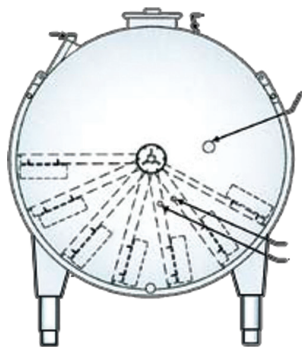
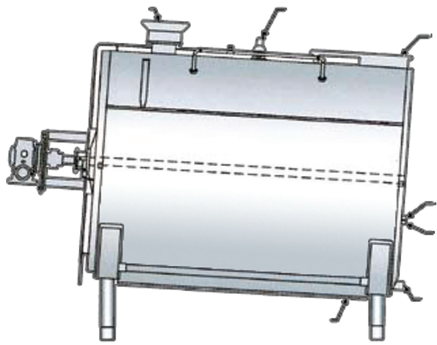


RELCO®'s **HORIZON® II Cheese Vat** features an enclosed, horizontal single-shaft design for increased yields, uniform curd size, consistent moistures and low whey fats.

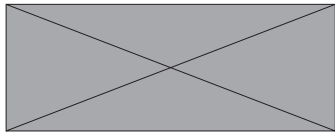


FEATURES

- Cheddar whey fats typically 5% of butterfat in cheese milk
- Minimal fines in whey
- 3A Certificate # 38-00
- Easily handles "high solids" cheese production
- Convenient seal replacement with no need to remove gearbox
- Long-life, duplex stainless steel knives
- Customized installations to meet space and production requirements
- Controls
- Manway available at either end of vat

OPTIONS

- Optiset 4.1 Coagulation Detection System
- Steam or Hot Water Heating System



HORIZON II VAT

CHEESE MAKING EQUIPMENT

RELCO®'s **HORIZON® II Cheese Vat** features an enclosed, horizontal single-shaft design for increased yields, uniform curd size, consistent moistures and low whey fats.



CAPACITIES

Model	Description	Capacity (lbs.)	Overall Length	Overall Width	Overall Height	Approx. Weight (lbs.)
UHL10	Ultra-Low Profile	10,000	10'0"	6'11"	9'6"	5,900
UHL20	Ultra-Low Profile	20,000	16'2"	6'11"	9'6"	7,500
UHL30	Ultra-Low Profile	25,000	22'4"	6'11"	9'10"	9,400
LH20	Low Profile	20,000	13'3"	7'2"	10'2"	6,900
LH25	Low Profile	25,000	15'9"	7'2"	10'3"	7,600
LH30	Low Profile	30,000	18'2"	7'2"	10'5"	8,600
LH35	Low Profile	35,000	20'8"	7'2"	10'7"	9,300
LH40	Low Profile	40,000	23'1"	7'2"	10'9"	10,000
H35	Full Size	35,000	12'0"	10'0"	12'11"	8,200
H40	Full Size	40,000	13'3"	10'0"	12'11"	8,700
H45	Full Size	45,000	14'6"	10'0"	12'11"	9,200
H50	Full Size	50,000	15'9"	10'0"	12'11"	9,700
H55	Full Size	55,000	16'11"	10'0"	12'11"	10,200
H60	Full Size	60,000	18'2"	10'0"	13'0"	11,000
H65	Full Size	65,000	19'5"	10'0"	13'1"	11,500
H70	Full Size	70,000	20'8"	10'0"	13'1"	12,000
H75	Full Size	75,000	21'11"	10'0"	13'2"	12,500
H85	Full Size	80,000	23' 2"	10'0"	13'3"	13,000

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