

RECTANGULAR CHEESE VAT

3A CERTIFIED WITH PASTEURIZATION OPTION

The only 3A certified multi-use cheese vat. Our triple service vat offers important advances in small scale cheese production. This versatile high-performance vat can be used as a raw milk holding tank, a vat pasteurizer, a cheese vat and a finishing table.

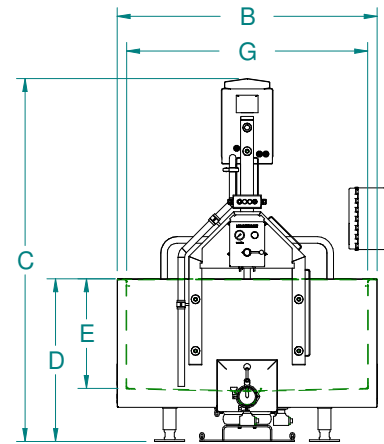
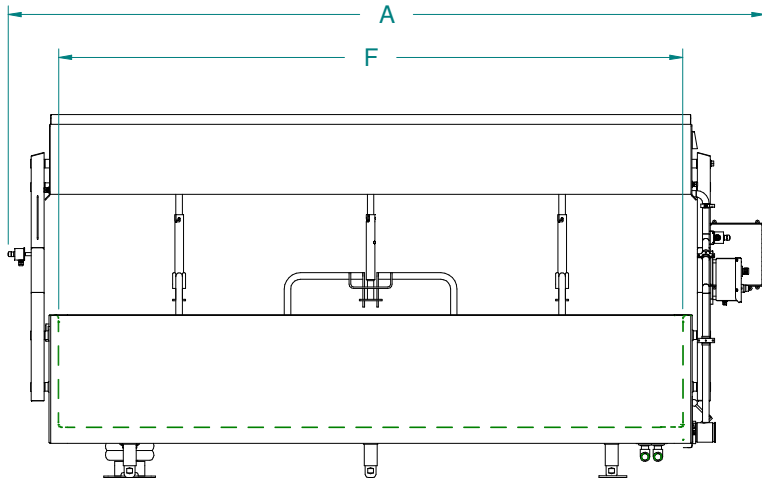
- > Sanitary 304 or 316 stainless steel construction
- > Variable stirring speed via a frequency converter
- > Longitudinal inclined bottom and bilateral slope towards the center
- > Tilting mechanism for easy emptying
- > Indirect heating by dimple wall at the bottom and optional sides
- > Insulated side walls and bottom
- > Designed with safety in mind (compliant to CSA standards)
- > Pasteurization option available (with complete set of instruments and necessary accessories)



24/7
EMERGENCY
SERVICE
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SPECIFICATIONS



MODEL	CAPACITY [lbs]	A [in]	B [in]	C [in]	D [in]	E [in]	F [in]	G [in]
BFN01-010	1000	80 3/8	34 1/2	78	31 5/8	19 7/8	52 1/2	30
BFN01-020	2000	90 7/8	40 1/2	84 3/4	38 1/4	26 1/2	63	36
BFN01-030	3000	127 7/8	44 1/2	81 1/4	34 3/4	23	100	40
BFN01-050	5000	147 7/8	52 1/2	84 1/2	38	26 1/8	120	48
BFN01-070	7000	172 7/8	60 1/2	84 3/8	37 7/8	26	145	56
BFN01-130	13000	262 3/4	62 1/2	88 3/4	38 3/4	28 5/8	232	58

BFN	Possible configuration	010	020	030	050	070	130	XX	BFN	(a)
Vat capacity in pounds [lbs]		1000	2000	3000	5000	7000	13000	Other		
Pasteurization kit¹	With	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A	N/A	N/A		D	(b)
	Without	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					L	
Lid	With	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A	N/A	N/A		C	(c)
	Without	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					0	
Power supply	240 VAC (single phase)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		21	(d)
	240 VAC (3 phases)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		23	
	460 VAC (3 phases)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		43	
	575 VAC (3 phases)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		53	
	Other : to specify ²								
Product contact material	AISI 304	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		4	(e)
	AISI 316	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		6	

● : By default on our standard model | □ : Available as an option

¹ The pasteurization kit includes:
Steam generator, legal recording thermometer, leak detection valve, stirring paddle and lid.

² If an Other option is selected, the price and lead time may vary

All of the parts of the pasteurizer set are required to be able to use the equipment as a legal pasteurizer.

If a pasteurizer kit is selected, the outlet valve code should be "D" and the cover "C".

BFN01 - (a) 050 (b) L (c) C (d) 23 (e) 4