

# Pasteurizer for Calf Feeding

Keep your work simple



**Cheese Kettle**

## MP MilkCab

### Pasteurizer for calf feeding (100 - 300lt)

MP MilkCab pasteurizer is the ideal calf feeding solution. It can be used both for the unsuitable for sale milk or the colostrum pasteurization or for the mixing of milk powder with water. With the MP Milk-Cab the unfit for sale milk becomes a free of cost and highly nutritious feed which implies:

- Lower costs for livestock feeding
- Fast amortization of the pasteurization equipment
- Nourishment & healthy growth for the animals



### Technical specifications

- Resistive technology color touch screen 4.3" installed on the front side of the tank.
- Heat exchanger on the tank's side wall and bottom for faster milk heating.
- Tank made of stainless steel (AISI 304) & insulated with environmentally-friendly, high-density polyurethane foam, 45mm-thick at the side walls and 100mm-thick at the base of the tank.
- Agitation motor 30 rpm.
- Stainless steel cover for the protection of electrical and electronic components.
- Motion controllers on the handle with extra buttons for milk catering activation.
- Emergency stop.
- Stainless steel springs for easy lid lifting and holding.
- Front wheels brake.
- Convenient feeding hose with filling pistol with portion control and stainless-steel base for easy hose fixation.
- High quality circulator.
- 12kW electric heater.
- Solenoid valve used during cooling.
- Automatic filling valve.
- Polyphosphate filter that prevents lime deposits in the water circuit.
- Water filter.
- Alarm.
- Electrical supply panel.
- Water and power quick-connectors.
- Available with 3 or 4 wheels.



## Operating characteristics

- Ergonomic design
- Off-road movement capability.
- Etched capacity measure inside the tank.
- Control of all functions with a user-friendly PLC which ensures full control and automation of all operating procedures, from pasteurization to feeding (milk temperature control, feeding portion control, automatic start/ stop etc).
- Setting of the pasteurization start time.
- Setting of the pasteurization stop time.
- Simple and easy operation.
- Fully upgradable menu, available in any language.
- Adjustable speed.
- Adjustment of the exact feed amount.
- (Electronic monitoring of the feed amount per 0.25L)



## MilkCab Advanced

MilkCab Advanced can be used both for the unsuitable for sale milk or the colostrum pasteurization or for the mixing of milk powder with water.

- It is equipped with a high-speed agitation motor with an inverter to meet the requirement for 2 speeds (slow for pasteurization - fast for powder mixing).
- Special agitator for fresh milk mixing.

## MilkCab Basic For milk powder and water

MilkCab Basic is a smart solution for the mixing of milk powder with water.

- It is equipped with an agitation motor with automatic rotation control. Fast rotation mode suitable for powder mixing.

## Plus

- Powerful electrical drive (with battery life over 3 hours).
- Milk re-heating to the proper feeding temperature (37-40° C).
- Available in Basic & Advanced models.





**Cheese Kettle**

Klekowski Holdings Pty Ltd ATF Klekowski Family Trust TA Cheese Kettle  
125 Gladstone Street, Fyshwick, ACT, 2609  
ABN: 61185627658  
Office: 02 6190 7800  
sales@cheesekettle.com.au

