

RELCO®'s **SVC Cottage Cheese Vat** is 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.



More than 200 RELCO SVC Cottage Cheese Vats installed worldwide.

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
- Pull cord e-stop along entire length of both sides of vat
- Carriage uses encoder technology for accurate position control
- 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
- High quality knives produce uniformly shaped cheese curds in a variety of sizes

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
- Load cell mounting
- Local disconnects

