



## 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

### 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 1,250 Watt, Single Phase, 10 Amp Element & NEMA 4 Rheostat Controller \$ 1,600.00

**BATCH PASTEURIZER WITH FULL PMO ACCESSORIES** \$ 23,475.00

### Additional Cheese-Making Accessories:

Whey Screen-Perforated Stainless Steel Flexible Sheet 33.5" x 7.9"/85 x 20 cm \$ 250.00

Set of Curd Knives (Harp Style). (1) Horizontal (1) Vertical. Attached or Detached to Agitator \$ 2,500.00

