PRODUCT DATA SHEET

OO Cheese Vat

Overview

The RELCO® OO Cheese Vat is designed for production of hard and semi-hard cheeses, providing a flexible platform for both manual and semi-automated cheese making processes. The system supports controlled heating, curd formation, and whey management while allowing operator intervention as required.

Product Capabilities

- Suitable for production of hard and semi-hard cheese varieties
- Supports manual and semi-automated operation
- Integrated heating system for temperature control
- Designed for consistent curd and whey quality

Key Features

- Stainless steel construction designed for hygienic dairy processing
- Closed jacket heating system for controlled temperature management
- Interior weld seams finished to sanitary standards
- Exterior surfaces treated for cleanability and durability
- Allows operator intervention for process control during cheese production

Technical Specifications

- **Construction:**
  - Product contact surfaces constructed from stainless steel
  - Standard material: 2B T304 stainless steel
- **Surface Finish:**
  - Interior product contact surfaces finished to meet USDA sanitary requirements (Ra ≤ 32)
- **Heating System:**
  - Closed jacket heating system for controlled temperature management
- **Process Features:**
  - Integrated whey pre-draw capability
  - Designed to support manual and semi-automated cheese production processes

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