

MILK PRE-COOLING

Smart Solutions for Smart farmers



6 Below FRUSEN 271 + Milk Pre-Cooling Unit

Six Below Ltd provide the Dairy Industry with cost effective and quality products to help farmers with the up-coming changes in the Milk Cooling Regulations by using proven equipment providing high quality, efficient and environmentally friendly systems that will provide many years of reliable service while maintaining an emphasis on affordability.

Quality never goes forgotten

6 Below Silo Wrap



Six Below Limited

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Why choose 6 Below?

- **Cost** — We WILL be the best value for money option you consider.
- **Quality**, NZ designed and assembled, durable and reliable.
Proven on farm over the past 30 years. **NOT** cheap imported product.
- **Warranty** — we cover **ALL** costs for the first 12 months, travel, labour and parts (NOT just the part!) should there be an issue.
- **Farmlands shareholders** receive a rebate on all our pricing.
- We utilise your local electrician and plant fitters.

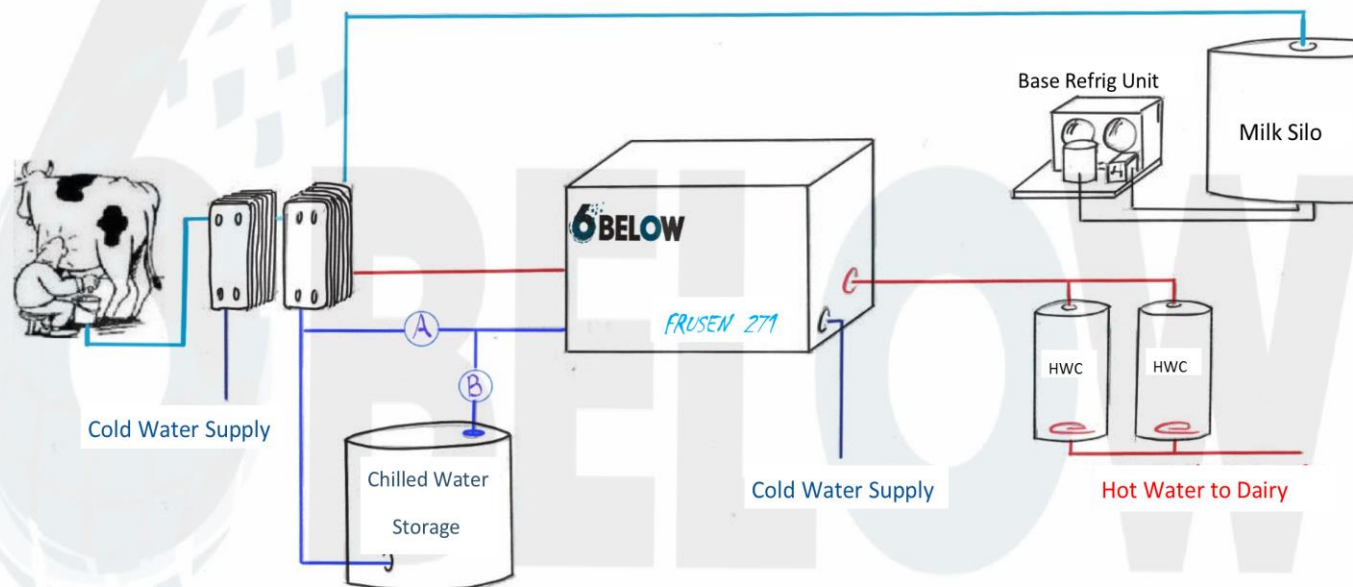


What are the new Regulations?

From **1st August 2016**, new farm dairies and those undergoing significant changes to secondary milk cooling must meet the new requirements.

From **1st June 2018** all farm dairies must meet the new milking cooling requirements.

- Milk must be cooled to 10 degrees or below within 4 hours of the commencement of milking.
- Be cooled to 6 degrees within 6 hours of the commencement of milking or within 2 hours of the completion of milking (whichever is earlier).
- Be held at 6 degrees or below until collection or until the next milking.
- Not exceed 10 degrees during the subsequent milking.



Milk Pre-Cooling

6 Below Frusen milk pre-cooling units are compact, pre-commissioned, fully contained, New Zealand designed and built for New Zealand conditions, utilising Heatcraft equipment which has been proven on farm in New Zealand over the last 30 years. Rated for operation up to 43 degrees ambient temperature. Quality that gives you peace of mind.

We only make our systems in one size ... the RIGHT size!

Option A. DYNAMIC, If power available at Dairy (up to 36 Amps) allows, Pre-cooling unit will operate during milking, pumping chilled water directly thru the plate cooler.

Option B. STORAGE, Between milkings Frusen unit chills water—transferred into an insulated storage tank and then pumps through the plate cooler from storage during milking. Advantages – no requirement for power upgrade, security in holding chilled water, No Glycol.

Heat Recovery

We have two options available to utilise heat created from the milk cooling process to provide heated water to hot water cylinders. This reduces electricity consumption and improves the efficiency of the refrigeration system. Both installed with thermally efficient Dynatherm welded pipework.

Mahana Blue- A stand-alone unit that utilises wasted heat from the refrigeration unit to provide 85-degree hot water to cylinders. As a guide – reduces energy cost by 60%, Pay back 3-4 seasons.

DeSuperheater – Built into the Frusen unit, this lower cost option converts via the use of a heat exchanger wasted heat to typically 45 degrees hot water for use in the dairy. As a guide – reduces energy cost by 25%, Pay back 1 season.

