



Open Top Vat Pasteurizer



- ❑ Available capacities from 50 to 200 gallons.
- ❑ Custom sizes available.
- ❑ Choice of agitator paddle.
- ❑ Choice of water jacket arrangement.
- ❑ Cheesemaking attachments available.
- ❑ PMO compliant with chart recorder, air temp heater & thermometer, and leak-detect valve

These dual-purpose vat pasteurizers are specifically designed with cheesemakers in mind. The low, wide basin and large opening makes monitoring, stirring, and curd cutting efficient and comfortable. You can outfit it with the optional curd cutters and/or whey screen to streamline your process from raw milk to finished product.

Features:

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| <p>Standard Sizes: 50-gallon, 100-gallon, 150-gallon, 200-gallon Agitator Paddle Options: Standard, Full Sweep, Curd Blade Cheesemaking Accessories (optional): Whey Screen, Curd Knife</p> | |
| <ul style="list-style-type: none"> ● Leeson Motor Gear w/ Controller ● Removable Agitator ● Adjustable Ball Feet ● 2" Valve Outlet ● Multiple Ports ● (2) CIP Spray Balls ● Removable Split Cover ● Anderson Chart Recorder ● Product & Airspace Thermometers ● Electric Airspace Heater & Controller | <ul style="list-style-type: none"> ● Leak Detection Valve ● Sloped to Outlet ● 304 stainless steel ● 2" polyurethane insulation ● Heat with steam, water, or glycol ● 3-A Certified ● One-year limited warranty ● Dimple plate jacket ● Single phase, 90 Volt, 220 Volt ● Variable Speed Agitator: 1-40 rpm |