DUO VATS ARE GENERALLY AVAILABLE IN
150, 200, 300, 400, & 500 GALLON SIZES

IDEAL FOR:

*FARMSTEAD CHEESE PLANTS

*SMALL BATCH SPECIALTY CHEESE PRODUCTION

*PILOT PLANT PRODUCT TESTING
DUO-VATS ARE IDEAL FOR SMALL PLANTS:

Generally available in capacities from 100 to 500 gallons, the Duo Vat mini cheese making vessel can be customized to most any application. A unique S/S mounted swivel post agitator and S/S covers allow for maximum sanitation and convenient operating procedures.

DUO-VATS ARE AVAILABLE FOR CHEESE MAKING ONLY OR MODIFIED FOR PASTEURIZING (MODEL DVP). DUO-VATS ARE THE ONLY PMO APPROVED CHEESE VAT/PASTEURIZER COMBINATION IN USE IN THE UNITED STATES.

SUCCESSFUL INSTALLATIONS CAN BE FOUND NATIONWIDE, INCLUDING NEW YORK, KANSAS, MASSACHUSETTS, NEW HAMPSHIRE, NORTH CAROLINA, OREGON, MISSOURI AND OTHER STATES.

PASTEURIZER OPTIONS INCLUDE:

- CLOSED COUPLED LEAK DETECT OUTLET VALVES
  - CULINARY FILTERED AIR SPACE HEATERS
  - APPROVED RECORDING THERMOMETERS
- APPROVED PRODUCT & AIR SPACE THERMOMETERS
  - S/S SWIVEL POST MILK AGITATOR

Traveling agitators can be provided for 300-500 gallon capacities.
*Agitators feature the New, All S/S Sani-Stir Agitation System.
*S/S Floor Supported Posts, Variable Speed Controls & Paddles Included.

MODEL DVP—150 GALLON