



## Square Cheese Vats

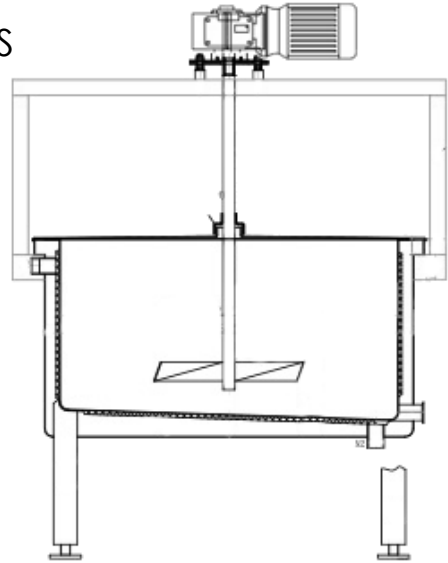
Serving the food, dairy, & beverage industry  
with strong, long-lasting equipment.



# Cheese Vat: Stationary Single-Agitation

## Standard Features:

- Sizes: 100 Gal/860 LBS – 200 Gal/1,720 LBS
- .75 HP Duel Agitation with VSD
- 1 Set of Paddles
- 1 Set of Forks
- Tri-Clamp Butterfly Valve
- Adjustable Ball Feet or Casters



# Cheese Vat: Stationary Duel-Agitation

## Standard Features:

- Capacity Range: 300 Gal/2,580 LBS – 800 Gal/6,880 LBS
- .75 HP Duel Agitation with VSD
- 1 Set of Paddles
- 1 Set of Forks
- Tri-Clamp Butterfly Valve
- Adjustable Ball Feet



# Cheese Vat: Traveling Agitation

## Standard Features:

- Capacity Range: 1,000 Gal/8,600 LBS – 2,000 Gal/17,200 lbs
- 1 HP Traveling Agitation with PLC
- 1 Set of Paddles
- 1 Set of Forks
- Tri-Clamp Butterfly Valve
- Adjustable Ball Feet

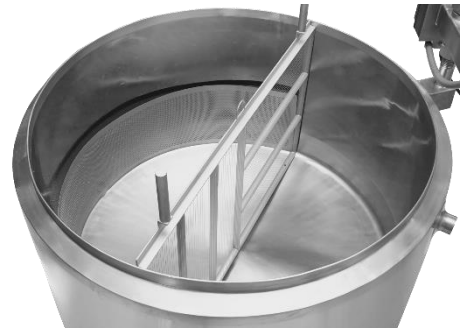


# Pasteurizing Cheese Vat: Stationary Agitation

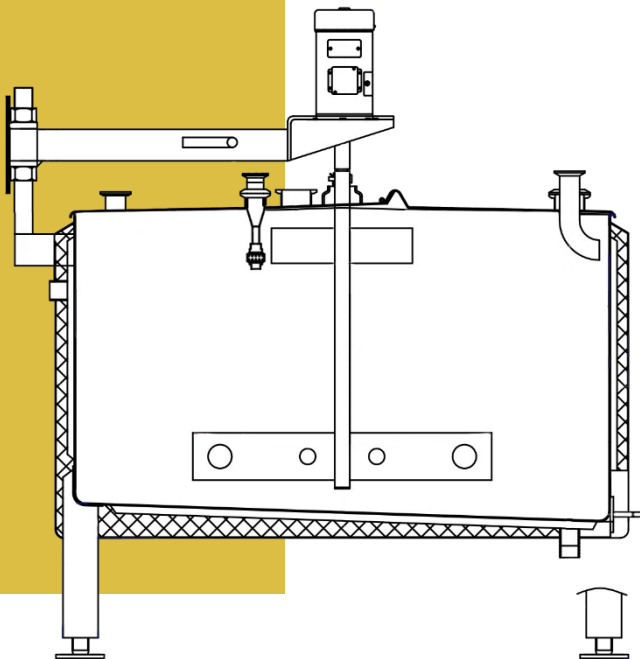
The removable top option is popular with our pasteurizing cheese vat. It can only be used in tank sizes from 50-250 gallons. The cover is a split top and the agitator is completely removable. This is designed to make cheese in the vat after pasteurization.

## Standard Features:

- Capacity Range: 50 Gal/430 LBS – 250 Gal/2,150 lbs
- Removable Curd Blade Agitation
- Adjustable Ball Feet or Casters
- 2" Valve Outlet
- Multiple Ports
- (2) CIP Spray Balls



Curd Knife with Whey Screen

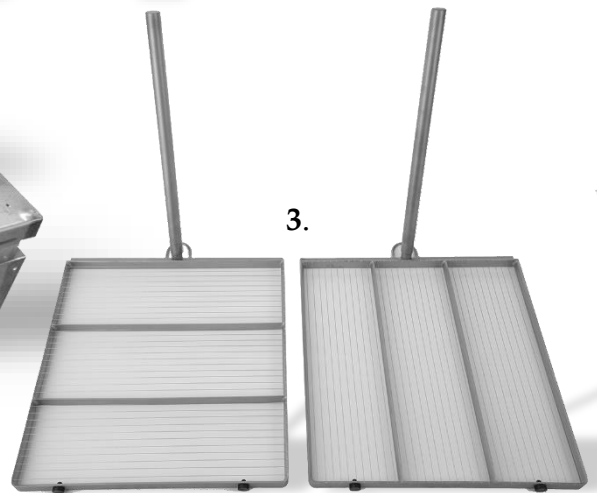
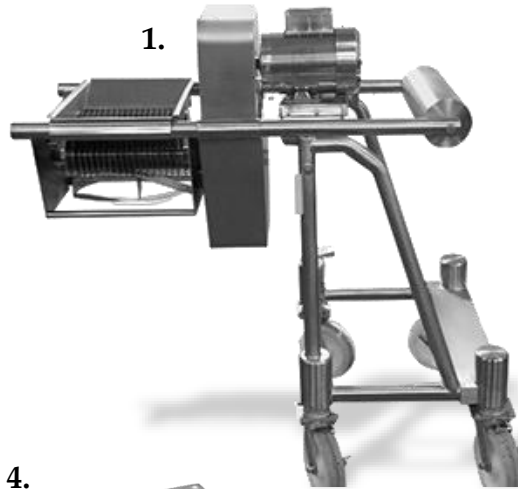


Fully Removeable Top

# Cheese Vat Accessories

## Accessories:

1. Curd Mill
2. Vat Whey Screen
3. Curd Knives
4. 20-40 Lb. Block Mold
5. Whey Strainer
6. Curd Pail





## Contact us !

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