



Kusel TH Vat with Agitator shown

TH VAT

The TH Series of cheese vats uses recirculating water heat for uniform heating that results in a perfectly cooked curd.

KEY FEATURES

- Built according to 3-A standards for superior sanitation.
- Designed to hold desired temperatures.
- Ability to switch from heating to cooling quickly with a minimal loss of heat due to the small water capacity design.
- Features uniform water distribution to provide even heating throughout the vat.
- Heavy duty stainless-steel I-beam under the center of the pan liner provides extra strength and durability for years of reliability.
- Designed to seamlessly integrate with the Kusel SR Agitator.

STANDARD VAT SIZES

- Length: 12 to 30 feet
- Width: 40 to 66 inches
- Depth: 20 to 30 inches
- Outlet: 3 or 4 inches
- Capacity: 500 to 3,000 gallons

CONSTRUCTION

- Square ends
- 14-gauge, #2B stainless-steel inner pan liner (12 gauge optional) with heavy duty center I-beam reinforcement
- 12-gauge stainless-steel outer tub shell with fully-welded construction
- Stainless-steel water distribution pipe
- Sanitary top rail
- Adjustable round bottom stainless-steel legs
- 2 HP water circulating pump
- Integral connections for agitator mounting

STANDARD OPTIONS / ACCESSORIES

- 12-gauge inner pan
- Outlet Valve – stainless-steel plunger type
- Vat Outlet Strainer – perforated stainless-steel
- Jumbo Hand Curd Knife Set – 1 vertical and 1 horizontal. Cut size to be specified.
- Cross Cut Curd Knife
- Kusel SR Agitator