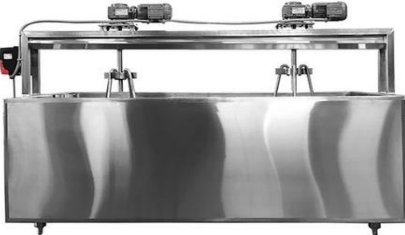




Rectangular Open Cheese Vat



Capacity: 3,440 Lbs ~ 400 Gallons/1,514 Liters

Power: SEW-Eurodrive .75 HP Gearmotor, Single or Three Phase

Agitation: Stationary with (1) Set of Milk Paddles & (1) Set of Forkers

Controls: SEW-Eurodrive VSD Controller

Heating: Min. 600,000 BTU Hot Water or Steam Boiler is Required

Jacket: Dimple Plate, Single Zone, Max. 70 PSI, Max. 50 GPM

Bottom: Slight Pitch Toward Outlet

Insulation: Polyurethane

Walls: 304 Stainless Steel, No. 4 Finish

Legs: Stainless Legs with Adjustable Ball Feet or Casters

Outlet: Tri-Clamp Fitting 2"-4" Size Option

Dimensions: Determined by Client



CHEESE VAT WITH AGITATION LIST PRICE

\$ 24,950.00

Add-On Accessories:

3/4" Cut Curd Mill with Single-Phase Stainless Washdown Motor on Casters	\$ 18,000.00
Curd Knives (1) Horizontal (1) Vertical	\$ 4,000.00
Stainless Vat Whey Strainer	\$ 1,950.00
20 LB Block Mold (includes the form, hoop, and 2 pins)	\$ 195.00
40 LB Block Mold (includes the form, hoop, and 2 pins)	\$ 235.00
Stainless Steel Curd Fork	\$ 220.00
Stainless Steel Curd Rake 5' L x 24" W	\$ 405.00
Stainless Steel 14 Quart Curd Pail 12" Wide Flat on One Side	\$ 692.00
Stainless Steel Whey Strainer Pail 9" D x 6" H	\$ 405.00



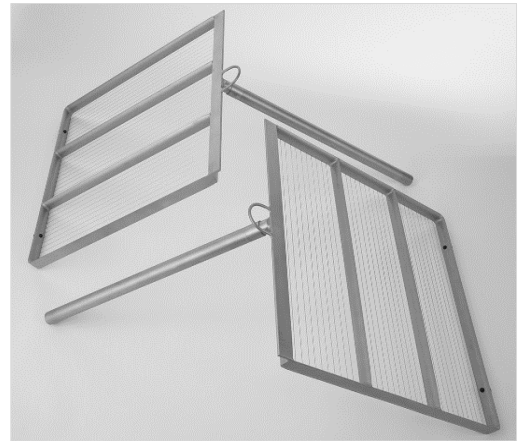
www.AncoEquipment.com



Curd Mill



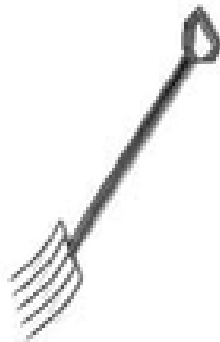
Vat Whey Strainer



Curd Knives



20 LB Cheese Form



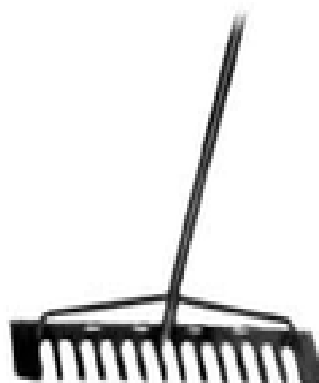
Stainless Curd Fork



40 LB Cheese Form



Stainless Curd Pail



Stainless Curd Rake



Whey Strainer Pail