



ADVANCED CHEESE VAT - 2.5K APT's Line of R&D Technology



Our Advanced Cheese Vat - 2.5K features:

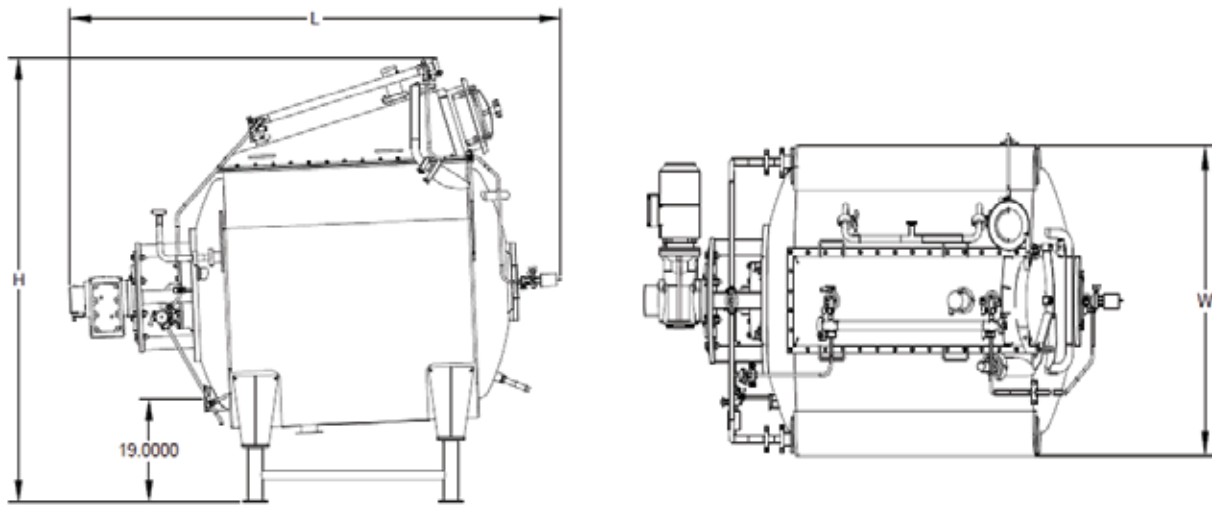
- Our Patented Single Agitator Blade Panel Design
US Patent # 7,757,603
- Our Patented Fluid Accessible Seal Assembly
US Patent # 7,780,340
- Our Patented Adjustable Agitator Seal Assembly
US Patent # 8,109,208
- Expanded Heating Surface Area, which allows for the most effective heat exchange during both steam and water cooking
- Innovative Rennet Inject System, reducing rennet usage
- LED Interior Light

Optimum body diameter along with agitator design, enhance the overall performance for R & D technology.

**Complete
Systems
Available.**



Contact us for a quote or to discuss leasing options.



Length	Minimal Height	Width
7'	6'-8'	4'

Ideal for R&D applications, our mini vat is built with the same patented features as our popular full size ACV's. This smaller vat also has its own service skid for hot water heating and a machine control panel.

- Technical Specifications:
- Milk Fill Inlet - 1 1/2"
 - Predraw Outlet - 2"
 - Curd Outlet - 4"
 - Steam or Water Heating
 - 230/460 Phase Motor
 - 50 GPM CIP Required

Engineering | Fabrication | Controls | Installation

www.APT-INC.com

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