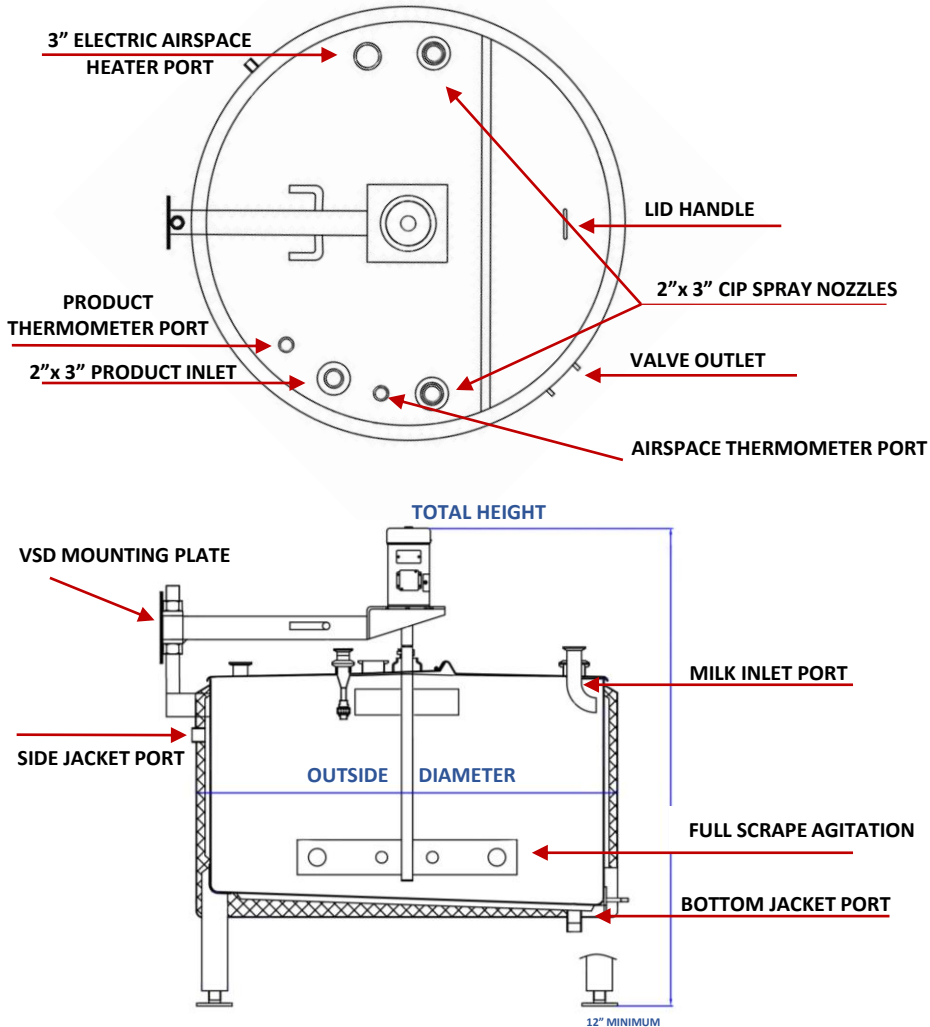




Open-Top, Slant Bottom, Curd Blade Agitation Batch Pasteurizer/Cheese Vat

Please make adjustments on the drawing.



*Bottom diagram is for visual purpose only, it is not to scale.

All these options come standard with purchase; however, you may customize options below. Please make notes and adjustment on the drawing or comment section below.

Confirm your tank design	Answer
1. Will this tank be used to pasteurize milk?	
2. Are all the ports in the location that works for your facility hook-ups? If not, please make adjustments on drawing.	
3. Power for motor; single or 3 phase	
4. Does your facility have height restrictions? i.e. doorway or ceiling height	
5. Does your facility have width restrictions? i.e. doorways or limited floor space	
6. Do you have a preference on heating zones? Single or two?	
7. Are you required to have an indicating thermometer port on this tank? If, so place a circle on the tank where you would like it.	

Additional Instructions
