



UZERMAK GIDA ENDÜSTRİ MAK. SAN. VE TİC. A. Ş
Food Industry Machinery Manufacturer

Annex 181

CHEESE VAT (PLC) CV-8





Technical Properties:

- Tank is used to spread added rennet by stirring, to cut the gel form of curd regularly, to suck 1/3 of the whey from the tank by the help of a filter and to ripen by heating up milk; After adding rennet to the tank, process continues automatically till the end of heating step which is set before; In the first step; stays motionless for coagulation during a limited time which is set before, and starts cutting and after stirring after the set time has been passed. Different speeds of cutting and stirring is applied upon recipe automatically. After obtaining the desired texture of the curd, 1/3 of the whey is sucked from the tank by the help of a filter. And after heating up to the specified temperature, the process is finished.
- Made of 304 quality stainless steel material.
- Capacity: **8.000** liters
- The plastic parts of the tank are food convenient and certificated.
- Electrical panels are water resistant and made of 304 quality stainless steel material.
- Process is controlled and watched on the PLC touch screen.
- The inner wall is “eight shaped” when you look from the top of the tank.
- Special design cutting and stirring blades are controlled by touch screen automatically upon saved recipe.
- The speed of the blades are controlled from 1rpm to 10rpm.
- The tank is a closed system with automatic steam inlet by pneumatically valve.
- Final temperature is obtained by the help of the automatic valves.
- Tank may be connected to a perforated vat or to a filter drum after you obtain curd.
- There is a manhole cover, 4 CIP heads, a coupled motor and gearbox, water & milk inlet, electrical panel and lightening on the top of the tank.
- There is a platform with stairs on the side of the tank and is made of a special type of sheet to avoid slipping.
- Steam pressure; 1,5-2,0 bar / Air pressure 6-8 bar

SPARE PARTS LIST FOR EACH CHEESE VAT

- Gasket lid x1 piece
- Lid switch x1 piece
- Electrical relay x1 piece

*UZERMAK FOOD INDUSTRY MACHINERY INDUSTRY AND TRADE LIMITED COMPANY, HAS ARRANGED TRAINING SCHEDULES FOR THE ASSIGNED LABORS WHICH ARE SPECILISED IN WELDING TECHNOLOGIES, ACCORDING TO STANDARD NUMBER CERTIFIED BY **EN 287-1** ACCORDING TO STANDARD.*

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