

## CK VAT

**The CK Series of cheese vats is time tested and proven. Equal distribution of steam over the entire inner liner surface eliminates hot spots and undercooked curd.**



Kusel Round End CK Vat with Agitator shown

### KEY FEATURES

- Built according to 3-A standards for superior sanitation.
- The full length steam jacket carries steam up both sides and ends to assure equal distribution over the entire surface of the inner liner.
- The thick, fiberglass insulation guards against heat loss and always helps maintain proper temperature.
- Continuous, stainless-steel inner liner is easy to work with and easy to clean.
- Stainless-steel steam pipe specifically designed for uniform steam distribution.
- Especially adapted to making the finest cheeses.
- Designed to seamlessly integrate with the Kusel SR Agitator.

### STANDARD VAT SIZES

- Length: 12 to 30 feet
- Width: 56 to 66 inches
- Depth: 22 to 30 inches
- Outlet: 3 or 4 inches
- End Shape: square or round
- Capacity: 600 to 3,000 gallons

### CONSTRUCTION

- Square ends (round ends with hex-shaped exterior optional)
- Triple wall design with steam heat layer and insulation layer
- 14-gauge, #2B stainless-steel inner pan liner (12-gauge optional)
- 16-gauge, #2B fully welded stainless-steel outer jacket shell
- 10-gauge stainless-steel bottom with all-welded construction
- Stainless-steel steam distribution pipe
- Sanitary top rail
- Adjustable round bottom stainless-steel legs
- Integral connections for agitator mounting

### STANDARD OPTIONS / ACCESSORIES

- Square / Round ends
- 12-gauge inner pan liner
- 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