MilkCab specs

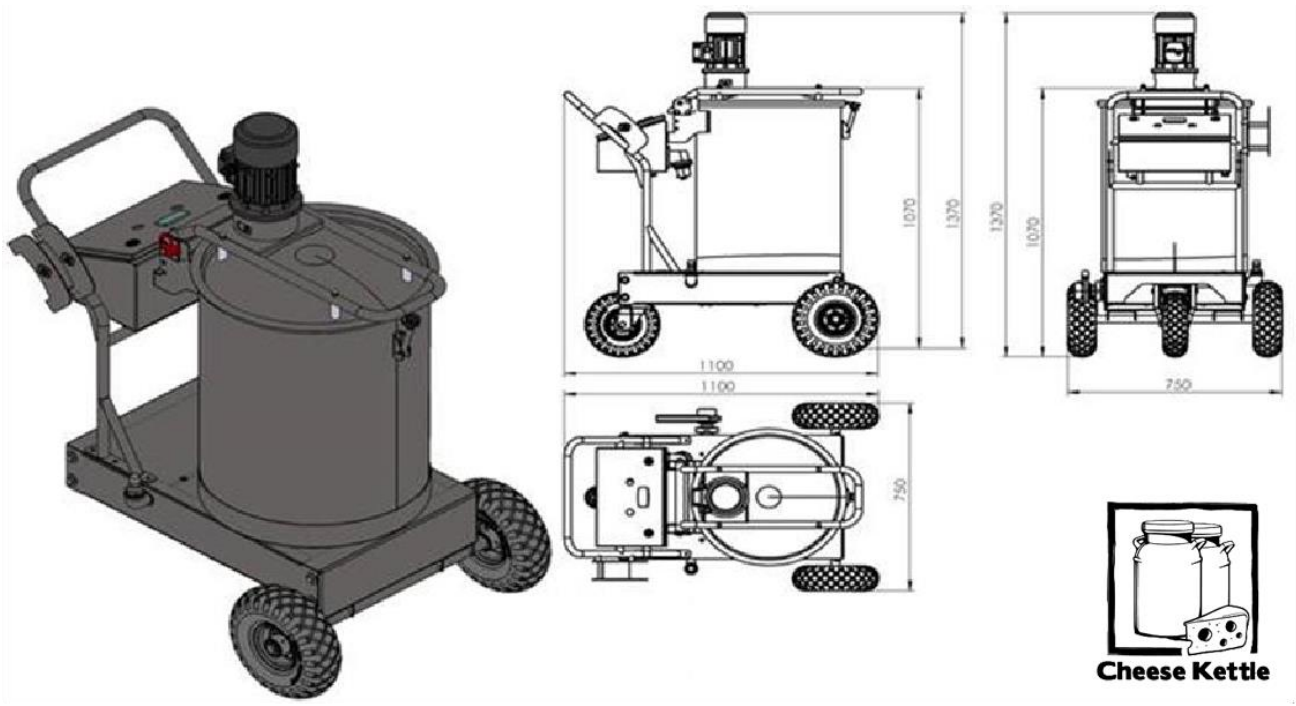




Klekowski Holdings Pty Ltd ATF Klekowski Family Trust TA Cheese Kettle  
125 Gladstone Street, Fyshwick, ACT, 2609  
ABN: 61185627658  
Office: 02 6190 7800  
sales@cheesekettle.com.au

### Technical specifications of simple model MilkCab 100lt

- Stainless steel AISI304



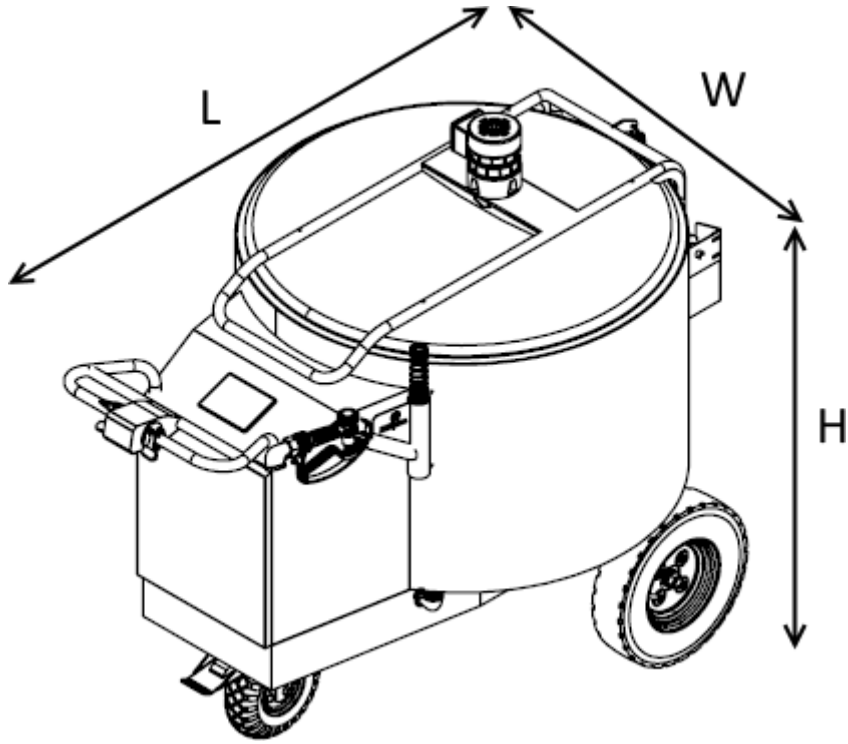
- No isolation
- Suitable for milk powder only
- Temperature indication
- 3 wheels
- Integrated agitation motor
- 100W, 24VDC feeding pump
- Food grade hose for feeding 2.5m
- 1x 12V 45Ah battery
- Width 76mm to fit through old type door sizes



**Cheese Kettle**

Klekowski Holdings Pty Ltd ATF Klekowski Family Trust TA Cheese Kettle  
 125 Gladstone Street, Fyshwick, ACT, 2609  
 ABN: 61185627658  
 Office: 02 6190 7800  
 sales@cheesekettle.com.au

