

LIST OF ITEMS / EQUIPMENTS

Sr. No	Description of Items	Qty
01	Flexible Food Grade 38mm pipe, for transferring pasteurized or raw milk to yogurt vats.	50 Mtrs
02	Inline three section pasteurizer, 500 LPH, 4/30-90/95 – 65/45 Deg C. 20 Sec holding, Manual Diversion, Skid mounted for yogurt, paneer & ice cream mix preparation	1 No
03	Skid mounted HW Boiler – 100,000 Kcal/hr – 7 Bar Pr. 120 Deg C. Oil Fired Complete unit with piping Pr. Regulating Valve, Feed water & oil tanks	1 No
04	500 Liters capacity intermediate Holding & Evaporating tanks with water jacketing to hold pasteurized milk @ 95 Deg C. for 15 min. (Dimple Jacketted Batch Pasteurized)	02 Nos
05	Pasteurized Milk Pump Unit with SS & Flxible pipes for transferring milk from batch pasteurizer to regeneration section of Inline pasteurizer to Plate Chiller Unit.	01 No
06	Plate chiller Unit for cooling Pasteurized milk from 90 to 40 Deg C. before adding culture. Capacity 1,000 LPH	01 No
07	SS Piping between Inline Pasteurizer-Intermediate storage & starter mixing tank (Future Option) and Yogurt Cup filling machine	01 No
08	Shipping to Mazar-I-Sharif, Afghanistan including Shipping Insurance.	01 Lot