



Kusel 4MX Vat shown

MX VAT

Kusel MX Vats are the perfect process vats for laboratories, R&D facilities, pilot plants, retail store operations, small production runs, and specialty cheese operations.

KEY FEATURES

- Available in 3 sizes to fit your specific need – 65, 115, and 175 gallons.
- Ideal for producing cheese, yogurt, and sour cream.
- Equipped with ¾ HP water circulating pumps to allow for heating or cooling operations.
- Provides an open overlapping “OO” construction for ideal stirring conditions.
- Open feature provides access to the vat, allowing the operator to completely process cheese or transfer it for further processing.
- The agitator features 2 synchronized worm gear reducers, powered by a variable speed 1 HP AC motor and drive, shrouded in stainless-steel.
- Conventional stirring paddles and wire knives, and a removable top are available.
- Optional locking casters allows for easy movement.

CONSTRUCTION

- Round ends with hex-shaped exterior
- 12-gauge #2B finish stainless-steel inner pan
- 14-gauge #2B finish stainless-steel sides, ends, and bottom
- Adjustable stainless-steel legs
- 2-inch stainless-steel box tube frame
- ¾ HP, 3 phase, 208/230/460 Volt hot water circulation pump (Custom voltages available)
- 1 HP AC motor and drive
- Stainless-steel agitator supports and shroud
- 2-inch outlet valve with butterfly valve, clamp, and gaskets

STANDARD OPTIONS / ACCESSORIES

- Locking casters
- MX Outlet Strainer
- MX Hand Curd Knife Set
- MX Stirring Paddles
- MX Forking Paddles (*Note: due to small scale operation, forking paddles may not simulate full size production units*)

MX Vat Sizes

Model	Gallons	Pounds	Inside Length	Outside Length	Inside Width	Outside Width	Height	Avg Depth
4MX	65	560	47"	67 ¹ / ₈ "	30"	33 ¹ / ₄ "	72"	14 ³ / ₁₆ "
5MX	115	1,000	56"	76"	36"	38 ⁵ / ₈ "	72"	18"
6MX	175	1,500	62"	82"	40"	42 ⁵ / ₈ "	79 ¹ / ₂ "	21 ³ / ₄ "