



# MAHAVIR INDUSTRIES

Manufacture : Butter Churner, Mawa / Khoya Machines, Lassi Machines, Storage Tankers, Fat Testing Machines etc. & All type of Stainless Steel and Aluminium Fabrication.

Deals in : Cream Separators, Electronic Milko Testers, Alloy Milk cans, Milk Testing Goods & Equipments and all types of Machines & Equipments in Dairy Industry.



## Multi-Purpose Milk Processing Machine Model: M.I.G 2



### KRISHNA M.I.G. 2

#### **SPECIFICATIONS AT A GLANCE**

PARTICULARS	DETAIL
L x W x H ( INCHES)	53" X 30" X 36"
VOLUME OF VESSEL	200 LITERS
VESSEL'S MATERIAL	WALLS :STAINLESS STEEL
THICKNESS OF BOTTOM	20 MM STAINLESS STEEL)
NUMBER OF BURNERS	TWO LPG BURNERS
TYPE OF FUEL TO BE USED	LPG
MAIN MOTOR	1 H.P
TOTAL ELECTRICAL LOAD	1.00 H.P (0.75 KW)
APPROX. FUEL CONSUMPTION (PER HOUR)*	3 KG. PER HOUR
WEIGHT	200 KG. APPROX.
MILK BOILING CAPACITY*	150 Liters IN 30 MINUTES
13.MILK CONVERSION INTO (BASUNDI PER BATCH)*	40 Liters.IN 30 MINUTES
MILK CONVERSION INTO KHOYA/MAWA*	25 Liters.IN 30 MINUTES
TANK DIMENTION	36"X26"X18.5"

*A Destination for Complete Dairy Industry Solution.*

**Regd. Office :** 129 B/L, Model Town, Yamuna Nagar - 135 001 (Haryana)

**Works :** Plot No. 25, Old Chhachhrauli Road, Near Totaram Dharanshala, Near Factory of Mamchand, JAGADHRI - 135003 (Haryana) (M) : 09992015160, 09416931868, 09541837383

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## **NOTE: TILTING FACILITY IN THIS MACHINE IS ALSO AVAILABLE (ADDITIONAL)**

We reserve the right to change the specifications without notice due to continuous R&D.

**Mawa/Khoa Machine: ONE MACHINE – MULTIPLE USES** (Also known as Khoya Making Machine/ Machine)

A versatile machine which has revolutionized the way sweets were prepared. A complete hygienic, automatic and still a traditional way (keeping traditional taste) to prepare all types of sweets.

Though simpler in design and operation the machine serves all the purposes mentioned below,

- a) Preparation of Khoa from milk.
- b) Preparation of basundi/ rabadi
- c) Preparation of Khoa burfi, kalakund, kunda, kaju katali, besan laddu, sohan papdi etc.
- d) Roasting masala ingredients.
- e) Boiling milk for preparation of paneer/ curd.
- f) Condensing milk for ice-cream/ kulfi.
- g) Preparation of ghee from cream/ butter.
- h) Concentration of various fruit pulps.
- i) Preparation of ketch-ups, sauces, corn flower mix.
- j) Preparation of various ayurvedic syrups, creams, medicines.
- k) Preparation of chocolate mix.

And almost all the products which require continuous heating and stirring. The simple design makes the machine almost maintenance free and can be handled at ease by any semi-skilled labour.

**All these factors have made this machine a unique one, a favorite one, WORLD NO.1.**

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