



SINCE 1975

Spreading
Healthy Smile
Globally !



Control
bacterial load,
saves time
& power



RAPID CHILLING SYSTEM

KK RAPID CHILLING SYSTEM



Associated DairyFab's premium product line is milk cooling systems backed by decades of know how and state of the art manufacturing setup.

KK Rapid chilling system is a unique add-on to bulk milk cooler to control bacterial growth and at the same time to save time and power. It has a hygienic design to ensure best quality of milk always.

Features & Benefits -

- It is a patented technology.
- It is a innovative chilling process that rapidly chills the milk in 2 stages to 4° C.
- Controls bacterial load drastically, thanks to its rapid chilling process.
- No need of chilled water / brine water storage system.
- Huge savings in power consumption compared to conventional chilling process.

••• Our other products •••



**MILK COOLING TANK
CLOSED TYPE**
Available in 2000 to 15000 Ltrs.



**MILK COOLING TANK
OPEN TYPE**
Available in 100 to 2500 Ltrs.



KK SS & ALUMINUM MILKCANS
Available in 5 to 50 Ltrs.



**THE MOST CONVENIENT
AUTOMATIC PASTEURISER**
Fully automatic pasteuriser



**HEAT
RECOVERY UNITS**
Available in 200 to 700 Ltrs.



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