

## 10,000 lb. Cheese Vat (CS-CV10)

### VAT

Rated Vat Capacity	10,000 lb.
Actual Vat Capacity <sup>1</sup>	1,156 gal.
Overall Dimensions (LWH)	219" x 60" x 82"
Vat Inner Dimensions (LW)	206" x 54"
Vat Outer Dimensions (LW)	212" x 60"
Floor to Top of Vat Wall	38"
Total Depth <sup>2</sup>	25"
Product Depth <sup>2</sup>	23"
Inner Vat Thickness	10 Ga.
Exterior Vat Thickness	12 Ga.
Material Type	304 stainless steel
Stainless Finish	#4
Corner Radius	0.375"

### AGITATOR

Type	Paddle
Motor HP	1.5
Motor Phase	3Ø
Motor Voltage	230/460 VAC
Motor FLA	4.16/2.08
Gearbox Ratio	59:1
Agitator Speed	29.7 RPM

### INSULATION

Side & Bottom	Closed cell polyurethane R12
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### HEATING REQUIREMENTS

Minimum Heating Required	1,000,000 BTUh
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### HEATING JACKET

Type	Dimple Jacket
Water Thickness	0.375"
Maximum Pressure	50 PSI
Inlet and Outlet Port Size	2"
Flow Rate	40 GPM minimum

### OUTLET VALVE

3" SS minidisc valve

### WEIGHT

3,900 lb.

### WARRANTY

Conococheague Stainless LLC 1-Year Limited Warranty (see warranty document)

### OPTIONS

Variable speed drive / phase converter  
Sump or tower strainer  
Dip stick  
Thermometer / thermometer holder

<sup>1</sup>Capacity calculated with product level 2" from top

<sup>2</sup>Depth measured at the shallow end of the vat



All specifications are subject to change without notice.