



# MicroDairy Designs

“committed to small dairies with big dreams”

A Whole New Family:

4, 15, 30, 45 and 99 Gallon Pasteurizers

Our Pasteurizers are all 3-A Approved

100 and 160 Gallon Chillers

3 GPM and 10 GPM Pumps

Packager - Glass & Plastic Bottles, Deli Tubs, Foil-Seal Yogurt Cups

Dual Tank Bulk Tank



## Vat Pasteurizers - 15, 30, 45 and 99 Gallon

Functions as:

- A Legal Pasteurizer - 3-A Approved
- A Cheese Vat
- A Yogurt Vat
- Small “Bulk” Tank
- Includes dual pen chart recorder, digital indicating thermometers, agitator, airspace heater, water jacket heater (no separate boiler required), mounted on wheels so you can move it around for effective space utilization.



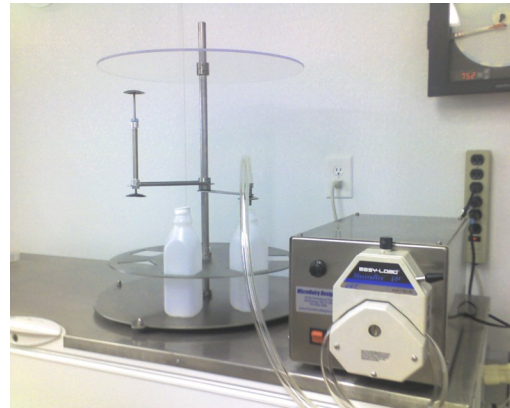


### Sanitary Tube Pumps - 3 and 10 GPM

- The most sanitary pump on the market because the milk stays in the tube and never touches the pump.
- Used to pump milk into and out of the pasteurizer. Used to circulate chilled water for cooling the milk. Used to fill bottles with the packager. Used to pump whey when making cheese.
- Easy to clean. Just pump sanitizing agents through the tube.

### EcoFlex Packager

- Fill and cap glass bottles and plastic bottles.
- Fill and seal yogurt cups and deli tubs.
- Can handle containers as small as half-and-half creamers up to gallon jugs.
- Comes with two carriers, just add carriers for



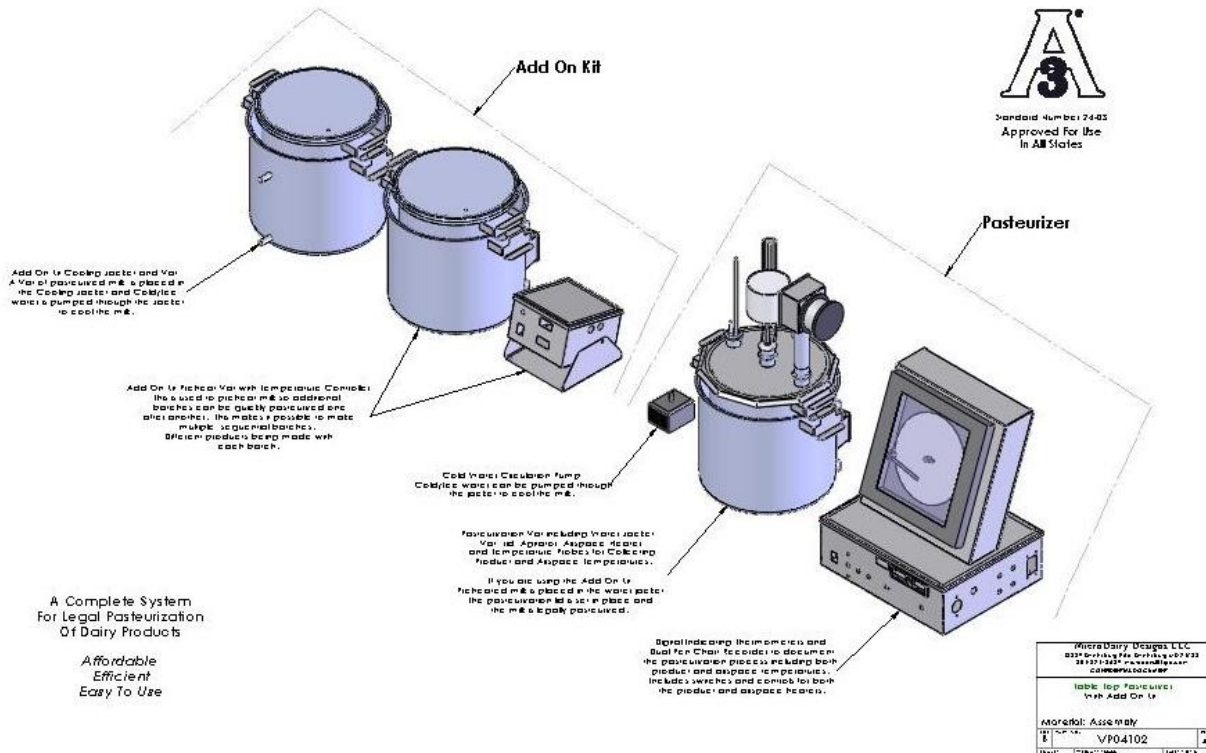
### Chillers - 100 and 160 Gallon

- Perfect for small dairies.
- Chill water or water/glycol mix in the chiller and then circulate the chilled water through the water jacket of the pasteurizer to cool milk (bulk tank) or use it to cool milk after pasteurization in preparation for bottling.
- Stainless top on the chiller makes a great sanitary work surface.

### Dual Tank Bulk Tank

- Configure as 15+15, 15+30, 30+30
- 1 refrigeration unit, 2 tanks
- Useful for two species e.g. cows and goats
- After cream separation - skim and cream
- For greater storage flexibility related to the 72 storage limit.





## Service Concepts

We deliver your equipment, install it and train you. All on your farm! We have found that this approach really improves startup effectiveness and just makes life easier. Plus, it is the part of the business we enjoy the most. There is an additional charge based on travel distance.

MicroDairy Designs equipment comes with a full one year warranty.

We install equipment all over the country, and even overseas. We knew that we would not be able to provide affordable, on-site service everywhere. So we designed our equipment so that the major mechanical components can be replaced in the field with simple hand tools. We will ship you the parts and you can be back up and running fast.

## Design Criteria

We have three key design criteria for everything we build.

- **100% Regulatory Compliance.** We work with you and your milk inspector. Our Pasteurizers are all 3-A Approved.

- **Economic Sustainability.** Environmental sustainability is important but if you are not economically sustainable you won't be around long enough to make a difference. We don't think you should have to "bet the farm" to start dairy processing and marketing your products.

- **Flexibility.** Your customers might want something different than you started out intending to produce. Your equipment must be adaptable:

- Large and small batches
- Product variety
- Packaging Variety

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