



# CHEESE MAKING EQUIPMENT

820 West Street • Watertown, WI 53094 • [KuselEquipment.com](http://KuselEquipment.com)  
Phone: 920.261.4112 • Fax: 920.261.3151 • Sales @ [KuselEquipment.com](mailto:KuselEquipment.com)



## KUSEL EQUIPMENT CO.

“ Cheese making equipment has been the foundation of Kusel Equipment since 1849. From enclosed cheese vats or open cheese vats to finishing tables, curd elevators to presses and moulds and complete cottage cheese systems, Kusel Equipment has developed the finest cheese making equipment for the cheese making industry. Kusel has the cheese making equipment necessary to meet your exacting standards and unique requirements. Cheese making equipment is our business, not a sideline.”

- David J. Smith, President



From 1938 - 1978

## CHEESE MAKING EQUIPMENT

MEETING THE EXACTING STANDARDS AND SANITATION NEEDS OF THE CHEESE INDUSTRY,  
FROM ARTISAN CHEESEMAKERS TO LARGE-VOLUME PLANTS.

## FROM HUMBLE BEGINNINGS

Since 1849, Kusel Equipment has been focused on the equipment required by the cheese industry — both standard and custom — small scale and large scale. From artisan cheesemakers to high volume plants, Kusel Equipment will work with you on the equipment required to not only meet your demands but to exceed your expectations.

### LOOKING FORWARD

Expanding & adapting our products to fit the next generation of cheese makers.



Where it all began, our home from 1849 - 1938



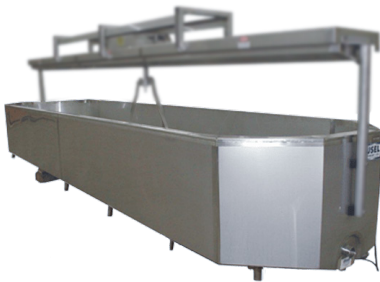
Our current home from 1978 - the future!

As the dairy and food processing industries continue to evolve, Kusel remains committed to innovation, reliability, and customer-focused design. Building on decades of experience, Kusel continues to develop equipment that improves efficiency, consistency, and productivity for modern operations.

By combining proven craftsmanship with forward-thinking engineering, we are dedicated to creating solutions that meet the changing needs of our customers—today and into the future.

With Kusel, you can count on equipment designed to support your success for years to come.

## VATS & AGITATORS



### SPECIFICATIONS

- ✓ Capacity: 700 - 3,400 gallons.
- ✓ Length: 12' - 30'
- ✓ Width: 56" - 66"
- ✓ Depth: 22" - 34"
- ✓ Available with square or round ends

### CK VATS (CHEDDAR KING)

Typically used in the manufacturing of hard cheeses such as Cheddar, the Kusel "CK" Series of cheese vats eliminates hot spots and uncooked curd.

#### VAT FUNCTIONALITY

Our CK vats have a full-length steam jacket, which carries steam up both sides and ends to ensure equal distribution over the entire surface of the inner liner. These vats are heated via live steam, which is dispersed equally through holes drilled in a steam pipe that runs the entire length of the vat under the pan. The steam is equally distributed up both sides and ends, heating the pan uniformly.

The thick insulation guards against heat loss, and helps maintain proper cooking temperatures at all times. The CK vats contain no sharp corners, its sides are straight for optimal curd knife action, and the bottom is pitched correctly toward the outlet for perfect draining.

# VATS & AGITATORS



## SPECIFICATIONS

- ✓ Capacity: 700 - 3,023 gallons.
- ✓ Length: 11' - 30'
- ✓ Width: 40" - 66"
- ✓ Depth: 20" x 30"

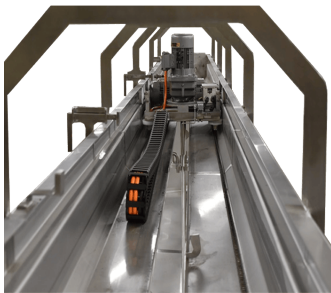
## TH VATS (TENDER HEAT)

Known for its ability to produce softer type cheeses like Munster and Mozzarella, the TH Vat provides cheese makers with the ability to heat the curd throughout all areas of the inner pan. These vats were once extensively used for the production of Cottage Cheese and Farmers Cheese before Kusel's development the LI Vat.

## VAT FUNCTIONALITY

Our TH Series of cheese vats has uniform heating throughout all areas of the inner pan. They are heated via pumped hot water, which is sprayed against the sidewalls of the pan. This action transfers heat to the pan and milk, as the water cascades downward.

