

1,000 # vat-pasteurizer for sale

Built in 2009, used from 2010 - 2017

Cost new: \$29,900 for vat, + \$1,250 for cheese harps

Includes vat as shown below, two curd paddles driven by vat bridge, 2 temperature probes with probe hangers, vat speed controller, 2 curd knives, tower strainer, measuring stick, milk stirrer, cheese paddle, and more attachments [all details below].

Asking: \$15,750. Sold as is, where is, in Cazenovia, NY. Crated in two boxes [shown below]. Will load onto truck/trailer for local pick-up, or freight if buyer coordinates shipping.

Contact by email:

info@meadowoodfarms.com

Or contact by text:

408-910-8897



Vat pasteurizer in use in 2016

Details of Vat-pasteurizer, built in 2009 for Meadowood Farms

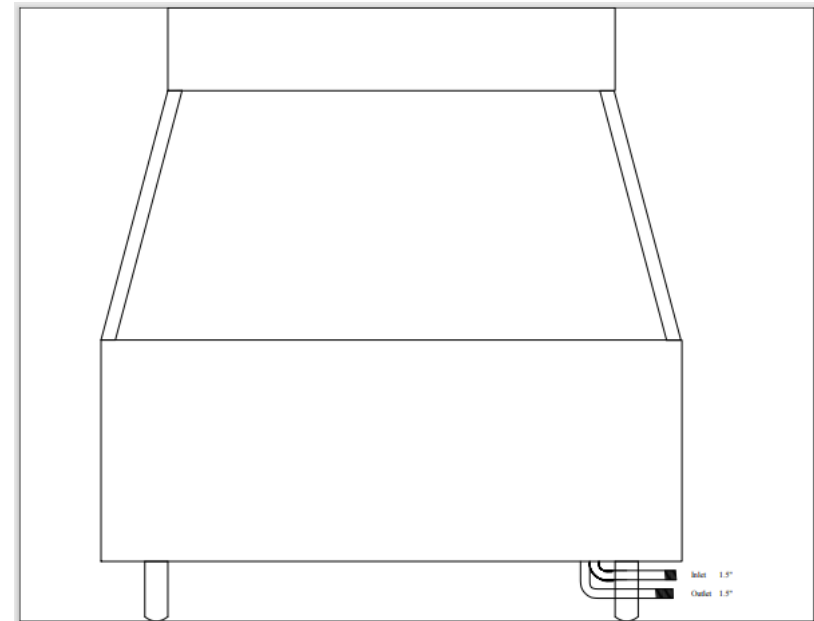
DAIRY HERITAGE

Cheese Vat / Vat pasteurizer Combo



- ◇ Combines functions to reduce your total investment.
- ◇ Available in two sizes: 1000 and 2000 lbs.
- ◇ Purchase one piece of equipment instead of two.
- ◇ Less Space needed in your plant.
- ◇ Fully functional rectangular cheese vat.
- ◇ Removable agitator Paddles.
- ◇ Meets all PMO Regulations for legal pasteurization.
- ◇ Includes 2" close coupled leak detect valve.
- ◇ Variable speed for thorough yet Gentle Agitation.
- ◇ Very even temperature throughout vat.
- ◇ Built with high quality in mind.

Qty	Part #	Description	Each	Amount
		<u>Cheese Vat/Pasteurizer Combo</u>		
1	66-004-1000A	DAIRY HERITAGE CHEESE VAT/PASTEURIZER 1000# Note: Includes Tower Strainer	\$29,900.00	\$29,900.00



Specifications

1000 Cheese Vat/Vat Pasteurizer Combo

Vat

vat capacity 1000 LB
 ID vat dimensions 30" X 52.5"
 OD vat dimensions 34" X 60.5"
 Total Depth 19"
 Product Depth 17"

Agitator

Motor HP NA
 electrical requirements 115 V 10A
 gearbox ratio NA
 agitator rpm 0 - 14
 agitator control VFD

Heating jacket

dimple
 depth 3/8"
 PSI 50
 feed port 1.5"
 return port 1.5"

Insulation

Side 1.5"
 Bottom 1.5"

