PRODUCT DATA SHEET

Horizon® III Cheese Vat

Overview

The RELCO® Horizon® III Cheese Vat is a horizontal, single-shaft vat designed for high-solids cheese production. The system provides controlled curd formation, consistent cutting performance, and improved yield through minimized fines and whey fat loss. The enclosed design supports hygienic operation while accommodating a range of production capacities and facility layouts.

Product Capabilities

- Capacity range: 10,000 to 65,000 lbs
- Designed for high-solids cheese production
- Single-shaft configuration with integrated cutting system
- Configurable layouts to match plant requirements
- Compatible with automated control systems and OptiSet® integration

Key Features

- Floating knife system constructed from 2205 duplex stainless steel
- External bearing design (no internal product-zone bearings)
- Double CIP-able lip seals at shaft ends
- Multi-port rennet injection header
- Helical knife arrangement to reduce torque spikes
- Large drain port for efficient emptying
- No-foam top inlet configuration
- Heavy-duty gearbox and drive components
- Integrated lighting within vat

Technical Specifications

Configuration Types

- Ultra-Low Profile
- Low Profile
- Full Size

Capacity Range

- 10,000 – 65,000 lbs (based on configuration)

Construction

- Product contact surfaces: stainless steel
- Cutting system: 2205 duplex stainless steel knives
- External bearing design for improved sanitation

Controls

- Compatible with:
  - Allen-Bradley systems
  - Siemens systems
- Optional:
  - OptiSet® 4.1 Coagulation Detection System

Options & Utilities

- OptiSet® 4.1 Coagulation Detection System
- Steam heating system
- Hot water heating system
- Access ladder

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