Steam typically heats the water and is injected, through a steam jet, into the water and between the pump and spray tubes. The water is usually several inches deep between the pan and the outer skin, and it assists in heating the bottom of the pan. The hot water is dispersed through the two spray pipes, which run the entire length of the vat. The water is then picked up again by the pump and circulated back by the heat source and through the spray pipes.



## SPECIFICATIONS

- ✓ Compatible with CK & TH Vats
- ✓ Length: 12' - 30'
- ✓ Minimal to full controls options
- ✓ Panelview Interface: Controls stirring, traverse, forking & cutting functions
- ✓ Accessories: Stirring Paddles, Forkers, Power Curd Knives

## SR AGITATOR

The newest addition to our cheese-making product line, the Kusel SR Agitator is designed specifically for stirring, cutting, and forking in an open cheese vat, such as our CK & TH Vats, while maintaining the optimal sanitation you've come to expect from us. Balancing power and muted mechanical noise, the SR Agitator features independent traversing and stir speeds for desired process flexibility.

# VATS & AGITATORS



## SPECIFICATIONS

- ✓ Available sizes: 65, 115, and 175 gallons
- ✓ Water circulating pump included for cooling & heating
- ✓ Controls:
  - VFD control for stirring
  - Water pump on & off controls
- ✓ Accessories include: Paddles, Locking Casters, Hand Curd Knife Set, Outlet Strainer

## MX VATS

The MX Series of vats are ideal for producing cheese, yogurt, and sour cream. Well suited for use as a research & development (R & D) or lab vat for product testing and development. Also suitable for small scale production.

## VAT FUNCTIONALITY

Available in three sizes: 65 gallons [246 Liters]/560 lbs.; 115 gallons [435 Liters]/1,000lbs; and 175 gallons [662 Liters]/1,500 lbs., the Kusel MX Series of vats includes a water-circulating pump for heating or cooling operations. These vats are similar in concept to an open “OO” design, giving the operator access to the vat to process the cheese or transfer it for further processing. Other “lab size” or “small production vats” are available on a custom basis.



## SPECIFICATIONS

- ✓ Steam jet & hot water heating options
- ✓ MV50 & MV100 are also available electric immersion heat
- ✓ Includes water recirculation pump
- ✓ 50, 100, 200, 400 & 600 gallon capacity

## MICRO VATS

Kusel offers a series of “Micro-Vats” for pilot plants, R&D, and small scale production.

## VAT FUNCTIONALITY

These units use hot water circulated through a pump and sprayed against the inner pan walls to slowly heat the product. The 200-, 400-, and 600-gallon sizes are available with the MV agitator, which uses dual motors for stirring and traversing.

## VATS & AGITATORS



### SPECIFICATIONS

- ✓ Capacity: 10,000 - 40,000 lbs
- ✓ Dual vertical cylinder design
- ✓ Sweeping style agitation
- ✓ Steam heat

### “COOK RITE” / DOUBLE O ENCLOSED CHEESE VATS

Kusel’s legacy “Cook Rite” Enclosed Cheese Vats are uniquely suited to operations requiring a fully enclosed system for added temperature control and sanitation. With capacities ranging from 10,000 lbs to 40,000 lbs, these vats are built to support substantial production volumes, maintaining Kusel’s commitment to precision and durability in dairy processing equipment.

### VAT FUNCTIONALITY

The “Cook Rite” Enclosed Cheese Vats are engineered with a dual-cylinder design, where two overlapping vertical cylinders house a central vertical shaft in each. This setup supports efficient stirring and cutting by leveraging “sweeping curve” vertical blades that perform dual actions: forward stirring for uniform curd distribution and reverse cutting for ideal curd size and texture.

The heating system within the “Cook Rite” vats is optimized for uniformity. Low-pressure steam circulates through stainless steel pipes to both the bottom and sides of the vat, providing balanced and even heating essential for curd consistency and texture. Sanitary construction prioritizes ease of cleaning, maintaining compliance with strict dairy industry sanitation standards.

## FINISHING TABLES



### SPECIFICATIONS

- ✓ Length: 15’ - 60’
- ✓ Width: 58” - 72”
- ✓ Depth: 14”, 16”, 18”
- ✓ 12 GA or 10 GA Pan Material

### OPEN FINISHING TABLE

Kusel’s cheese-finishing tables are constructed with a Uni-Body Construction for added internal strength. This construction consists of internal support members welded to a heavy gauge stainless-steel outer tub for durability and long life. Additionally, side supports, legs, and structural channels supporting the exclusive Kusel “slat rack” for a reliable internal welded “ladder-type” support round out the table’s construction.

