



Open Top Batch Pasteurizer & Cheese Vat



Capacity: 50 Gallons/189 Liters with 20% Head Space

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

Agitation: Removable Curd Blade Propeller with Swing Arm

Heating: Min. 100,000 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:	\$	16,575.00
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Add-Pasteurizing Accessories:

Anderson-Negele Chart Recorder, Product & Airspace Probe	\$	3,700.00
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Leak Detection Valve, Gasket, and Food Grade Lubricant	\$	1,800.00
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Airspace Heater 3,000 Watt, Single Phase, 15 Amp Element & NEMA 4 Rheostat Controller	\$	2,200.00
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BATCH PASTEURIZER WITH FULL PMO ACCESSORIES	\$	24,275.00
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Additional Cheese-Making Accessories:

Whey Screen-Perforated Stainless Steel Flexible Sheet 33.5" x 7.9"/85 x 20 cm	\$	250.00
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Set of Curd Knives (Harp Style). (1) Horizontal (1) Vertical. Attached or Detached to Agitator	\$	2,500.00
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