



Kusel MV50 & MV100 shown

KUSEL MICRO VATS

Kusel Micro Vats are specifically designed for the Artisan and Specialty Cheese industries. They serve as a fully functional, yet economical, cheese vat for smaller scale production.

KEY FEATURES

- Uses hot water circulated through a pump and sprayed against the walls of the pan liner to slowly and tenderly heat the product.
- Developed and pre-designed in standard sizes and configurations for economy.
- Available in 50, 100, 200, 400, or 600 gallon standard sizes.
- The 200, 400, and 600 gallon sizes available with the MV agitator which uses dual motors for stirring and traversing.
- ½ HP water circulation pump uses 115–230 volt single phase power.

MV 50 / 100

- Square ends
- Designed for hand stirring and cutting
- 14-gauge #2B stainless-steel pan liner and exterior shell
- 2" clamp type valve outlet
- 3 heating options available
 - Electric immersion heater
 - Steam jet
 - Remote hot water circulation
- Includes Hand Stirring Paddle, Vat Strainer, and stainless-steel MV Hand Curd Knife with detachable handle.

MV 200 / 400 / 600

- Square ends
- 12-gauge #2B stainless-steel pan liner and exterior shell
- 3" clamp type valve outlet
- 2 heating options available
 - Steam jet
 - Remote hot water circulation
- Available MV Agitator for mechanical stirring and forking.
- MV Agitator features sensors and VFD controls for easy, automatic operation
- MV Agitator powered by dual ½ HP, 208 / 230 volt single phase motors
- Agitator control panel mounted to the track for easy operator access