All rails are continuously welded for improved sanitation and strength, and all legs are constructed of Sch. 40 stainless-steel pipe. Heating is available by using stainless-steel pipes with progressively sized orifices to provide uniform heating and eliminate hot and cold spots. Drain screens have Kusel’s “slotted

# FINISHING TABLES

design” openings to reduce fines.

Our Open Finishing Tables are available in virtually any size and pairs exclusively with the 2M4 Vat—providing an efficient, integrated solution for curd handling and finishing.



## 2M4-17N AGITATOR

Built for the demanding applications in today’s cheese plants, Kusel’s 2M4-17N Agitator is designed and constructed according to Kusel’s exacting standards.

Providing a standard horizontal travel with a stainless-steel chain drive, the 2M4-17N Agitator’s simple, open design allows for easy maintenance. Its all stainless-steel box tube frame with 14-gauge stainless-steel shroud offers long-lasting durability in cheese manufacturing facilities.

### SPECIFICATIONS

- ✓ Length: 15’ - 60’
- ✓ Integrates with Kusel Finishing Table
- Fully featured controls:
  - ✓ • Dual sided operator stations
  - Independent stir & traverse controls
  - Center stir & unload functions
- ✓ Accessories: forkers, curd unloading blade



## ENCLOSED FINISHING VAT (EFV)

The Kusel Enclosed Finishing Vat (EFV), or sometimes called an Enclosed Finishing Table (EFT), is typically used in high-volume, stirred-curd production plants. EFVs are built to your plants needs. Consult Kusel to discuss your application.

EFVs generate labor savings through increased throughput, reduced maintenance, and automatic “clean-in-place” (CIP) without the need for disassembly.

### SPECIFICATIONS

- ✓ 4 Base Sizes:
  - 191, 225, 259 & 293 sq ft of interior bottom surface area
- ✓ Clean In Place (CIP)
- ✓ 3 HP Traverse Motor
- ✓ 7.5 HP Stir Motor
- ✓ Integral unloading auger ladder & platform

# CURD HANDLING



## SPECIFICATIONS

- ✓ 54" standard discharge height
- ✓ Width: 54" - 72"
- ✓ Voltage Options
- ✓ Optional plug for electrical integration with weigher stomper

## CURD ELEVATOR (MECHANICAL)

One of Kusel's Curd Handling product offerings, the Cheese Curd Elevator is designed to suit your unique applications and curd handling equipment.

The Curd Elevator is engineered to attach directly to the finishing table—working as part of a seamless system to move curd efficiently to the next stage of production. The Elevator accepts curd as it's unloaded from the finishing table and uses a screw auger to mechanically elevate it to the mold-filling station.



## SPECIFICATIONS

- ✓ 58" - 72" wide
- ✓ Port Size Options: 2 1/2", 3", 3 1/2", 4"
- ✓ # of Ports: 1-3
- ✓ Voltage Options

## CURD HOPPER (VACUUM)

Built with 304 stainless steel and set on swivel casters, the Kusel Curd Hopper is designed for durability, sanitation, and mobility when delivering curd anywhere throughout your cheese-making process. It connects directly to the finishing table to efficiently move curd to the next stage of production, such as packaging.

## FUNCTIONALITY

Powered by a gear motor and operated with a horizontal open flight round rod auger, our Curd Hopper gently centers cheese curd to deliver it to outlets. From there, the curd is sucked through a vacuum system and sent along to its desired location.

# CURD HANDLING



## SPECIFICATIONS

- ✓ 58" - 72" wide
- ✓ Port Size Options: 2 1/2", 3", 3 1/2", 4"
- ✓ # of Ports: 1
- ✓ Voltage Options

## CURD AIR-VEYOR (BLOWER)

The Air-Veyor utilizes the same hopper frame, gear motor, and horizontal open-flight round auger. Its integrated "star valve" meters curd into a controlled air stream that transports it to a central hopper or collection point, where it's prepared for the next step in your process.

## FUNCTIONALITY

Powered by a gear motor and operated with a horizontal open flight round rod auger, our Curd Air-Veyor gently centers cheese curd to deliver it to outlets. From there, the curd is moved via a blower system and sent along to its desired location.



