



# Wing Top Vat Pasteurizer



- ❑ Available capacities from 50 to 250 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 vat pasteurizers are ideal for the yogurt or ice cream maker mixing various flavors. These are great for making cheese in as well! The wing top design allows for easy access to the product for adding ingredients and mixing. The compact design helps you make the most of your facility and floorspace, while the tall basin is easy on the back.

## Features:

<p><b>Standard Sizes:</b> 50-gallon, 100-gallon, 150-gallon, 200-gallon, 250-gallon  <b>Agitator Paddle Options:</b> Standard, Full Sweep, Curd Blade, Side Scrape Agitation  <b>Accessories (optional):</b> Whey Screen, Curd Knife, Variable Speed Agitation</p>	
<ul style="list-style-type: none"> <li>● Euro-drive</li> <li>● Wash-Down Motor</li> <li>● Stainless Baffles</li> <li>● Anderson Thermowell</li> <li>● 2" Valve Outlet</li> <li>● Multiple Ports</li> <li>● (2) Lifting Lugs</li> <li>● (2) CIP Spray Balls</li> <li>● Wing Top Doors w/ Centered Bridge</li> <li>● Anderson Chart Recorder</li> <li>● Product &amp; Airspace Thermometers</li> </ul>	<ul style="list-style-type: none"> <li>● Electric Airspace Heater &amp; Controller</li> <li>● Leak Detection Valve</li> <li>● Sloped to Outlet</li> <li>● 304 stainless steel</li> <li>● 2" polyurethane insulation</li> <li>● Heat with steam, water, or glycol</li> <li>● 3-A Certified</li> <li>● One-year limited warranty</li> <li>● Dimple plate jacket</li> <li>● Single phase, 90 Volt, 220 Volt</li> </ul>