



## REMOTELY HEATED MINIDAIRIES MR-050 MR-100 MR-200 MR-300 MR-400 MR-500 MR-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 constituted by a triple wall in inox steel. In the outside interspace is the thermal isolation, while in the internal interspace (honeycomb type) is filled with water used for the processes of heating and cooling.

Heating and cooling takes place supplying the endowed heat exchanger with hot water or running water (or an ice bank to achieve lower temperatures).

The heat exchanger is connected in a closed loop with a pump to the internal interspace.

### Models:

Common Features for all models:

- Computer with 4 programs.
- Fixed speed electric agitator (22 rpm).
- Discharge flapper valve
- Tilting device for easy full discharge.
- Stainless steel lid with hinge and spring
- heat exchanger
- circulation pump + safety devices



### Options:

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

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

ME-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.

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

ME-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 monophase

Model	Max capacity. Lt	Min capacity. Lt	Suggested Thermal Power kcal/h (KW)
<b>MR-050</b>	50	10	9.000 (10)
<b>MR-100</b>	100	20	18.000 (21)
<b>MR-200</b>	200	40	29.000 (35)
<b>MR-300</b>	300	60	29.000 (35)
<b>MR-400</b>	400	80	40.000 (46)
<b>MR-500</b>	500	100	50.000 (58)
<b>MR-650</b>	650	130	50.000 (58)