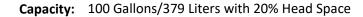


## **Open Top Batch Pasteurizer & Cheese Vat**



Power: SEW-Eurodrive .25 HP Gearmotor, Single or Three Phase

Agitation: Removable Curd Blade Propeller with Swing Arm

Heating: Min. 200,000 BTU Hot Water or Steam Boiler is Required

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

Ports: (3) 1.5" TC Ports for the Product, Airspace, and Indicating Thermometer. (2) 1.5"

TC Ports CIP Sprayballs, (1) 3" TC Airspace Element Port, (1) TC Milk Inlet Port

Lid: Shoebox Design Lids, One Lid is Hinge-Locking, Both are Removable

**Bottom:** Slight Pitch Toward Outlet

**Insulation:** Polyurethane

Walls: 304 Stainless Steel, No. 4 Finish

Legs: (4) Stainless Legs with Adjustable Ball Feet (Casters Available)

Outlet: 2" Leak Detect Valve Ready

Dimensions: TBD

Pasteurizer with Agitation:	\$ 18,575.00
Add-Pasteurizing Accessories:	
Anderson-Negele Chart Recorder, Product & Airspace Probe	\$ 3,500.00
Leak Detection Valve, Gasket, and Food Grade Lubricant	\$ 1,800.00
Airspace Heater 3,000 Watt, Single Phase, 15 Amp Element & NEMA 4 Rheostat Controller	\$ 2,200.00
BATCH PASTEURIZER WITH FULL PMO ACCESSORIES	\$ 26,075.00
Additional Cheese-Making Accessories:	
Whey Screen-Perforated Stainless Steel Flexible Sheet $51.0" \times 9.8" / 130 \times 25 cm$	\$ 300.00
Set of Curd Knives (Harp Style). (1) Horizontal (1) Vertical. Attached or Detached to Agitator	







