

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