MILK COLD ROOMS

Hygienic, reliable, chilled storage for farms, dairies and milk distribution



Purpose-built cold storage for dependable dairy temperature control.

Cold Rooms Designed Around Your Dairy

Our modular milk cold rooms provide a clean, controlled environment for storing fresh milk, packaged dairy products and ingredients. Each solution can be configured to suit the available space, daily handling needs and required storage capacity. Durable insulated panels, food-safe internal finishes and dependable refrigeration make these rooms suitable for demanding dairy operations.

Product Range

Farm Compact Series

A practical solution for small farms, collection points and artisan dairies. The compact footprint fits conveniently beside milking or preparation areas while providing organised chilled storage for milk churns and containers.



- Space-efficient modular construction
- Easy-clean internal surfaces
- Secure insulated door with internal safety release
- Suitable for milk cans, churns and small dairy batches

Dairy Walk-In Series

Designed for routine dairy production, this versatile walk-in range provides comfortable access, flexible shelving layouts and efficient circulation of chilled air. It is ideal for packaged milk, yoghurt, cheese ingredients and short-term production storage.



- Flexible room dimensions and door positions
- Bright, protected interior lighting
- Optional stainless steel shelving and floor finishes
- Digital temperature display and control

Industrial High-Capacity Series

Built for dairy processors, central stores and dispatch operations, this high-capacity solution supports palletised loads, frequent door openings and efficient product movement. Wide access options and robust finishes help streamline busy chilled workflows.



- Large-volume storage configurations
- Hinged or sliding insulated door options
- Layouts for trolleys, crates and pallet handling
- Heavy-duty finishes for high-traffic areas

Construction & Equipment



- **Insulated enclosure:** Modular wall and ceiling panels designed to reduce heat transfer.
- **Hygienic finish:** Smooth, wipe-clean surfaces suitable for food-handling environments.
- **Refrigeration system:** Condensing and evaporator equipment selected for the room size and operating conditions.
- **Doors:** Robust insulated doors with dependable seals and practical safety hardware.
- **Controls:** User-friendly temperature display with configurable alarms and monitoring options.
- **Accessories:** Shelving, protective kerbs, lighting and drainage options to suit the installation.

Choosing the Right Milk Cold Room

For an accurate proposal, consider the products being stored, incoming product temperature, daily throughput, room location, door-opening frequency, available electrical supply and preferred shelving or handling method. Final system selection and operating temperature should be confirmed against the dairy process, site conditions and applicable food-safety requirements.

Request a tailored quotation

Share your room dimensions, required storage capacity and site details to receive a recommended configuration.