixed speed electric agitator (22 rpm).
- Discharge flapper valve
- Stainless steel lid composed by two half covers
- Atmospheric Gas Burner
- Chimney for burner fumes.



Options:

MD-xxx/1: CHEESE KIT (Planetarium + Double Harp)

MD-xxx/2: TEMPERATURE CHART RECORDER (circular type on 24 hours disk, inserted in the command board).



MD-xxx/3: VARIABLE SPEED AGITATOR from 2 to 44 rpm through electronic inverter. The regulation takes place for means of a pot placed on the command board.

MD-xxx/4: SUPPORT FRAME that brings the height of the discharge to 1 mt allowing to directly discharge on the tables.

MD-xxx/5: PLATFORM + STAIRS to access the Minidairy from top (discharge at 1 mt allowing to directly discharge on tables).

Technical data:

Power supply: 230V monophasic

Model	Workable Capacity.		Thermal Power kcal/h (KW)
	Max. (Lt)	Min. (Lt)	
MD-100	100	20	8.500 (10)
MD-150	150	30	10.000 (12)
MD-200	200	40	10.000 - 17.000 (12 - 20)
MD-250	250	50	10.000 - 17.000 (12 - 20)
MD-300	300	60	10.000 - 17.000 (12 - 20)
MD-400	400	80	17.000 - 34.000 (20 - 40)
MD-500	500	100	17.000 - 34.000 (20 - 40)
MD-650	650	130	17.000 - 34.000 (20 - 40)