

## 8,000 lb. Cheese Vat (CS-CV08)

### VAT

Rated Vat Capacity	8,000 lb.
Actual Vat Capacity <sup>1</sup>	877 gal.
Overall Dimensions (LWH)	205" x 54" x 82"
Vat Inner Dimensions (LW)	192" x 48"
Vat Outer Dimensions (LW)	198" x 54"
Floor to Top of Vat Wall	37"
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	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
---------------	---------------------------------

### HEATING REQUIREMENTS

Minimum Heating Required	800,000 BTUh
--------------------------	--------------

### 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

3,500 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.