## SPECIFICATIONS

- ✓ 2 Models:
  - 7MF = 5,500 lbs/hr capacity
  - 11MF = 11,000 lbs/hr capacity
- ✓ Cut Sizes: 1/2", 5/8", or 3/4"

## E-Z CUT CURD MILL

Kusel offers the "E-Z CUT CURD MILL," which is tailored specifically to the exacting needs of the cheese industry. The mill's custom design and rugged stainless-steel construction make it the most-efficient and easiest-to-clean machine available while providing superior milling of the cheese curd in a square-curd shape. Feeding is available from both the left & right side.

## CURD HANDLING



### SPECIFICATIONS

- ✓ Typical Fill Rate: 3-5 moulds/minute
- ✓ Electrical integration with Kusel Curd Elevators
- ✓ Automatic Stomping Cycle

## WEIGHER-STOMPER

Our Weigher-Stomper is an essential piece of equipment that accurately fills 40 and 20 lb “Wilson” mould directly from the Curd Elevator. Designed to assist an operator in filling 40 lb./20 lb. Wilson moulds, the Kusel Weigher-Stomper then “stomps” or “pre-presses” the curd in the mould.

### WEIGHER-STOMPER FUNCTIONALITY

The Weigher-Stomper’s operator places a mould funnel in position under the elevator discharge, where it sits on a scale. After the “Start” button is pushed, the mould is filled to the desired weight, and the elevator automatically stops.

The filled mould is then moved under the stomper station, while another empty mould and filler are positioned for filling. Once the automatic stomping cycle is finished, the operator can remove the funnel and place the lid on the mould.

## PRESSING PRODUCTS



### SPECIFICATIONS

- ✓ 2-10 Row
- ✓ Capacity: 7 40lb blocks/row
- ✓ Size: 42”W x max height 96” [length varies based on rows]

## A-FRAME PRESS

The Kusel A-Frame Press is a simple design for most popular-sized cheese hoops. Typically used with 40 and 20lb. “Wilson” Hoops, it can be modified for virtually any type of cheese mould, providing a practical way to accomplish your pressing requirements.

### PRESS FUNCTIONALITY

Each A-Frame Press’ vertical row of moulds will be pressed by an air cylinder, providing consistent pressure to each row or stack of cheese moulds. The rows or stacks will “slant in” to provide optimal drainage and security for each mould. A bottom collection pan accumulates the whey and allows it to drain to one end. The “A-Frame Cheese Press” is provided with large, sturdy casters to permit easy movement, as required within your production area.

# PRESSING

## CUSTOM PRESSING SOLUTIONS BY KUSEL

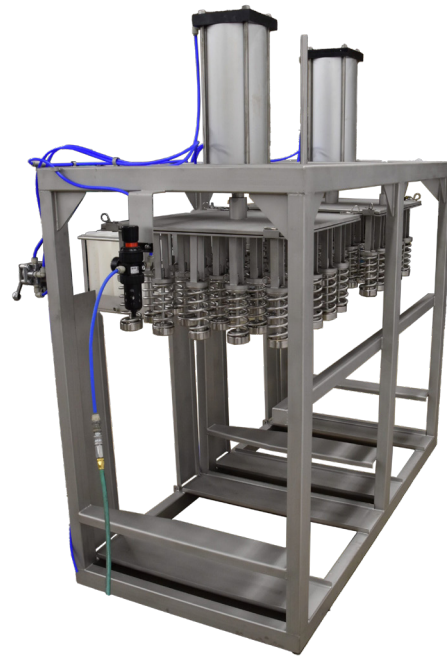
Kusel designs and manufactures pressing systems tailored to meet your specific production needs. Over the years, many of these custom-engineered solutions have evolved into trusted standard products, including our well-known Long-Horn and Deli-Horn presses.

If your operation requires a unique pressing solution, our team is ready to help. We work closely with you to understand your process, production goals, and product requirements—then develop a system that delivers reliable performance and consistent results.

Partner with Kusel to create the right pressing solution for your operation. Contact our team to discuss your application and explore how we can support your production needs.



