

Vat accessories

USES

Vat accessories have two purposes:

- The first is to adapt your equipment to your production requirements in order to obtain the best final product; using for example mixer blades or scraping agitators that will not degrade the ingredients used.
- The second is to provide the best working conditions, coupled with the efficiency of an ergonomically-designed work platform. A programmable controller with programmable recipes and a delayed start means that pasteurisation of milk no longer requires constant surveillance.

REFERENCE : C009AC

Accessories for vats C009 and C075

TECHNICAL DETAILS



Bare vat C009 ou C075



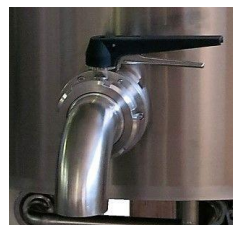
1m-high draining platform



Mobile vat



Control panel (on a pivoting arm)



80mm drain valve

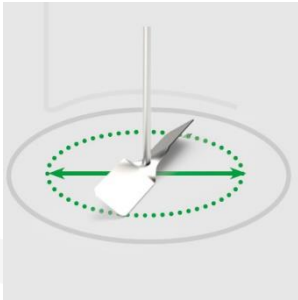


Electronic speed controller

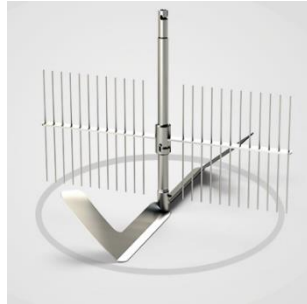


MC500 touchscreen

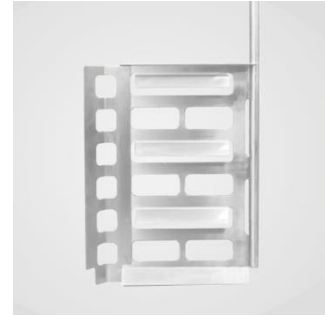
Photos for information only



75 %-diameter agitator



Liquid-yoghurt agitator



Scraping agitator

Photos for information only

REFERENCE : C009AUT

Vat processor

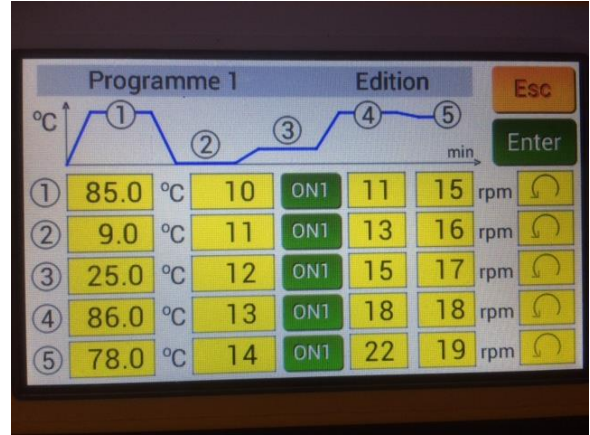
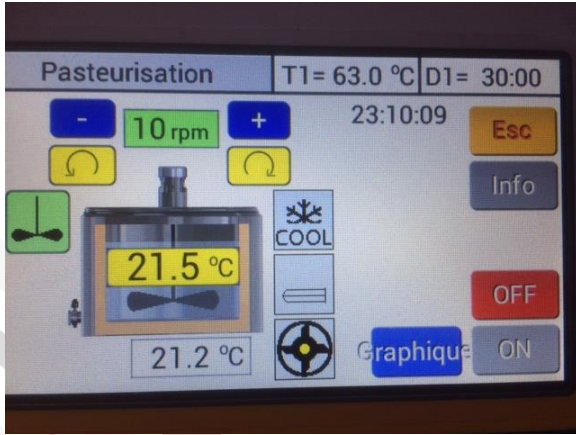
TECHNICAL DETAILS

1. Basic processor : four recipes (P1, P2, P3 et P4) including manual control.



2. MC 500 with touchscreen
Nine manufacturing recipes and many more possibilities including delayed start





OPTIONS

Temperature recorder with USB connection

REFERENCE : C009COL

Vat column-lift option