Vat Interior

12ga. 316 stainless

Corner radius

1/4" Radius

Outlet valve

2" Leak Detect

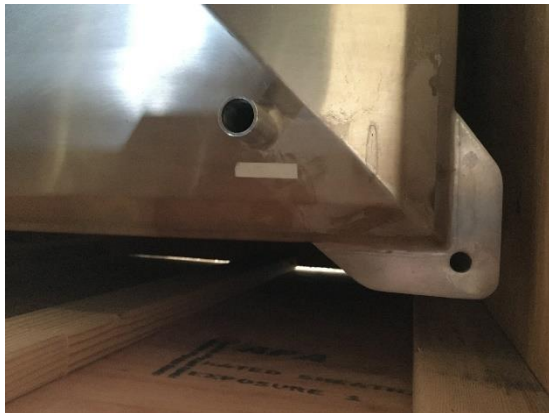
Qty	Part #	Description	Price	Extend
1	66-004-930	Curd Knives HORIZONTAL CURD KNIFE W/2 HANDLES AND BUTTONS (12"x28") - 3/8" CUT	\$625.00	\$625.00
1	66-004-930	VERTICAL CURD KNIFE W/2 HANDLES AND BUTTONS (12"x28") - 3/8" CUT	\$625.00	\$625.00
		Subtotal		\$1,250.00
		Note: These curd knives are custom made with an 8 week build time.		

STORAGE AND CRATING

Vat-pasteurizer had been stored in the creamery since early 2017. Now crated in two separate crates – vat and bridge crated separately – with paddles, recorder, and other equipment padded and packed inside.



Bridge feet set in corner sockets on tank corners



Stored and crated





Vat-pasteurizer, parts, components



1000-lb vat-pasteurizer, used from 2010 to early 2017. Stored in creamery from 2017 to present. Now crated in two boxes (vat and bridge).



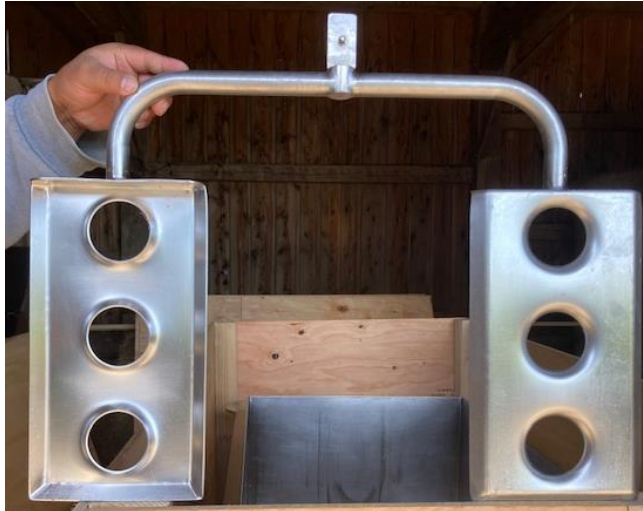
Two temperature probes, to be wired to chart recorder.
Probe hangers. Two hangers, each mount on wall to hang probes.

[Air temp and product probes set into vat lid in ports shown here.]



Speed control for the vat operation, hard-wired to the bridge of the vat where the gears are housed.

Circulation pump controls.



Curd paddles [2].



Drive rods for paddles, attach to bridge



Outlet valve

Elbow that fits the exit valve



Milk intake pipe



Cheese curd knives (2), needed for cheesemaking. Each harp has a wire missing.



Handles for curd knives.



Measuring stick for milk volume in vat.

Measuring stick for milk volume in vat. Very useful for vat operations. Vat lid must be on to get an accurate measurement. Remove small lid from large lid, place measuring stick in the lower right corner, straight down and measure milk. In increments of 5 after either 10 or 15 gallons (the first mark).

		<p>Tower strainer/ curd strainer for vat</p>
		<p>Curd strainer</p>
		<p>Milk stirrer for cheesemaking</p>
		<p>Stainless Milk Can filler,</p>

	<p>Cheese paddle.</p>
   	<p>High-temperature heat gun. Needed when pasteurizing.</p> <p>Technical White Grease. Needed for leak detector valve on vat.</p> <p>O-rings. These fit the holes on the lid where the probes go into.</p> <p>Tri-clover clamp and caps</p>
	<p>Circulation pump to heat/cool vat. Has not been run since early 2017. Do not know if it functions.</p>