**LONG-HORN PRESS**



**DELI-HORN PRESS**

# COTTAGE CHEESE VATS AND SYSTEMS



## SPECIFICATIONS

- ✓ Capacity Range: 2,337 - 5,523 gallons
- ✓ Length Range: 20' - 38'
- ✓ Width: 66" - 84"
- ✓ Depth: 38"
- ✓ Accessories/Options: whey heat exchanger, suction screen, vat strainer, culinary steam infuser

## LI COTTAGE CHEESE VATS

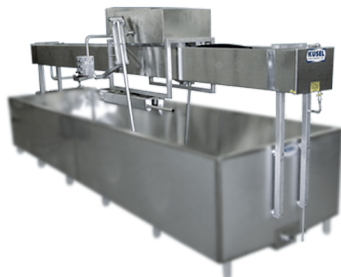
Kusel's LI Vat features straight sides and square ends, resulting in increased capacity and better curd cuts.

### VAT FUNCTIONALITY

Designed to be the strongest cottage cheese vat in the industry, our LI Vat is built with a heavy internal construction to ensure the side rails remain "true" and you experience superior capacity and curd cut. These vats are constructed for easy unloading, featuring a fixed unit with a pitched bottom or an optional hydraulic lift unit.

The LI Vat seamlessly integrates with Kusel's Elips-E-Stir Agitator, which provides a gentler elliptical agitation of the tender cottage cheese curd during production.

Can be used as a stand-alone product to produce cottage cheese, or as part of the Kusel cottage cheese system for maximum efficiency.



## SPECIFICATIONS

- ✓ Length Range: 22' - 40'
- ✓ Voltage Options
- ✓ Fully featured controls:
  - Independent stir & traverse functions
  - Bottom sweep & delay travel functions
- ✓ Accessories: Stirring paddles, cremery/unloading blades, power curd knives, crosscut curd knife

## ELIPS-E-STIR AGITATOR

Our Elips-E-Stir Agitator features a unique elliptical motion for a gentler agitation process, keeping your curd suspended longer to give you improved curd definition and significantly reduced burn-on.

### AGITATOR FUNCTIONALITY

As an integral part of the Kusel Cottage Cheese System, the Elips-E-Stir's traverse and stir, as well as creaming & unloading functions are powered by separate, wash-down duty, energy-efficient, stainless-steel, AC motors that are controlled by an AC frequency inverter.

Designed for seamless integration with Kusel's LI Vat, the Elips-E-Stir offers superior design resulting in unmatched gentle agitation, sanitation, and ease of use and maintenance.

# COTTAGE CHEESE VATS AND SYSTEMS



## SPECIFICATIONS

- ✓ Voltage Options
- ✓ Options: UV sterilization unit for water reclamation, whey saver, reservoir tank
- ✓ Cooler exchange

## DRAINER/WASHER/COOLER

Our Drainer/Washer/Cooler carefully drains the whey and continually cools and washes the curd with counter-flow water. Offering a natural tempering process, the Kusel Drainer/Washer/Cooler uses less energy, water, labor, and floor space. It saves water by capturing and recycling the wash/cooler water.

## DRAINER/WASHER/COOLER FUNCTIONALITY

The Drainer/Washer/Cooler eliminates the waiting for cheese between first sets and resets, allowing for faster vat turns and better control of the filling operation. The gentle treatment of the curd is accomplished by the counteraction of revolving paddles moving through the curd in one direction, while chilled water is moving in the opposite direction. As the curd moves through, the whey is washed out and the curd gradually tempered and cooled to the desired creaming temperature.



## SPECIFICATIONS

- ✓ Voltage Options
- ✓ Options: 2nd heat transfer zone, sidewall cooling, ladder, platform

## DRAINER/CREAMER

Kusel's Drainer/Creamer is an all-stainless-steel, totally enclosed, space-saving, triple-purpose unit that drains liquid and creams cottage cheese while storing creamed cottage cheese before and during filling.

## DRAINER/CREAMER FUNCTIONALITY

Our Drainer/Creamer's process begins with the gentle draining of transport water via drain assembly. From there, the agitator assemblies blend the cream dressing with the cottage cheese curd, as Kusel's unique load cells assure the accuracy and consistency of the cream added. Nylon scraper blades contact the interior side and cone surface to ensure every ounce of product is collected. Once the cream is added and blended, the creamed curd is transferred to the cup filler or stored in the Drainer/Creamer. The Drainer/Creamer can also be used for product storage, allowing increased vat turns.



**KUSEL  
EQUIPMENT CO.**

4/2026

820 West Street • Watertown, WI 53094 • [KuselEquipment.com](http://KuselEquipment.com)  
Phone: 920.261.4112 • Fax: 920.261.3151 • Sales @ [KuselEquipment.com](mailto:Sales@KuselEquipment.com)