

# cheese vat



# Why buy a C-Stainless cheese vat?

C-Stainless cheese vats have been designed by professional cheese makers for maximum output and usability.

We believe that the cheese making process should be painless and efficient. That's why we make rectangular vats with sloped upper sidewalls. We also hate when product is wasted, so we designed the agitator paddles to handle the curds as gently as possible to avoid damaging them.

Our vats pay for themselves over time—they bring a 0.2% greater yield, and drastically cut butterfat losses (up to 75%). One of our customers estimated that these benefits would save him \$30,000 per year, which would otherwise have literally gone down the drain with the whey.

Our vats come in sizes from 500 lb. to 10,000 lb. We also sell combo cheese vat/pasteurizers in 1,000 lb. and 2,000 lb. models.

## FEATURES:

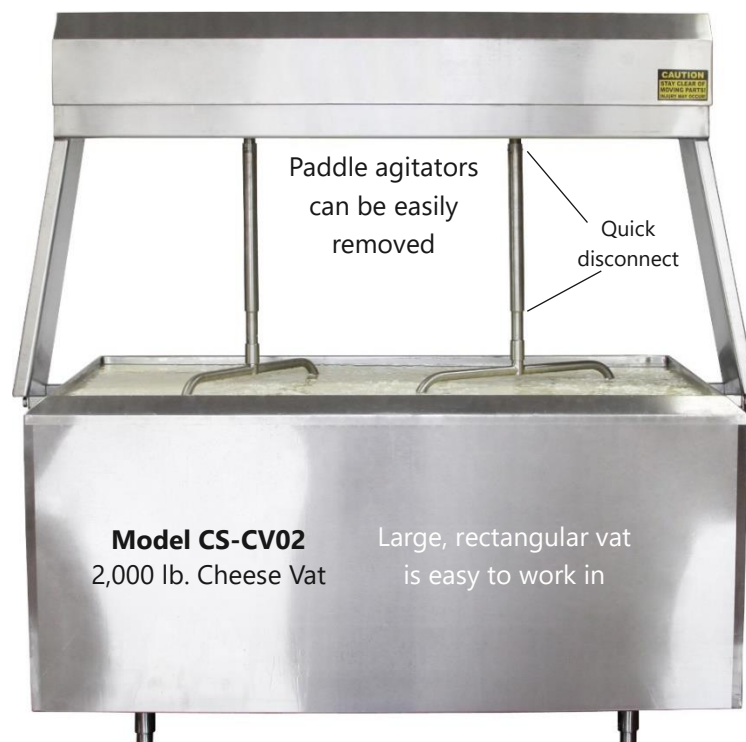
Pressure wall with dimple jacket for efficient heating and cooling

Quick disconnects on agitator drive shaft

2-inch or 3-inch outlet with stainless steel Minidisc® valve

500 lb. – 10,000 lb. models available

Constructed from 304 stainless steel with #4 finish



# Greater cheese yields

C-Stainless cheese vats cut butterfat losses drastically (up to 75%), handle curds gently, and reduce curd fines.

The agitators on a C-Stainless cheese vat are variable speed, allowing you to provide just the right amount of agitation. This lets the vat stir aggressively enough to keep the curds suspended in the whey, but gently enough to avoid damaging them.

The agitator blades are uniquely designed to allow a certain amount of curd to slip through for gentler movement.





# Designed for artisan cheese

The C-Stainless vat is designed for maximum versatility and maximum-quality cheese making.

We know that artisan cheese makers want to make a number of cheeses in the same vat, and they want every cheese to be award-winning.

C-Stainless vats are heated by a pressure wall dimple jacket that covers the bottom of the vat. Heating is uniform and gentle. At the same time, heat transfer is rapid and efficient. The channeled dimple jacket design eliminates hot spots and burn-on. The water jacket virtually eliminates overshooting your temperature, while allowing the curd to cook effectively if needed.

C-Stainless vats use large 2-inch or 3-inch outlets with a Minidisc® valve for maximum opening. If you're draining curds through the outlet, or pumping curds into molds or a finishing table, the larger outlet provides greater capacity.





## Cheese-maker-friendly

Everything about a C-Stainless vat is designed with the cheese maker in mind, from the removable agitators to the sloped upper sidewall.

The sidewalls are exactly the right height to balance capacity and accessibility. The upper edge of the sidewall tapers at a friendly angle for greater comfort when leaning into the vat.

After removing the agitators, the rectangular vat is easy to work in. The agitators break down into small pieces, allowing anyone to disassemble and reassemble them with ease. The toolless design saves you from running for a tool when you need to remove the agitators. When disassembling the agitators for our larger vats (5,000, 8,000, and 10,000 lb.), each paddle is removed independently. Over the years, design improvements have produced agitators that can be assembled without a lot of component matching. Using the vat is easy, just like we intend it to be.



