

2,000 lb. Combo Cheese Vat / Vat Pasteurizer (CS-COV2)

VAT

Rated Vat Capacity	2,000 lb.
Actual Vat Capacity ¹	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 ²	24"
Product Depth ²	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
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HEATING REQUIREMENTS

Minimum Heating Required	200,000 BTU/h
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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	30 GPM minimum

OUTLET

Mounting flange to fit 2" D10F leak detect valve

WEIGHT

1,415 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

Air space heating

Anderson AJ300 temperature recorder package

2" D10F leak detect valve

¹Capacity calculated with product level 2" from top

²Depth measured at the shallow end of the vat



All specifications are subject to change without notice.