

FOR WHAT USE ?

These stainless steel cauldrons can be used to heat milk (tripod not supplied), and can also be used to make certain whey-based cheeses such as greuil, brousse, ricotta and broccio, which require protein precipitation.



CAULDRON 200L

Photo for information only



Adjustable feet



Exit SMS 38

TECHNICAL DETAILS

Type	Dimensions (cm)			Weight (kg)
	Height	Outside diameter	Inside diameter	
100 L	80.50	53	48	22
200 L	81.50	75	69	30
300 L	81	90	84	40

- Stainless steel construction
- 4 adjustable feet
- 38 diameter outlet on front

OPTIONS

- Castors (C082R)
- Side outlet with butterfly valve

