



International Machinery Exchange



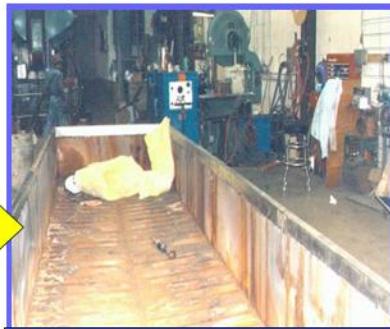
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Visit our Website: www.imexchange.com
E-mail requests to sales@imexchange.com

The Best in Rebuilt Cheese-Making Equipment

Cheese Vat Rebuilding Process

For over 35 years **IME** has been a leader in dairy processing machinery setting the highest level of standards for our rebuilding programs. We count among our satisfied clients, many of the larger cheese plants in the U.S. that have utilized IME for rebuilding cheese equipment to their specifications.



1.- Removing the Vat Liner

1) Vat Rebuilding: The first stage always performed is removal of the S/S vat liner, to determine the internal condition of the vat, float supports & heating system.



2.- Rebuilding the Vat Interior

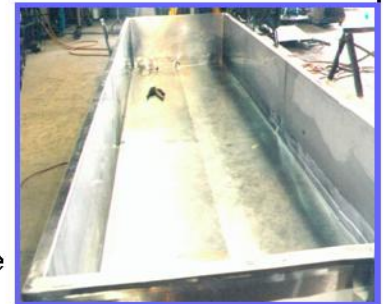
2) Once the liner is removed, we proceed to rebuild the vat interior and side structures. A S/S steam line is always included, and side & bottom supports are repaired or replaced.

3). During the rebuilding process the exterior bottom supports and legs are repaired or replaced, and the exterior cladding is solid welded to the bottom for lifetime durability. Solid welding eliminates moisture traps, found with original equipment, making it **better!!**



3.- Rebuilding the Vat Exterior Bottom & Sides

4). Once the vat structure is rebuilt, the S/S liner is replaced & welded to the vat structure. The agitator carriage is fully rebuilt, and the carriage rail sandblasted, cleaned & repaired.



4.-Replacing the Vat Liner

Final shop testing, S/S support post, S/S valves & paddles are assembled, and the unit is test run for adjustments.



5.- Final Test of Vat & Agitator

VATS ARE AVAILABLE IN
ROUND END, SQUARE END, IN
ALL SIZES, WITH CHOICE OF
AGITATOR

Finishing Vats, Agitators & Accessories

For Larger Operations: IME has the largest selection of finishing vats in the country, and our custom rebuilding services, provide maximum flexibility for any desired system. The total remanufacturing process allows for matching groups of finishing vats to the desired length, with uniform equipment specifications.



1.- REMOVE S/S LINER

Rebuilding Procedures: In similar fashion as regular vats, finishing vats have the interior repaired completely. Special available options include new S/S vat liners, & new drain screens, S/S exterior bottoms, & S/S legs. With these procedures the client receives new quality at used prices.



2.- S/S FINISHING VAT LINER

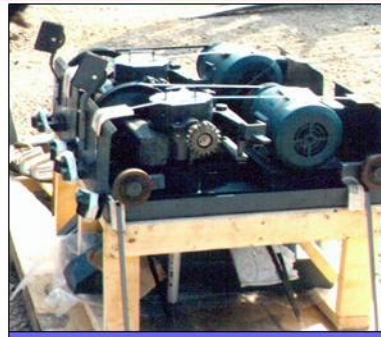
Agitators: Due to the large availability of inventory, clients can choose the same brand & model of agitator for any regular vat or finishing vat selected. Our same rigid procedures apply to the agitator rebuilding, with replacement of seals,



3.- TESTING & REBUILT FINISHING VAT

bearings, belts, pulleys & other parts. This process is backed with spare parts availability for make or model sold by **IME**.

For Small Plants: **IME** is the firm that originated, designed & tested the *Duo-Vat* Mini Cheese-Making



4.-REBUILT AGITATOR CARRIAGE

tested heating components for either steam heat or water jacketed models.

vessel. Accept no substitutes. The many years of success with this equipment, has proven results. Proprietary re-manufacturing procedures provide a "life time" vessel with interior S/S liners, S/S exterior, & product

Duo-Vat Flexibility: Generally available in capacities from 100 to 400 gallons, Duo-Vats can be customized to most any application.

The unique S/S mounted swivel post agitator, & S/S covers allow for maximum sanitation & convenient operating procedures. If traveling agitation is desired, IME has adapted modified systems with similar construction as larger vat agitators. Duo Vats are ideal for:

- Farmstead Cheese
- Pilot plant product testing
- Small batch specialty lines



5.- DUO-VAT WITH TRAVELING AGITATOR

Accessories: While the cheese vat is the most important component, IME is your one stop source for all your additional cheesemaking machinery needs, such as curd knives, paddles, tools, presses, hoops, cutters, packaging, pasteurizers, & more "**FOR ALL YOUR NEEDS, GIVE IME A TRY**"

4.- 100 Gallon DUO-VAT



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