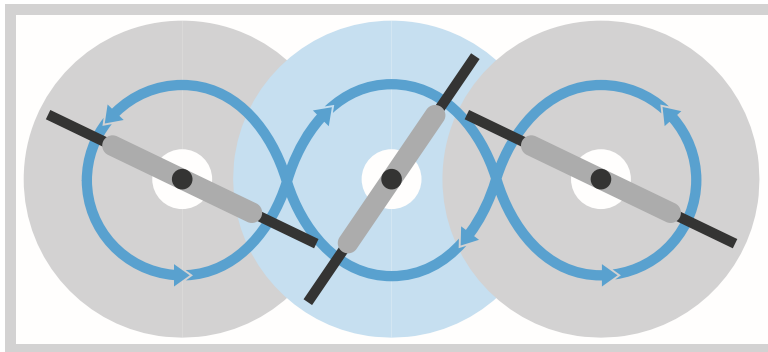
# Thorough agitation

The stationary overlapping agitator design of a C-Stainless cheese vat makes agitation very effective.

Many cheese makers have to agitate the corners of their cheese vats by hand. C-Stainless vats agitate thoroughly and completely at typical agitation speeds.

The overlapping agitator design gently pushes curd into the corner and then draws it away for complete agitation of the vat—including the corners. Seeing is believing. Talk to a cheese maker who uses a C-Stainless vat. Whether you are heating the milk, stirring in the culture, or keeping the curds suspended during the cooking process, the unique C-Stainless agitation system does the job extremely well.

For operator safety, C-Stainless vats are designed with an adjustable slip clutch in the agitator drive system. (We don't recommend reaching into the vat while the agitator is in motion.)



Stationary, overlapping agitators agitate everything, even the corners of the vat

# Heavy-duty design

C-Stainless vats are built with thicker stainless steel than most competing vats.

This becomes very evident when you compare shipping weights. A C-Stainless vat weighs up to 15% more than a comparable vat from another manufacturer.

The entire inside wall and floor of a C-Stainless vat is 10-gauge 304 stainless steel. (Our economy 500 lb. vat is 12-gauge.) Many competitors' vats are made of lighter gauge stainless: 12-gauge, 14-gauge, or even 16-gauge. Our heavier inner vat resists denting and distortion caused by the normal wear and tear of cheese making.

Our agitator bridge is very sturdy, built for many years of life. The drive system is robust as well. With proper lubrication and maintenance, the agitators will run for years with virtually no repairs.



