

Calf Milk Pasteurizer

Simple Operation, Easy to (CIP) Clean, Proven Dependability

★ **Fully Automated** ★

Low maintenance, no plugging or build-ups.



- Heats milk to 145 degrees F. or above if needed
- Holds milk at that temperature for 30 minutes
- Cools it back down to the desired temperature for feeding
- Chart recorder can be installed as an option



Small scale
processing equipment!
Pasteurizers • Vats
Presses • Cooling Tanks



“Cheese on Wheels”

Complete Modular Dairy Plant

For stationary “On the Farm” milk processing



**Clean In Place (CIP) Wash System for
Milking Parlor Lines and Tanks**

- Saves Water by reuse – reuses sanitized water to rinse line, reuse caustic water, and reuse acid water
- Saves Chemicals – chemical is only added when needed
- Saves Energy – reuses hot water
- Saves Time – no need to fill tanks for each cycle

**Darlington
Dairy Co. Inc.
Supply**

Contact us for more information or to place an order.
Phone 1-608-776-4064 or www.ddsco.com or torry@ddsco.com