



Kusel LI Vat with Elips-E-Stir Agitator shown

ELIPS-E-STIR AGITATOR

The Elips-E-Stir Agitator features elliptical agitation for a gentler lifting action and better curd definition. The elliptical motion keeps the curd in suspension longer, significantly reducing or eliminating burn-on.

KEY FEATURES

- Built according to 3-A standards for superior sanitation.
- Rugged, simple carriage is designed for long life.
- Track is all stainless-steel and the upper section features a one piece channel shape that permits full wash out.
- The Elips-E-Stir has no sliding joints or sleeves on the agitator to collect dirt.
- Travel and stir functions are powered by separate 2HP wash down duty, energy efficient stainless-steel AC motors controlled by an AC frequency inverter.
- Controls are provided on the carriage for power connection by customer or in an optional separate stainless-steel remote control panel.
- Designed with separate VFD's for both stir and traverse speed control.
- Voltage to the operating control panel is reduced to 24 volts DC.
- Stirring paddles are one piece construction with easy pin locks, which eliminates loose parts that require time to assemble.
- Designed to seamlessly integrate with Kusel's LI Vat. Together, they offer superior design in terms of gentle agitation, sanitation, and easy maintenance.
- Integral part of the Kusel Cottage Cheese System.

CONSTRUCTION

- 12-gauge stainless-steel outer track
- 10-gauge stainless-steel inner track
- Box tube frame
- Stainless-steel operator control panel with stainless-steel drip pan
- 1 piece carriage shroud made from 16-gauge stainless-steel
- Separate compartment in the track to house the shell-in-tub heat exchanger

STANDARD OPTIONS / ACCESSORIES

- Remote Control Panel – stainless-steel control panel (approximately 36 inches X 40 inches) for wall mounting
- LI Stirring Paddles
- LI Creaming / Unloading Paddles
- LI Power Curd Knife – cross wired with side wipers
- LI Cross Cut Curd Knife - with ladder type double handle