**DIMENSIONS**



Model	Weight (kg)	Length (cm)	Width (cm)	Height (cm)
100L with 3 wheels and electrical drive	150	135	76	129*
100L with 3 wheels without electrical drive	110	135	76	129*
200L with 3 wheels and electrical drive	205	162	95	129
200L with 3 wheels without electrical drive	165	162	95	129
200L with 4 wheels and electrical drive	212	162	95	129
200L with 4 wheels without electrical drive	172	162	95	129
300L with 3 wheels and electrical drive	218	172	106	134
300L with 3 wheels without electrical drive	178	172	106	134
300L with 4 wheels and electrical drive	225	172	106	134
300L with 4 wheels without electrical drive	185	172	106	134
Milk Cab water and power supply panel	43	95	30	60

**\*\*height of milk and powder model is +7cm higher**

**\*height of 100lt model is including the agitator motor**



Klekowski Holdings Pty Ltd ATF Klekowski Family Trust TA Cheese Kettle  
125 Gladstone Street, Fyshwick, ACT, 2609  
ABN: 61185627658  
Office: 02 6190 7800  
sales@cheesekettle.com.au

#### ■ TECHNICAL SPECIFICATIONS

- Stainless steel AISI304
- Polyurethane foam insulation 45mm ensures minimum temperature loss
- Heat exchanger at the bottom and the side wall of the vessel
- Stainless steel springs for easy opening and closing of the lid
- For the model for milk pasteurization: Agitation motor 30 rpm
- For the model for powder: Agitation motor with automatic rpm control for slow agitation during milk pasteurization and quick agitation during powder mixing
- 12000W heater (6000W upon request)
- 2x 12V 45Ah batteries
- 800W, 24VDC self-propulsion motor ensures smooth transportation and feeding process
- The average duration of continuous use without fully draining the batteries is 2,5 – 3 hours approximately
- 100W, 24VDC feeding pump
- Food grade hose for feeding 2.5m
- Electronic control of feed supply (accuracy 0.25L)
- Agitator motor Sirem 90W, 230VAC, 30rpm
- PLC controller for automatic control of all functions
- 4.3" touch screen
- Adjustable motion speed
- Water Filters (2 pcs.)
- Volume chart engraved on the inner wall of the tank
- Automatic control of all processes during heating, pasteurization and cooling
- Cold/hot water connections
- Fully adjustable parameters of all available functions

#### ■ WHY MILKCAB?

With **MilkCab Pasteurizer** we achieve the use of the «sick» milk produced in the farm through pasteurization. The unfit for sale milk substitutes other milk replacements providing in this way a self-financing animal feed which implies:

- ✓ Lower costs for livestock feeding
- ✓ Fast amortization of the pasteurization equipment



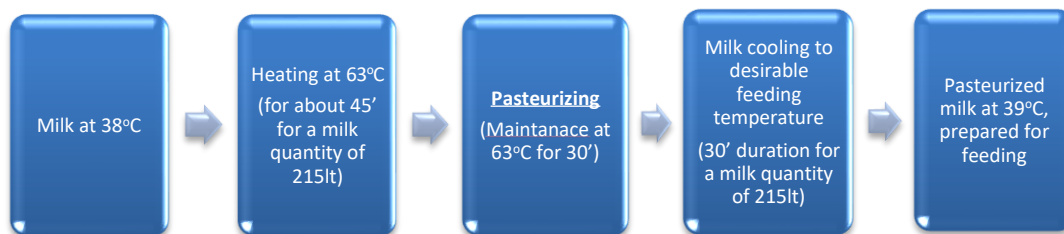


Klekowski Holdings Pty Ltd ATF Klekowski Family Trust TA Cheese Kettle  
 125 Gladstone Street, Fyshwick, ACT, 2609  
 ABN: 61185627658  
 Office: 02 6190 7800  
 sales@cheesekettle.com.au

According to studies, the quantity of 'sick' milk produced in a livestock unit corresponds to a significant percentage of the entire production. With **MilkCab** the damage of the un-saleable milk can be turned into profit.

Except the user's money saving, feeding pasteurized milk to calves contributes positive to young animal's health. Pasteurized milk has high concentration of proteins, fats, salts as well as phosphorus and contains minerals, antibodies and hormones, which are essential nutrients for young calves' healthy growth. Yet, another important parameter is that pasteurized milk is better absorbed by the animal's organism than common milk replacements, contributing in this way to its faster growth.

