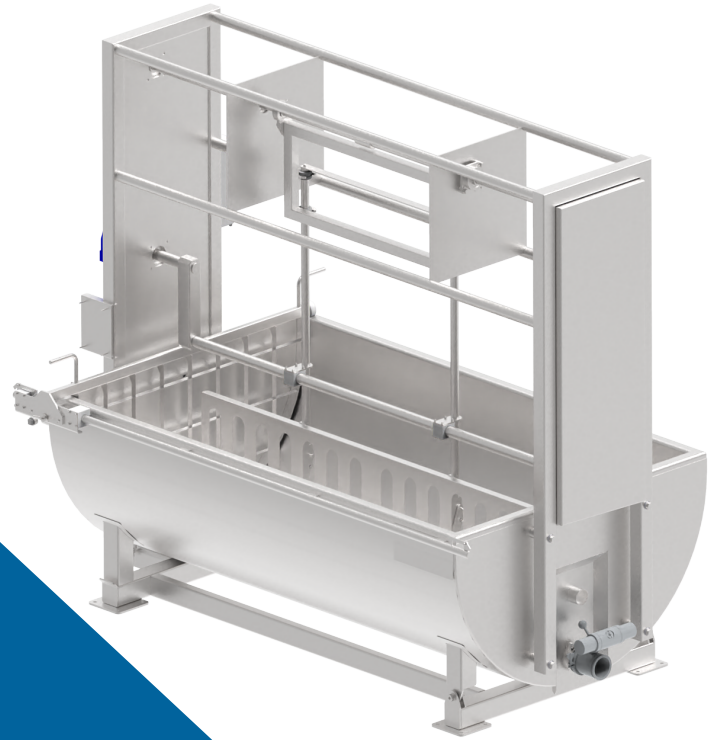




# D-VAT

Subtile & Precise



This vat is specifically designed for producing blue cheeses such as Roquefort, Fourme d'Ambert, and Bleu d'Auvergne.

The agitator's back-and-forth movement ensures proper mixing of the curd and whey, while the speed controller helps with the capping of curd grains (the formation of a skin around each grain). Draining is easily managed via a side-mounted valve on the vat.

- Semi-cylindrical shape
- capacity ranging from 600 to 1500 liters
- consistent temperature control

24/7  
EMERGENCY  
SERVICE  
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