



## Batch Pasteurizers

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

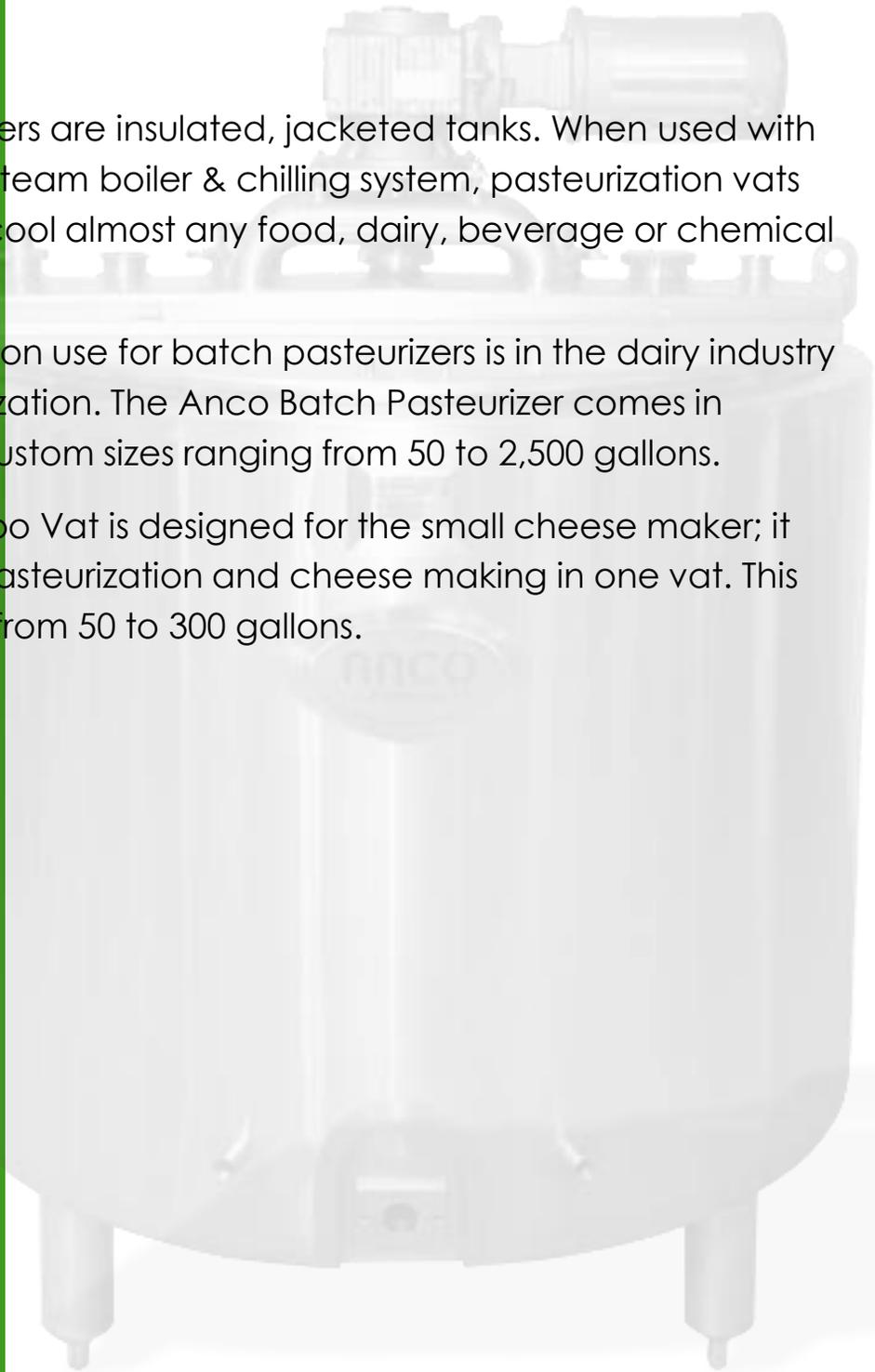


# Vat Batch Pasteurizers

Batch pasteurizers are insulated, jacketed tanks. When used with a hot water or steam boiler & chilling system, pasteurization vats can heat and cool almost any food, dairy, beverage or chemical products.

The most common use for batch pasteurizers is in the dairy industry for milk pasteurization. The Anco Batch Pasteurizer comes in standard and custom sizes ranging from 50 to 2,500 gallons.

The Anco Combo Vat is designed for the small cheese maker; it allows for milk pasteurization and cheese making in one vat. This vat is available from 50 to 300 gallons.