Pasteurization Process of Milk Cab Pasteurizer



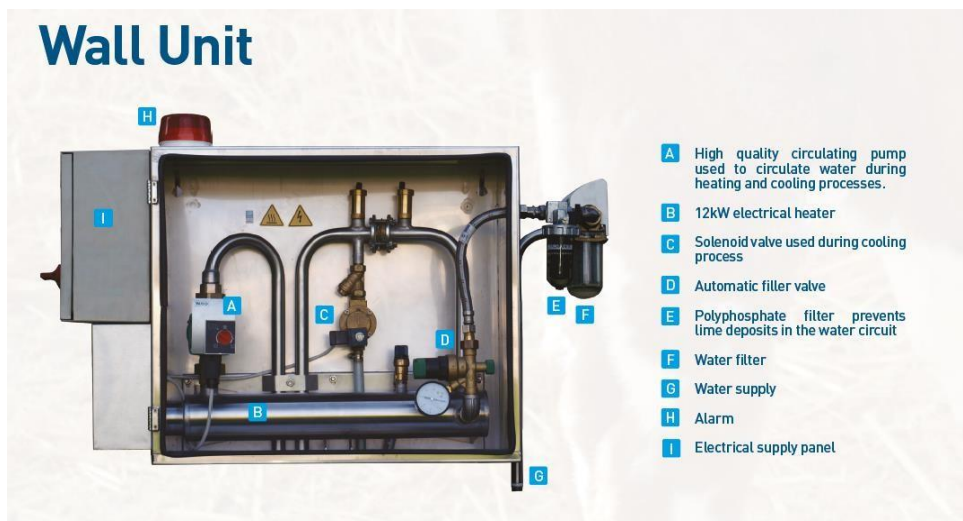
*\*Each user can set the pasteurizing temperature and time according to his receipe through the display*

**DESCRIPTION**

**Milk Cab Pasteurizer consists of 2 parts**

1) Water and power supply panel:

- Connection to the cold water from the water supply network
- Built-in heater (12KW) gradually warms the water up to 90 - 100 °C and supplies the heat exchanger for milk heating
- After the end of the pasteurization process, it provides the tank with cool water and lowers the temperature of the milk to feeding temperature







Klekowski Holdings Pty Ltd ATF Klekowski Family Trust TA Cheese Kettle  
125 Gladstone Street, Fyshwick, ACT, 2609  
ABN: 61185627658  
Office: 02 6190 7800  
sales@cheesekettle.com.au

## 2) Mobile vessel on wheels:

- For the maintenance and agitation of the milk to pasteurization/feeding temperature
- Hot water and electricity are provided from the panel during the heating/pasteurization
- Cold water is supplied from the panel and cools the milk to feeding temperature
- With the help of the hose and milk pump certain portions of milk are provided to the animals



At the stages of heating, pasteurization and cooling both parts (panel supply and mobile tank on wheels) are connected with each other using the power cable and two high pressure hoses of hot/cold water supply.

During feeding, the tank is disconnected from the panel and transported to the area where the calves are being fed.

Mobile tank is available in two versions:

- Simple stationary
- With the electrical drive and control

### Top Operational Features



✓ All MP MilkCab's functions can be controlled by the color touch screen 4.3" placed on the front side of the tank and features an intuitive user interface. The resistive technology display guarantees high endurance and its PLC software ensures complete control and automation of all operating procedures, from pasteurization to feeding (milk temperature control, feeding quantity system input, automatic start/stop, etc.).



Furthermore, the option of time scheduling that the MP MilkCab offers, allows the farmer to prepare the milk whenever he wants. The screen menu is available in every language and the software is easily upgradeable.

- ✓ Stainless steel cover ensures the protection of electrical and electronic components, long lifespan and high durability.
- ✓ Convenient feeding hose with filling pistol which allows the simple and rapid feed dispensation. Combined



## **Cheese Kettle**

Klekowski Holdings Pty Ltd ATF Klekowski Family Trust TA Cheese Kettle  
125 Gladstone Street, Fyshwick, ACT, 2609  
ABN: 61185627658  
Office: 02 6190 7800  
[sales@cheesekettle.com.au](mailto:sales@cheesekettle.com.au)

with portion control and stainless steel base for smooth movement.

- ✓ Supplementary buttons for milk catering activation and stainless steel cover for protection.
- ✓ Seal top cover which prevents milk loss even during movement on rough road.
- ✓ Raised tank with big wheels and powerful electrical drive for easy movement even in rough trails.
- ✓ Water and electricity connections are designed in order to ensure ease of use, safety for the operator and direct connection to the controller.
- ✓ Heat exchanger on the tank's side wall and bottom for faster milk heating and time saving.
- ✓ Agitation during heating, pasteurization and cooling ensures temperature uniformity throughout the overall milk quantity and prevents the creation of burned content on sides and bottom during pasteurization.
- ✓ Stainless steel (AISI 304) milk tank with polyurethane foam insulation for temperature maintenance and energy saving.
- ✓ Wheel brake to prevent rolling

