



C. VAN 'T RIET

Manufacturer of Dairy Processing Equipment

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INVOICE

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PCS. DESCRIPTION PRICE IN EURO

1 COMBINATION BATCH PASTEURIZER

- Round stainless-steel vat
- Made of stainless steel AISI 3.04
- Triple walls, insulated with fiber glass
- Jacket, heated and cooled by circulation of external hot or cold water
- Spray pipe in jacket for **efficient** and **accurate** heating and cooling
- Supported by 3 stainless steel feet
- Provided with a mechanical tipping mechanism for emptying vat
- Stainless steel lid in 2 parts
- Milk in-let by tri-coupling on lid
- Measuring lath
- Drain valve 2" with **leak detection**, outlet bend connected by tri-clamps
- Minimum filling level **30%**
- Electrical agitator, single phase 220V 60 Hz 0.18 / 0.25 KW
- Extra baffle for effective stirring
- Stainless steel control box / Switch for:
 - Main switch
 - Motor
 - Temperature cooling / warming (option)
 - Air-space heating (option)
 - Electrical heating elements (option)
 - Emergency switch
- Three extra quick couplings for connection hoses to the jacket
- Tool to mount / dismount the agitator
Content 200 liter / 52 gallon

1 SPEED CONTROL STIRRER

- With motor switch left-0-right for direction
- Frequency convertor
- With dial for speed control

2 TEMPERATURE RECORDER / INDICATION THERMOMETERS*

- Two-channel temperature recorder - Anderson AJ 300
- Brackets for installing temperature recorder on the wall
- Digital Product thermometer with dual sensor
- Airspace thermometer with dual sensor
- Thermometers wired to the temperature recorder by stretchable curly cables
- Single phase 110V 60 HZ (3150)

*Dimension probes for the existing 30 Gallon pasteurizer, to be discussed

1 SET OF WALL BRACKETS FOR INDICATION THERMOMETERS

- Made of stainless steel AISI 3.04

1 ELECTRICAL AIRSPACE HEATING ELEMENT

- Heating element 1,000-2,000 W installed under the lid
- Connected to control box by plug
- Switch built into the control box

1 ELECTRICAL AIRSPACE HEATING CONTROLLER

- Electronic controller built into control box to adjust capacity of airspace heating
- Capacity to adjust on the outside of the control box by a dial

1 ELECTRICAL HEATING ELEMENTS TO HEAT UP THE PRODUCT*

- Automatic heating control by built-in thermostat
- High quality stainless steel AISI 3.16
- Electrical relay built into the control box
 - 1 x 9 KW + 1 x 6 KW single phase 220V (52 gallon)