# Batch Pasteurizer

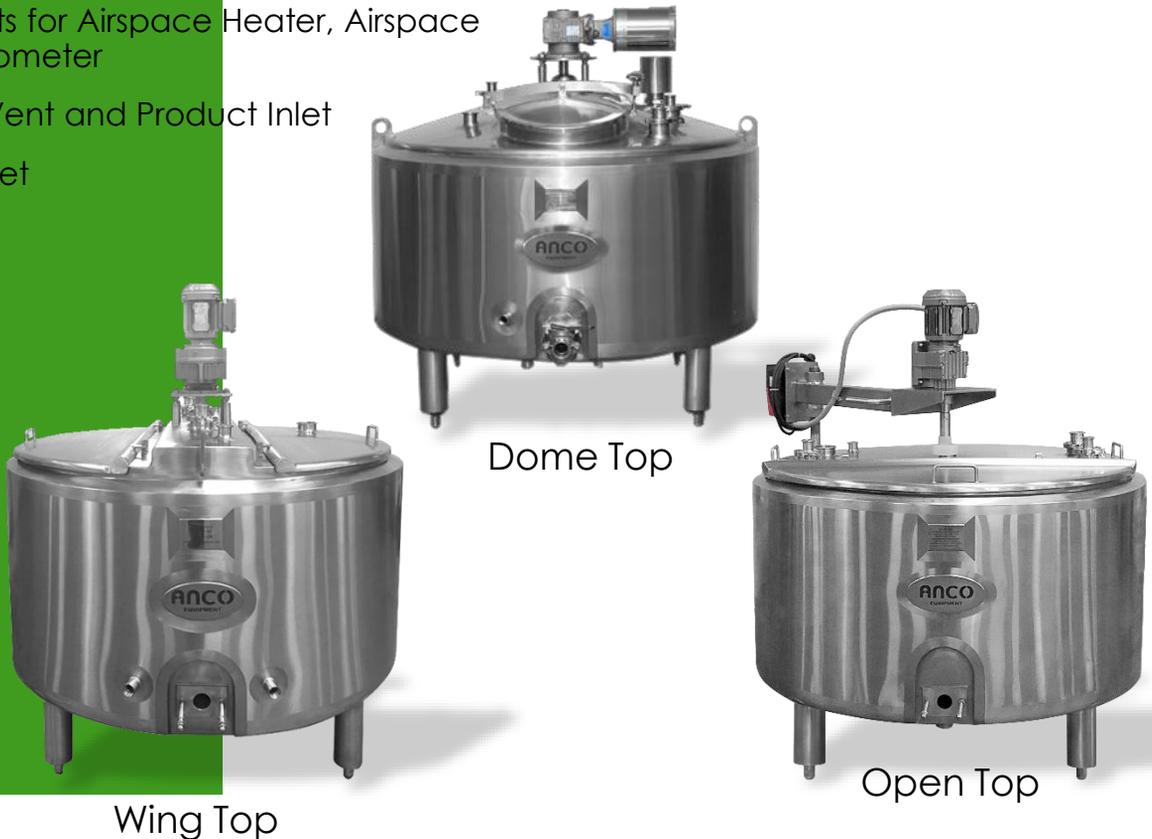
We offer various batch pasteurizers in many design types and sizes. These different styles of batch pasteurization equipment are sometimes referred to as vat pasteurizers, milk pasteurization machines, cook tanks, or processors.

## Standard Features:

304 Stainless Steel, No. 4 Finish  
Bottom Sweep Agitation and Side Baffle  
SEW Euro-Drive Gearmotor  
(4) Adjustable Ball Feet  
Thermowells for Product & Indicating Thermometer  
(2) CIP Spray Nozzles  
TC Ports for Airspace Heater, Airspace Thermometer  
3" Air Vent and Product Inlet  
2" Outlet

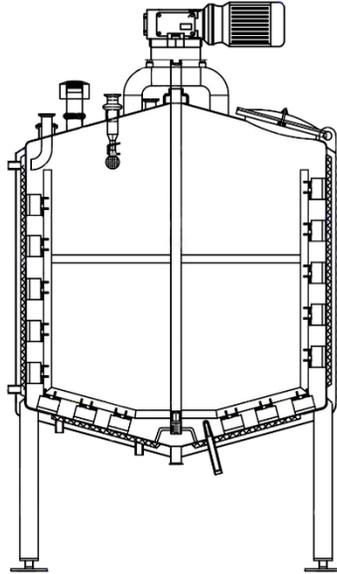
## Additional Add-On Features:

- 316L Stainless Steel
- Full Scrape or Full Sweep Agitation
- High Speed Mixers
- Food-Grade Casters
- Stainless Ladder
- Variable Speed Drive (VSD)
- NEMA4 Stainless Chart Recorder Box

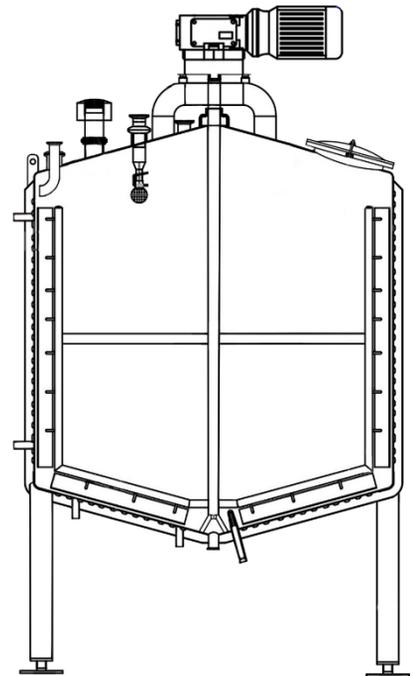


# Dome Top Batch Pasteurizer

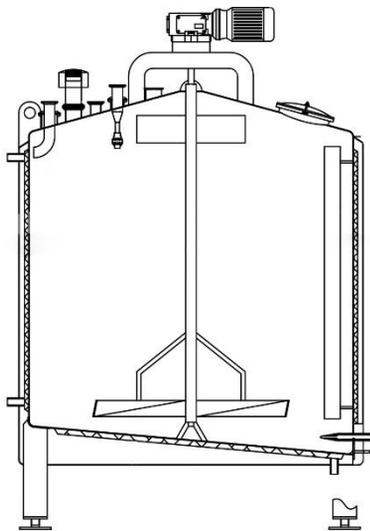
Dome or Conical Tops are a popular option for tanks 200 gallons and larger. These tanks come standard with CIP (clean in place) spray-balls for easy cleaning and have many different agitation options. They are an affordable alternative to the High Temperature Short Time (HTST) Systems.



Side Scrape Agitation



Full Sweep Agitation



Standard Blade Agitation

# Wing Top Batch Pasteurizer

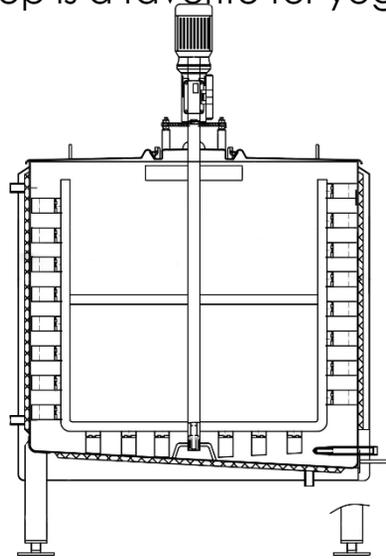
The wing top doors with center bridge are popular in all sizes. These tops are great for observing your product after pasteurization or adding additional ingredients. The wing top is a favorite for yogurt & ice cream producers.

## Standard Features:

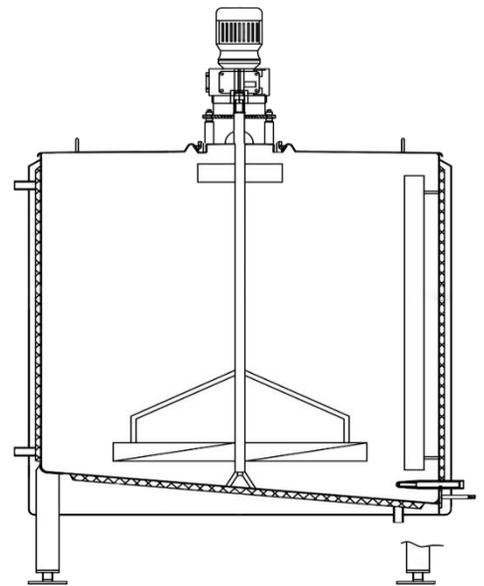
- Euro-drive
- Wash-Down Motor
- Stainless Baffles
- Adjustable Ball Feet
- Anderson Thermowell
- 2" Valve Outlet
- Multiple Ports
- (2) Lifting Lugs
- (2) CIP Spray-Balls

