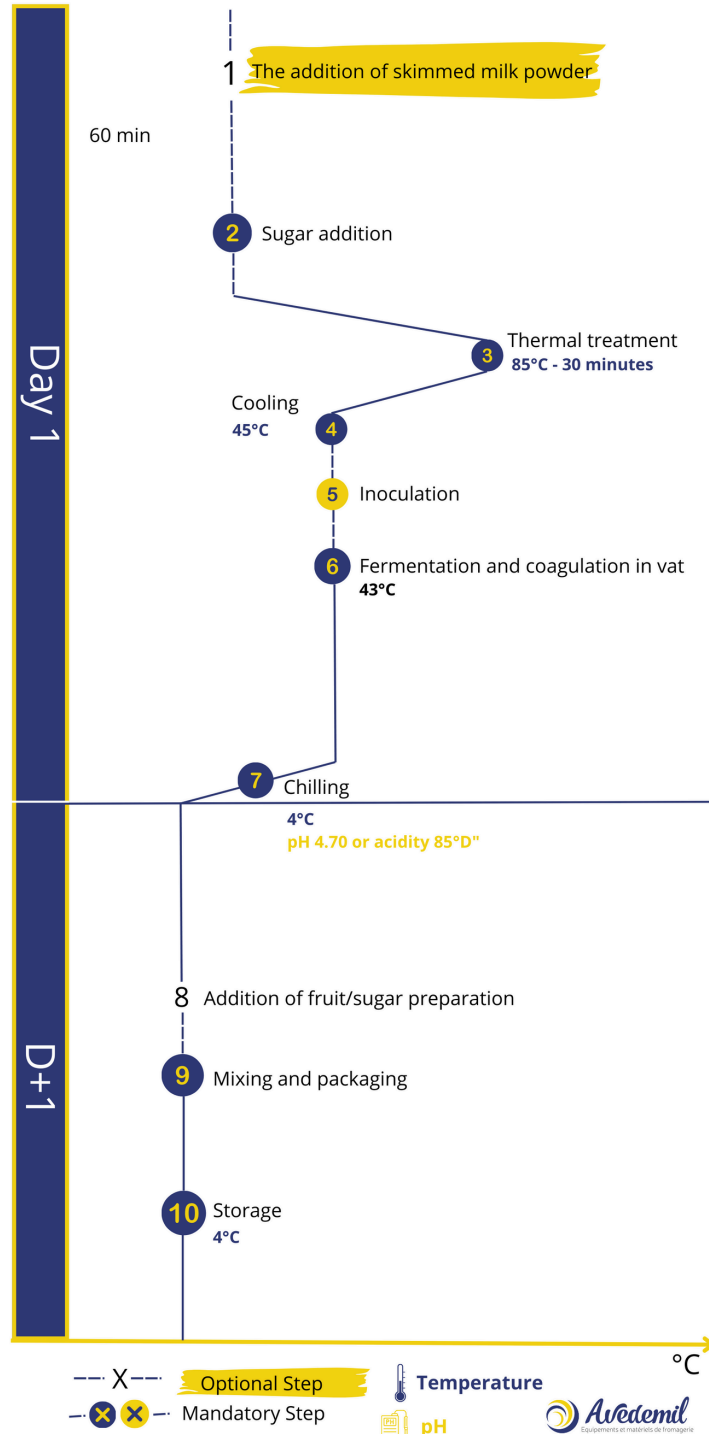
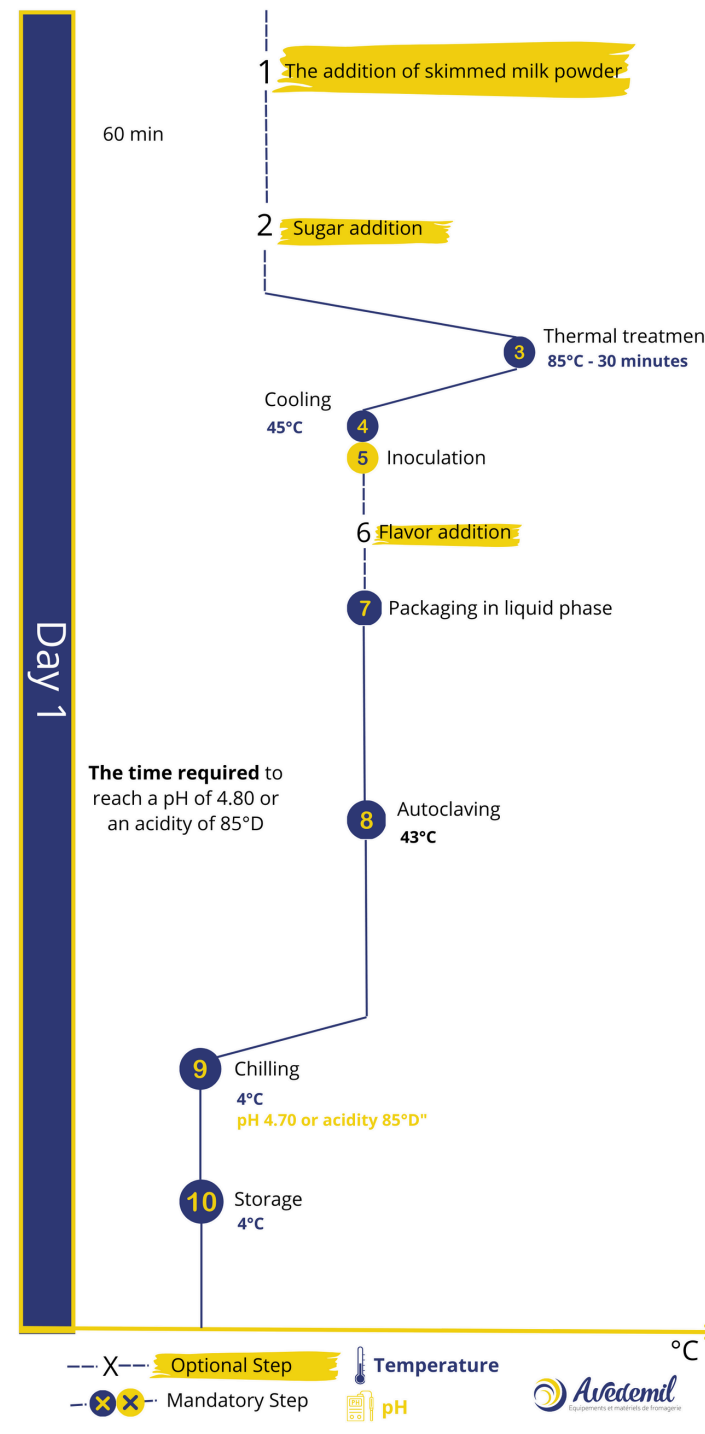


