

CURD INCUBATION CHAMBER



We are providing fully automatic combo type incubation chambers with heating and cooling both process together in a single chamber.



Curd Incubation Chamber



Unit



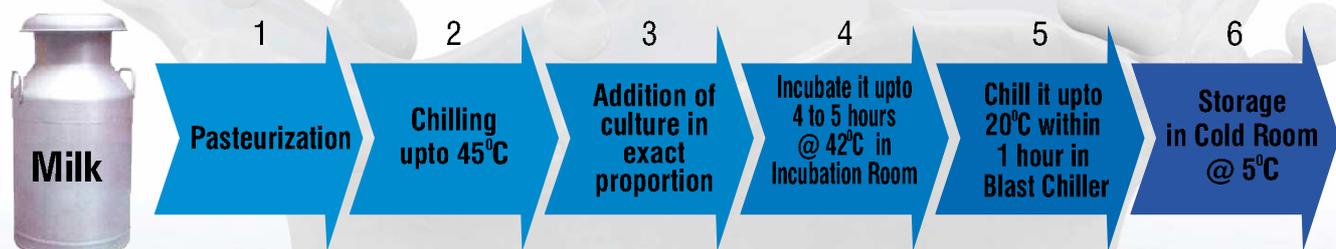
Are you finding the procedure to produce best quality curd ?

- In our Indian culture, 'dahi' (Gujarati, Marathi, Nepali, Punjabi, Urdu), 'dohi' (Oriya), Mosou (Kannada) or Thayir (Tamil) is the yogurt of India, known for its characteristic, sweet-tart taste and semi solid consistency. It is also Religiously as well as Scientifically proven good for health.

But

- We can't retain its taste and quality equal due to variations in Indian weather conditions and slight deviations in procedure.

So, as a solution for that, Ice Make provides you exact methodology with appropriate temperature conditions on basis of our wide experience and some expert's advice



- Stage No.4 and 5 in above method is most important.
- ICE MAKE offers you exact solution for Stage No.4 and 5 and of course for Stage No.6 also.
- We offer you Incubation room with hot unit (as shown in photograph above) which can maintain 42°C with 1°C deviation for Stage No.4
- For Stage No.5 our BlastChiller is useful to chill the culture up to 20°C within 1 hour.
- At last, for Stage No.6 you can use our regular Cold Room.

If you will prepare curd according to above procedure, you will get curd with same taste and quality in every season which can maintain its quality for long time and you can prepare delicious Indian Items like Lassi, Raita, Shrikhand, Kari etc.



Mini Curd Incubation Chamber

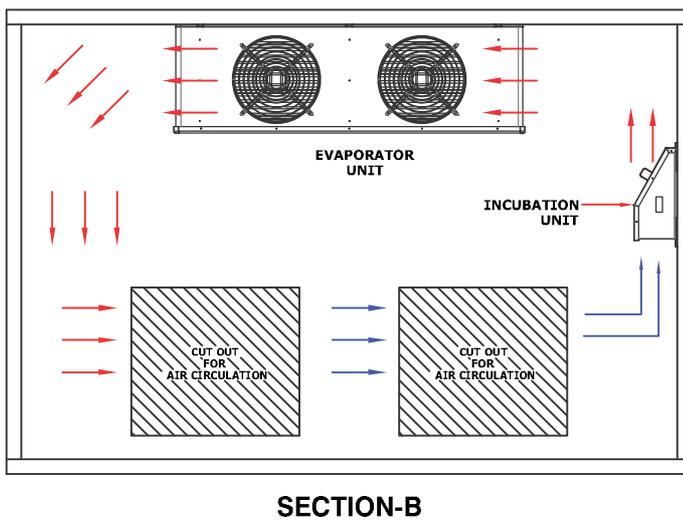
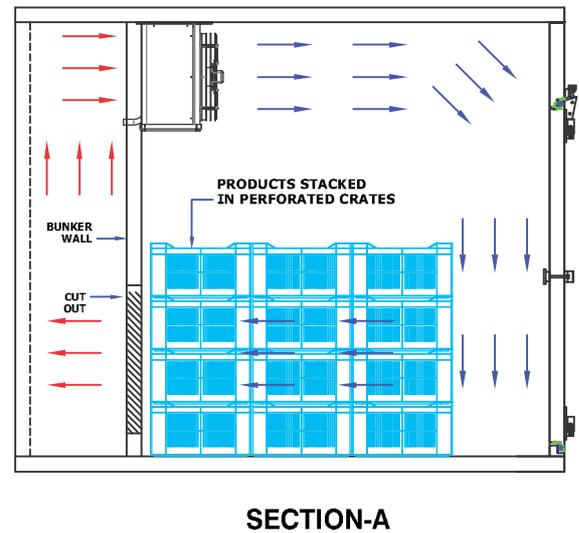
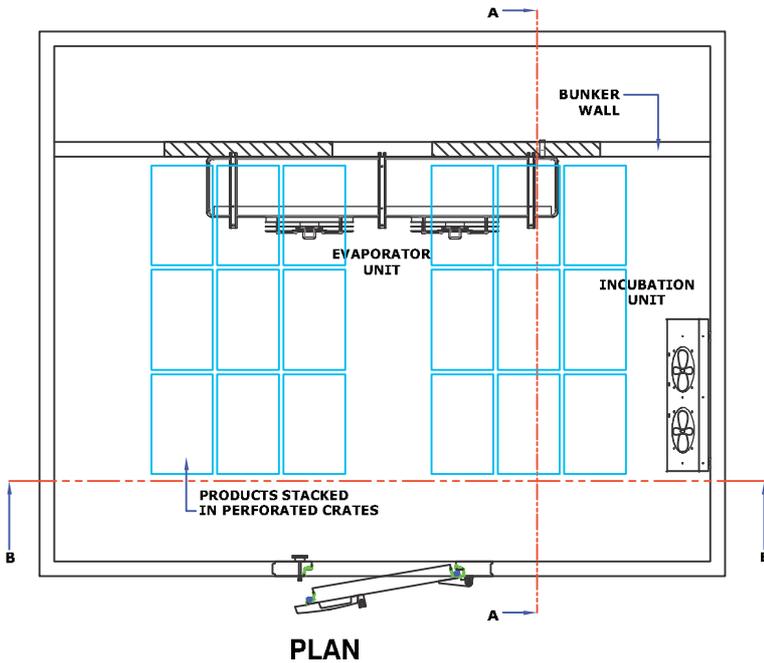