## Accessories:

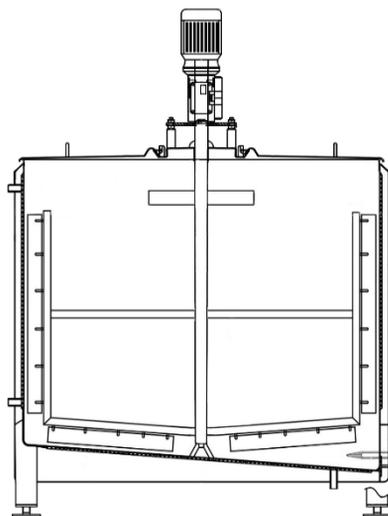
- Anderson Chart Recorder
- Product & Airspace Thermometer
- Electric Airspace Heater & Controller
- Leak Detection Valve



Side Scrape Agitation



Standard Blade Agitation with Baffle



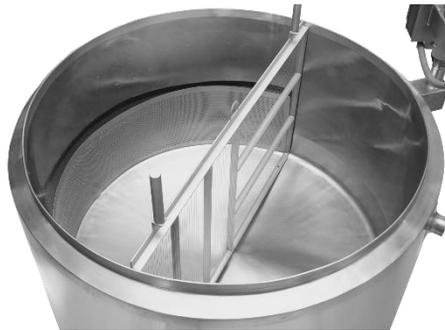
Standard Sweep Agitation

# Open Top Batch Pasteurizer

The removable top option is popular with our pasteurizing cheese vat. It can only be used in tank sizes from 50-200 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:

- SEW Euro-drive
- Removable Agitation
- Adjustable Ball Feet
- 2" Valve Outlet
- Multiple Ports
- (2) CIP Spray Balls



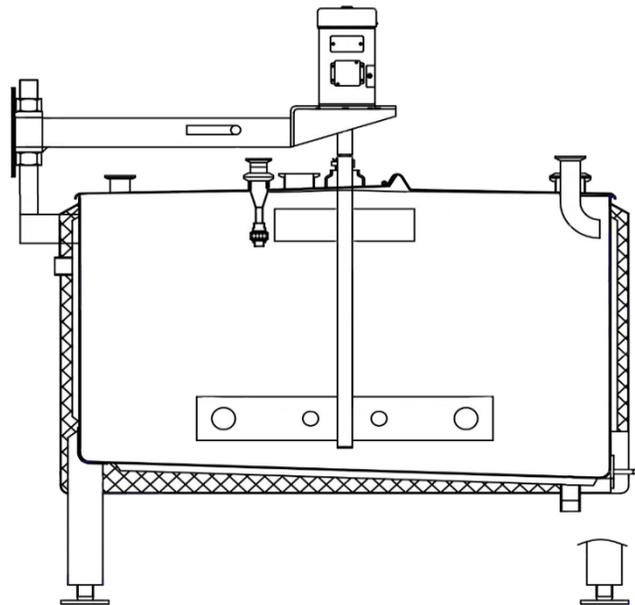
Curd Knife with  
Whey Screen



Fully Removeable Top

## Accessories:

- Anderson Chart Recorder
- Product & Airspace Thermometers
- Electric Airspace Heater & Controller
- Leak Detection Valve
- Whey Screen
- Curd Knives/Harp



Standard Blade Agitation

# Accessories for a Batch Pasteurizer

According to Pasteurizing Milk Ordinance (PMO) guidelines, there are a few additional accessories needed to insure you are delivering a safe product.



**The Anderson AJ 311 package** consists of a dual pen circular chart recorder. This unit offers NEMA 4X wash-down protection in an enclosure that is easily wall or panel mounted. The two dual element all stainless-steel temperature probes are provided. One probe is used for monitoring air-space temperature, and the other for monitoring product temperature.



**The Anco Electric Air-Space Heater** consists of a stainless-steel heating element that is connected to a NEMA4 Rheostat. The element connects to a 3" Tri-clamp port on top of a pasteurizer. With the help of small stainless blades at the top of the agitator the airspace is moved and heated to the appropriate temperature needed. The element can be cleaned by CIP spray-balls or removed and cleaned by hand.



**Leak Detect Valve** is a stainless- steel plug valve that is specially designed to prevent raw milk from being allowed back in the pasteurized batch. If the valve is not closed correctly or not working properly, the valve will drip milk out the bottom of the valve. This valve is required for all legal batch pasteurization.



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