

CHEESE VAT ON ELEVATION COLUMN 400 TO 1000 L

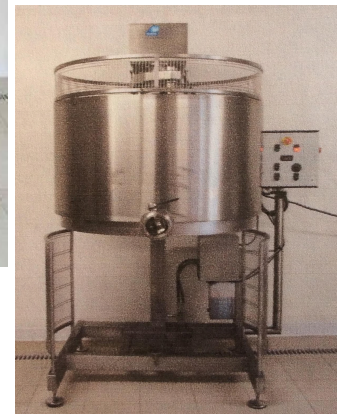
FOR WHAT USE?

This vat is designed to produce cheeses such as mozzarella, pressed cheeses, semi-cooked cheeses and other specific cheeses.

Floor-mounted production, hydraulic lifting for gravity emptying



Manufacturing



Drain

TECHNICAL DETAILS

Photo for information only

Width	Dimensions (mm)		Total lift height	Weight (kg)
	Depth	Height		
1310	1390/1600	1500/1800	2400/2500	600 à 800 kg

This tank is made of AISI 304 steel with hydraulic lifting.

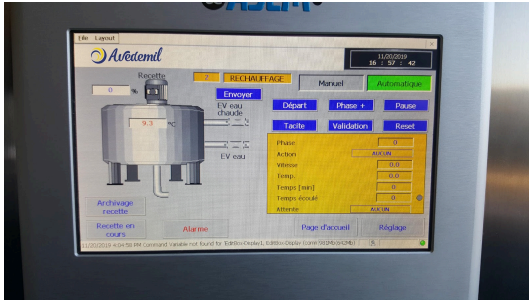
It is equipped with a planetary system mechanical scraper and stirrer with reversing and electronic speed variator.

Also equipped with :

- Bottom and side heating by hot water or steam circulation
- DN100 curd discharge with DIN 100 manual butterfly valve
- An electrical control panel for the planetary system and hydraulic lifting
- Digital temperature indicator
- Protection grids with electromechanical safety devices

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OPTIONS



automatic digital display

ENERGY INFORMATION

- Electrical power: 1.5 KW , Three-phase + neutral + ground
- Water connection: max. pressure 2 bars
- Inlet / outlet: 1 inch

