

## 2,000 lb. Cheese Vat (CS-CV02)

### VAT

Rated Vat Capacity	2,000 lb.
Actual Vat Capacity <sup>1</sup>	227 gal.
Overall Dimensions (LWH)	76" x 43" x 72"
Vat Inner Dimensions (LW)	65" x 37"
Vat Outer Dimensions (LW)	70" x 43"
Floor to Top of Vat Wall	36"
Total Depth <sup>2</sup>	24"
Product Depth <sup>2</sup>	22"
Inner Vat Thickness	10 Ga.
Exterior Vat Thickness	12 Ga.
Stainless Type	304
Stainless Finish	#4
Corner Radius	0.375"

### AGITATOR

Type	Paddle
Motor HP	0.33
Motor Phase	3Ø
Motor Voltage	230/460 VAC
Motor FLA	1.88/0.94
Gearbox Ratio	59:1
Agitator Speed	29.7 RPM

### INSULATION

Side & Bottom	Closed cell polyurethane R12
---------------	------------------------------



### HEATING REQUIREMENTS

Minimum Heating Required	200,000 BTUh
--------------------------	--------------

### HEATING JACKET

Type	Dimple Jacket
Water Thickness	0.375"
Maximum Pressure	50 PSI
Inlet and Outlet Port Size	2"
Flow Rate	30 GPM minimum

### OUTLET VALVE

2" SS minidisc valve

### WEIGHT

1,300 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.