



# Mejeriet

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Our main supplier of Small-scale,  
but sophisticated Dairy equipment.  
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## 11.00 Hot water or steam as heating media in the Dairy

Both hot water and steam can be used as heating media in the dairy industry, depending on the specific application and equipment used.

Hot water is standard in dairy processing for pasteurisation, sterilisation, and heating applications. It is a relatively inexpensive and easy-to-use heating media, and the water can be heated using various sources, including gas, oil, or electricity.

Steam is another popular heating medium in the dairy industry for more intensive heating applications, such as steam cleaning, sterilisation, and drying. It can be used for pasteurisation and other heating applications but requires specialised equipment to generate and distribute the steam.

When choosing between hot water and steam as a heating medium, factors to consider are the specific application, the availability of energy sources, and the cost and efficiency of the equipment.

### **Technical data -Type TCG – 75 – 80° C**

*Note: This is standard dairy equipment but with the dual purpose of hot water production.*

Qty.	ID	Description	Price - €	Total - €
	<b>TCG-036</b>	<p><b>GAS MINIDAIRY (BAIN MARIE)</b></p> <p>With these mini dairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner while cooling is achieved by flow of tap water thru the jacket.</p> <p><b>Description:</b></p> <ul style="list-style-type: none"> <li>- Double jacket vat on band support</li> <li>- Capacity: 36 lt.</li> <li>- Made of stainless steel AISI 304.</li> <li>- Finishes suitable for food;</li> </ul> <p><b>Equipment:</b></p> <ul style="list-style-type: none"> <li>- DIN 50 butterfly valve discharge;</li> <li>- Double jacket (bain marie) suitable for direct cooking over the flame;</li> <li>- Removable cover</li> <li>- "T" tube for fume exhaust</li> <li>- 11 KW stainless steel atmospheric burner (gas), equipped with:               <ul style="list-style-type: none"> <li>• gas valve</li> <li>• pilot flame with safety against accidental switch off</li> <li>• piezoelectric button for igniting the pilot flame</li> <li>• thermal barrier for floor protection Dimensions (LXWXH): 63x57x72 cm</li> </ul> </li> </ul> <p><b>Weight: 33 kg</b></p>		



**TCG-055 GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

**Description:**

Double jacket vat on band support

- Capacity: 55 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

**Equipment:**

- DIN 50 butterfly valve discharge;
  - Double jacket (bain marie) suitable for direct cooking over the flame;
  - Removable cover
  - "T" tube for fume exhaust
  - 11 KW stainless steel atmospheric burner (gas), equipped with:
    - gas valve
    - pilot flame with safety against accidental switch off
    - piezoelectric button for igniting the pilot flame
    - thermal barrier for floor protection
- Dimensions (LXWXH): 68x62x72 cm **Weight: 36 kg**

**TCG-115 GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

**Description:**

Double jacket vat on band support

- Capacity: 115 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

**Equipment:**

- DIN 50 butterfly valve discharge;
  - Double jacket (bain marie) suitable for direct cooking over the flame;
  - Removable cover
  - "T" tube for fume exhaust
  - 24 KW stainless steel atmospheric burner (gas), equipped with:
    - gas valve
    - pilot flame with safety against accidental switch off
    - piezoelectric button for igniting the pilot flame
    - thermal barrier for floor protection
- Dimensions (LXWXH): 82x76x72 cm **Weight: 55 kg**



#### **TCG-142 GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

##### **Description:**

Double jacket vat on band support

- Capacity: 142 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

##### **Equipment:**

- DIN 50 butterfly valve discharge;
  - Double jacket (bain marie) suitable for direct cooking over the flame;
  - Removable cover
  - "T" tube for fume exhaust
  - 26 KW stainless steel atmospheric burner (gas), equipped with:
    - gas valve
    - pilot flame with safety against accidental switch off
    - piezoelectric button for igniting the pilot flame
    - thermal barrier for floor protection
- Dimensions (LXWXH): 87x81x72 cm **Weight: 66 kg**

#### **TCG-200 GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

##### **Description:**

Double jacket vat on band support

- Capacity: 200 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

##### **Equipment:**

- DIN 50 butterfly valve discharge;
  - Double jacket (bain marie) suitable for direct cooking over the flame;
  - Removable cover
  - "T" tube for fume exhaust
  - 26 KW stainless steel atmospheric burner (gas), equipped with:
    - gas valve
    - pilot flame with safety against accidental switch off
    - piezoelectric button for igniting the pilot flame
    - thermal barrier for floor protection
- Dimensions (LXWXH): 97x91x81 cm **Weight: 89 kg**



**TCG-330 GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

**Description:**

Double jacket vat on band support

- Capacity: 330 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

**Equipment:**

- DIN 50 butterfly valve discharge;
  - Double jacket (bain marie) suitable for direct cooking over the flame;
  - Removable cover
  - "T" tube for fume exhaust
  - 34,5 KW stainless steel atmospheric burner (gas), equipped with:
    - gas valve
    - pilot flame with safety against accidental switch off
    - piezoelectric button for igniting the pilot flame
    - thermal barrier for floor protection
- Dimensions (LXWXH): 107x101x90 cm **Weight: 117 kg**

**TCG-390 GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

**Description:**

Double jacket vat on band support

- Capacity: 390 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

**Equipment:**

- DIN 50 butterfly valve discharge;
- Double jacket (bain marie) suitable for direct cooking over the flame;

**TCG-470****GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

**Description:**

Double jacket vat on band support

- Capacity: 470 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

**Equipment:**

- DIN 50 butterfly valve discharge;
- Isolated double jacket (bain marie) suitable for direct cooking over the flame;
- Removable cover
- "T" tube for fume exhaust
- 45 KW stainless steel atmospheric burner (gas), equipped with:
  - gas valve
  - pilot flame with safety against accidental switch off
  - piezoelectric button for igniting the pilot flame
- thermal barrier for floor protection Dimensions (LXWXH): 125x135x120 cm **Weight: 170 kg**

**TCG-520****GAS MINIDAIRY (BAIN MARIE)**

With these minidairies, you can heat and cool the milk and produce cheese and ricotta. Heating up to 75 ° C (up to 95 ° C with expansion vessel option) is achieved by an underneath atmospheric gas burner, while the cooling is achieved by flow of tap water thru the jacket.

**Description:**

Double jacket vat on band support

- Capacity: 520 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

**Equipment:**

- DIN 50 butterfly valve discharge;
- Isolated double jacket (bain marie) suitable for direct cooking over the flame;
- Removable cover
- "T" tube for fume exhaust
- 45 KW stainless steel atmospheric burner (gas), equipped with:
  - gas valve
  - pilot flame with safety against accidental switch off
  - piezoelectric button for igniting the pilot flame

- thermal barrier for floor protection Dimensions (LXWXH): 125x135x120 cm **Weight: 200 kg**

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