

50 TO 150 L CHEESE-MAKING VAT

FOR WHAT USE?

This tank can process small volumes of milk from 50 to 150L.

Heating and/or pasteurization is possible up to 75°C.



Photo for information only

TECHNICAL DETAILS

Reference and volume	Electrical Power KW	Outside diameter	Dimensions (mm)		Weight (kg)
			Height without support	Height with support	
CF050 50 L	4	Ø 490	450	900	28
CF100 100 L	6	Ø 600	550	900	35
CF150 150 L	6	Ø 690	620	960	48

- For reheating milk before renneting or for heating the curd/serum mixture.
- Entirely built in AISI 304 stainless steel with cover.
- Water-bath heating by means of an electric resistor
- Electronic temperature controller
- One-piece lid
- 380 TRI +N

Some information:

- outlet with diam. 40 valve
- delivered with support
- 30T/mn agitator

OPTIONS

- Rollers
- Pasteurization 90°C

