

**General:**

Round cheese processing vats are used to produce curd. Curd is the base for all kind of cheeses (hard and soft cheese). The vat is provided with an excentric agitator with 3 knives for intensive treatment of the curd over the complete area of the vat. Round cheese processing vats can be made from 200 up to 2.200 liter

**Purpose:**

The purpose of the round cheese processing vat is to produce curd. The milk can also be pasteurized in this vat. In the vat the milk can be heated up, cooled down and kept on incubation temperature.

**Heating:**

The round cheese processing vat is provided with a double jacked in which hot or cold water can be circulated. The vats can be equipped with electrical heating elements or with a plate heat exchanger connected with a heating unit (heating source has to be available).

**Insulation**

The round cheese processing are insulated with 50 mm rockwool

**Driving:**

Made: Bonfiglioli (or other as required)

Type: Depending on format

**Controlling:**

Standard the round cheese processing vat is provided with a Stainless Steel controlling box with frequency converter for adjusting the agitator speed during the process and a switch for stirring or cutting



Excentric agitator



Electrical heating elements



Heating with heat exchanger

**Whey discharge**

For whey discharge a whey discharge unit is required. This unit consists of:

- Stainless Steel whey drainvat
- Mould net to catch the curd particles
- Centrifugal pump with hose

**Cleaning**

Cleaning of the vat is done manual. For easy cleaning of the vat the driving can be turned away.

**Delivery scope**

The vat is supplied with the following:

- Very sharp knives (3x)
- Stirrer tool for stirring with lids on the vat
- Stainless Steel controlling box
- Stainless Steel curd collector
- Curd washwater pipe
- Stainless Steel lid covers
- Analoge thermometer

**Optionals**

The following optionals are possible:

- Pneumatic lifting (standard from 1.000 liter vat)
- Vat mounted on wheels
- Vat mouted on Stainless Steel platform

**Optionals for controlling**

- Automatic controlling with programmable process steps
- Digital temperature display
- Automatic temperature control
- Automatic valves for heating or cooling
- Controlling with PLC (PLC is used with one of the optionals)



Whey discharge unit



Controlling with PLC



Connections for water circulation



Stirring tool can be used with lids on the vat