Sr. No.	Model	Incubation Capacity (litre)	Blast Chilling (litre)	Size (inch)	Body Type	Incubation	Blast Chilling
1	MI-360	360	150	44" X 32" X 53" (WXDXH)	Combo- Portable Mini	Yes	Yes
2	MI-650	665	300	44" X 33" X 80" (WXDXH)	Combo- Portable Mini	Yes	Yes
3	WI-500	2500	500	104.5" X 139" X 109" (WXDXH)	Walk-in Type	Yes	Optional
4	WI-650	2500	650	104.5" X 139" X 109" (WXDXH)	Walk-in Type	Yes	Optional
5	WI-1000	3500 to 4000	1000	139" X 162" X 109" (WXDXH)	Walk-in Type	Yes	Optional
6	WI-1200	3500 to 4000	1200	139" X 162" X 109" (WXDXH)	Walk-in Type	Yes	Optional
7	WI-1500	3500 to 4000	1500	139" X 162" X 109" (WXDXH)	Walk-in Type	Yes	Optional

Note:

- Room Temperature while Heating 32°C to 45°C
- Room Temperature while Cooling 2°C to 8°C
- Incubation Batch Time (Approx.) 4 to 5 Hours
- Curd Loading Temperature 40°C to 42°C
- Curd Final Temperature after Chilling 18°C to 20°C
- Blast Chilling Time (Approx.) 1.5 Hour (42°C to 18°C)
- * Auto-control of Incubation Chamber based on pH rather than time is optional.
- * Above timing and temperature is provided considering basic packing of curd like pouch or cups stacked in perforated crates which can vary depending upon packing type and loading temperature of curd.
- * We prefer both incubation and blast chilling separate rather than combo type in case of walk-in type models.

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What is Bunker Wall?

Bunker wall is an insulated partition wall put in front of evaporator to guide the inlet air to evaporator. This wall will provide maximum chilled air to the product. It is used to improve the efficiency of heat exchanger and get better productivity.

What is pH?

The measure of acidity and alkalinity of a solution that is a number on a scale on which a value of 7 represents neutrality, lower numbers indicate increasing acidity and higher numbers increasing alkalinity. It is represented by pH number and change in pH number represents a tenfold change in acidity or alkalinity.

Curd and pH value in curd

Curd is the food produced by culturing cream, milk, partially skimmed milk or skim milk used alone or in combination with a characterizing bacterial culture that contains the lactic acid producing bacteria, *Lactobacillus Bulgaricus* and *Streptococcus Thermophilus*.

pH value represents concentration of lactic acid in curd and lower pH value indicates higher concentration of lactic acid. At the time of adding culture in milk after pasteurization, pH value would be about 6.8 and during fermentation process pH drops up to 3.7 to 4.5 depending upon the operating technological conditions. To attain curd with a pH of 4.0, the cooling process should begin when the fermenting milk reaches a pH of 4.3-4.4.



pH meter