



SANITARY PINLESS CURD PADDLE

Qualtech's patented pinless curd paddle is the next step in simplifying the cheese making process. Designed to improve uniformity in salt distribution and curd turnover, as the angle of the paddle allows for a better angle of attack. This design also helps prevent lifting of the paddle during agitation.

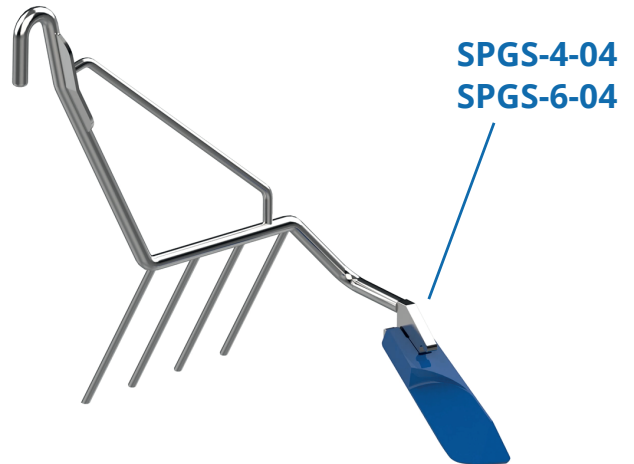
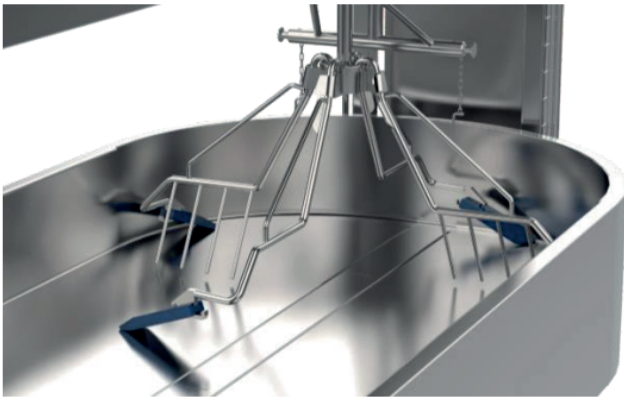
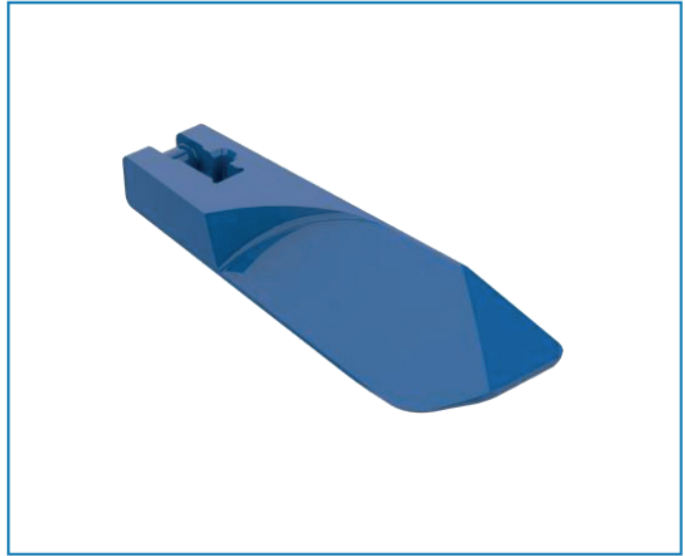
Made of a stainless steel holder and UHMWPE paddle, it can be installed on our or other Sanitary agitation arms using our patented pinless holder.

- Hygienic design - Easy to clean
- Improved attack angle to reach the bottom of the table
- Improved curd turnover
- Easy to assemble/disassemble - No tools required
- Pinless - No pins to lose or fall into your product
- Can easily be retrofitted
- Eliminates hang-ups and wear

24/7
EMERGENCY
SERVICE
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QUALTECHGROUP.COM

Specifications:



Available in:

- **PGS01-06-UW - UHMW white**
- **PGS01-06-UWBU - UHMW blue**
- **PGS01-6-UWBUL - UHMW high density blue (best durability)**
- **PGS01-6-UWBUD - UHMW blue VMX - Visual, Metal & Detectable X-Ray (availability may vary)**
- **SPGS-4-04 - SPGS-6-04 - Holder**

Can be supplied complete with agitator arms or as a retrofit for existing arms