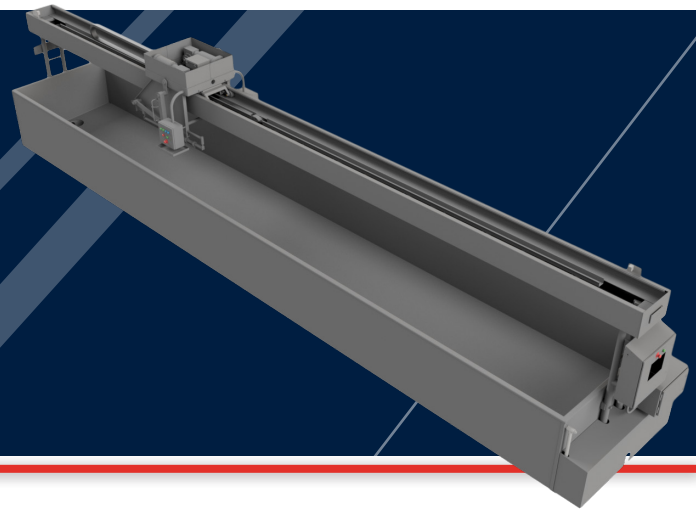


RELCO®'s **SVC Cottage Cheese Vat** is 3-A Certified and designed specifically for cottage cheese production, minimizing curd damage and the providing the highest yields. RELCO's exclusive Verti-Stir Sanitary Agitation System provides gentle vertical movement for exceptional curd suspension.



With capacities up to 6,000 gallons, the jacket construction is made of 12-gauge 304 steel-clad sides and ends & the liner construction is made of 12-gauge stainless steel.

### FEATURES & BENEFITS

- Verti-Stir elliptical motion provides gentle lifting action to keep curd in suspension
- Sealed, stainless bearings on carriage wheels require no greasing; reducing maintenance and increasing life.
- Ridged 304 steel internal framework provides strength to liner and jacket
- White epoxy painted motors and gear boxes are wash-down duty
- 10-inch diameter POD for optional removable whey strainer
- Touch-control buttons and two operator pendants for local control of agitator
- Travel motor uses encoder technology for accurate control of carriage position
- Dual operator pendants with sealed-touch automation buttons for sanitary operation above product zone
- On-board PLC & HMI for local control of Verti-Stir Sanitation Agitation System
- System automation capabilities for complete integration with existing processes

### OPTIONS

- Internal Spray Heating and Cooling System
- Whey Recirculation System
- Tubular Heat Exchanger
- Milk Stirring Paddles
- Mechanical and Cross-cut Knives
- Carriage Cover
- Stainless Motors
- Curd Pusher
- Creaming Paddles
- Unloading Paddles with shafts