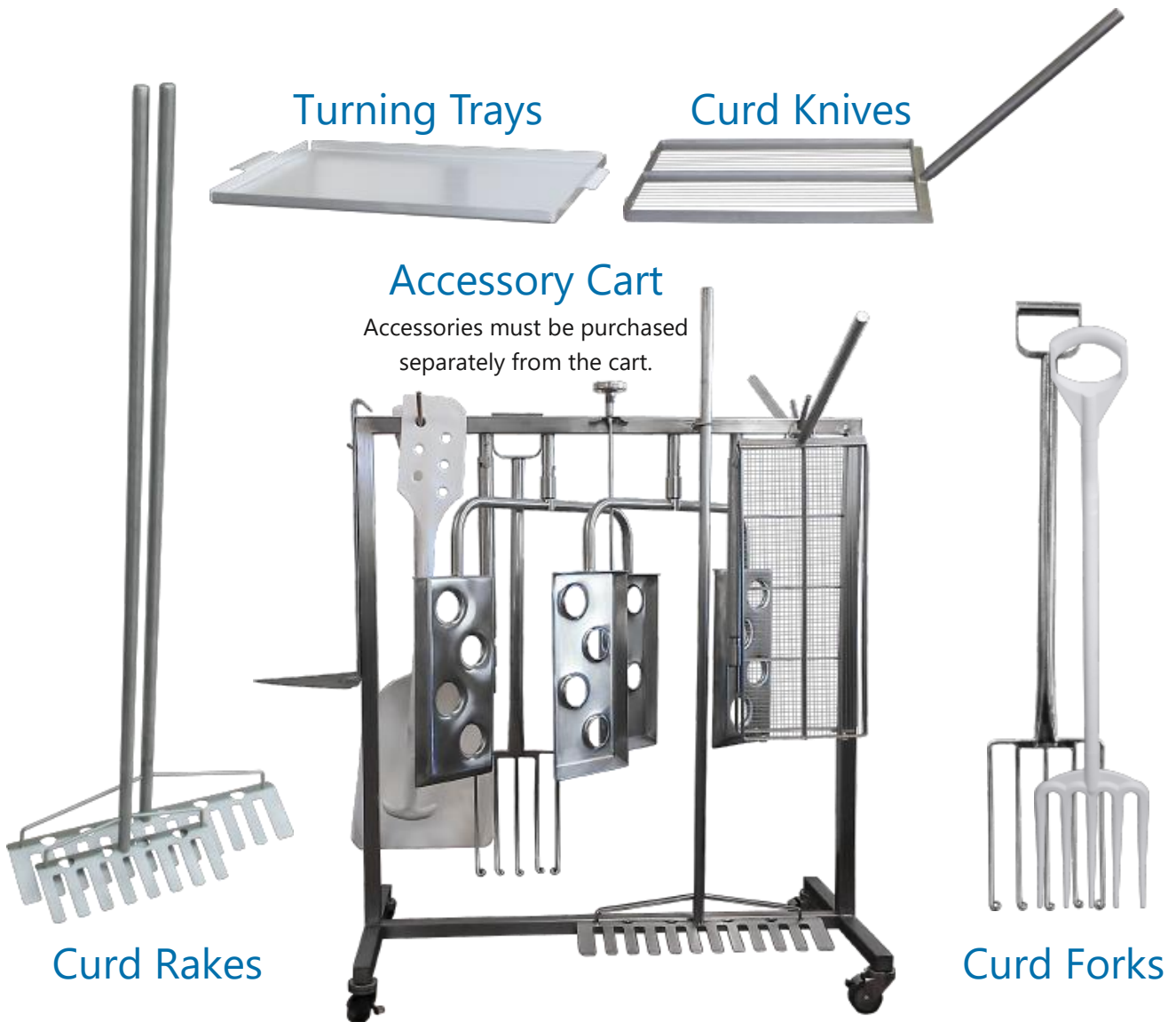


# Accessories

C-Stainless vats can be purchased with versatile, time-saving accessories that allow you to make more types of cheese in the same vat.

The C-Stainless press-under-the-whey kit allows you to pre-press the cheese curd with a portion of the whey still in the vat. A poly dam plate and press plate are placed into the vat after the curds are raked to one end of the vat.

We offer two types of strainer designs—a sump strainer and a tower strainer. These strainers can retain additional curd particles that might otherwise go out with the whey.





# Additional equipment

For a complete cheese making solution, we sell additional equipment for other steps in the cheese making process. We sell molds, tables, tipping stations, cheese block cutters, cheese presses, and more.



Drain Table



Work Table



Cheese Molds



Cheese  
Cutter



Cheese Presses

# Technical Specifications

	<b>CS-CV01</b> 1,000 lb. Cheese Vat	<b>CS-CV02</b> 2,000 lb. Cheese Vat	<b>CS-CV05</b> 5,000 lb. Cheese Vat	
<b>VAT</b>	Rated Capacity	1,000 lb.	2,000 lb.	5,000 lb.
	Length	65 in.	76 in.	133 in.
	Width	36 in.	43 in.	54 in.
	Height	67 in.	72 in.	82 in.
	Vat depth	19 in.	24 in.	24 in.
<b>AGITATOR</b>	Agitator type	Paddle	Paddle	Paddle
	Motor power	0.33 hp	0.33 hp	0.75 hp
	Motor voltage	230/460 VAC	230/460 VAC	230/460 VAC
	Motor phase	3Ø	3Ø	3Ø
	Motor FLA	1.88/0.94	1.88/0.94	2.47/1.24
	Agitator speed	29.7 rpm	29.7 rpm	29.7 rpm
	Gearbox ratio	59:1	59:1	59:1
Heating required	100,000 BTU/hr.	200,000 BTU/hr.	500,000 BTU/hr.	
<b>HEATING JACKET</b>	Heating jacket type	Dimple jacket	Dimple jacket	Dimple jacket
	Water thickness	3/8 in.	3/8 in.	3/8 in.
	Maximum pressure	50 psi	50 psi	50 psi
	Inlet port size	2 in.	2 in.	2 in.
	Outlet port size	2 in.	2 in.	2 in.
	Flow required	20 GPM minimum	30 GPM minimum	40 GPM minimum
Side & bottom insulation	Closed cell polyurethane R12	Closed cell polyurethane R12	Closed cell polyurethane R12	
Outlet valve	2" SS Minidisc® valve	2" SS Minidisc® valve	3" SS Minidisc® valve	
Weight	600 lb.	1,300 lb.	2,250 lb.	

# About Us

Conococheague Stainless is a small manufacturing company located near Hagerstown, Maryland. Our name comes from the nearby Conococheague Creek, which the Delaware Indians named for its many twists and turns. Our focus is building high-quality stainless steel dairy processing equipment.

Many of us have worked in the dairy industry for years. After noticing the scarcity of quality small-scale processing equipment, both new and used, we decided to make some ourselves! Our C-Stainless product line is the result. With input from food processing experts, we've designed durable, user-friendly, and efficient products that bridge the gap between counter-top kitchen equipment and large commercial processing equipment. We offer pasteurizers, bottle fillers, cheese vats, and much more.

In addition to equipment, we offer plant design and installation services for our customers. If you're thinking about processing your own milk, check out the information section on our website. And if you have more questions, feel free to contact us!

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