# ? The production of stirred yogurt



# ? The production of firm yogurt





## The equipment needed for yogurt production



### 30L-60L Bain-Marie vat at 90°C



Heating by electric resistances in the double wall. Cooling by water circulation from the network in the double wall. Angular agitation for homogeneous distribution. Direct temperature display, setpoint, and indicator light.

### Yogurt incubator with cooling (480-650 pots)



Ventilated heating with a programmable system for cooling yogurts at the end of incubation



### Thermo-sealer

Heating plate for sealing lids on plastic and cardboard containers. Alignment pins to facilitate the placement and retention of the lid.



Our technical data sheets are available here.



\*Other volumes and dimensions available



## The production capacities and times



### 30-liter vat



The **30-liter** vat allows for the production of approximately **240 pots** of 125 grams in about 1 hour and 30 minutes

The yogurts are subjected to steaming for around 5 to 6 hours

The heat sealer allows for sealing 6 pots in about a minute. With a **30 L vat**, the **240 pots** are made in approximately 40-60 minutes.

### 60-liter vat



The **60-liter** vat allows for producing approximately **480 pots** of 125 grams in 1 hour and 30 minutes.

The yogurts are subjected to steaming for around 5 to 6 hours

The heat sealer allows for sealing 6 pots in about a minute. With a **60 L vat**, the **480 pots** are made in approximately 1 hour and 30 minutes.

### 120-liter vat



The **120-liter** vat allows for producing approximately **960 pots** of 125 grams in 1 hour and 30 minutes.

The yogurts are subjected to steaming for around 5 to 6 hours

The heat sealer allows for sealing 6 pots in about a minute. With a **120 L vat**, the **960 pots** are made in approximately 1 hour and 30 minutes with **two heat sealers**.

\*All calculations have been made based on a 125-gram yogurt pot  
Non-binding calculation