



# PANINI

ENGLISH 

**CHEESE  
PARMA STYLE**



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COPPER KETTLES  
**GRANA**  
FOR CHEESE PRODUCTION

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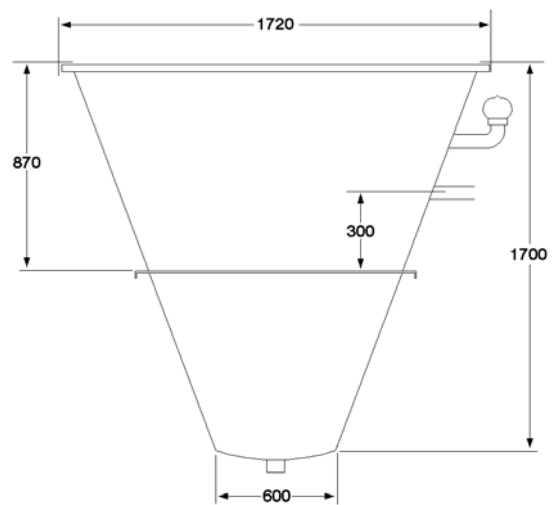
## CHARACTERISTICS

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

