



PANINI

ENGLISH 

**CHEESE
PARMA STYLE**



COPPER KETTLES
GRANA
FOR CHEESE PRODUCTION



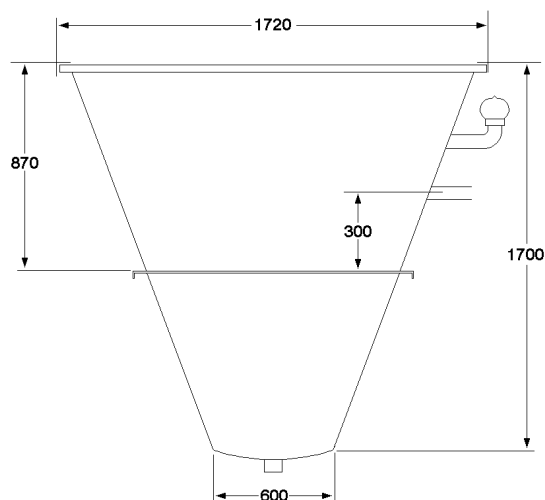
CHARACTERISTICS

Steam-jacketed copper kettles for the production of Parmesan cheese, in accordance with the approved traditional recipe and method.

- Capacity 1300 liters
- Interior in copper
- Exterior in stainless steel
- Stainless steel heating coil inside jacket distributes steam evenly
- Safety valve

ACCESSORIES

- Steam intake column for 1 or 2 kettles
- Automatic or manual control panel for temperature and mixer control



COMPLETE CHEESE PLANTS

- Design and construction of new cheese production facilities
- Remodeling of existing facilities
- Steam distribution installations
- Milk distribution installations
- Whey installations
- Steam condensate recovery systems
- CIP Clean-in-Place washing systems
- Computerized quality-control systems

