



## ADVANCED CHEESE VAT (ACV)



FROM OUR INNOVATIVE LINE OF CHEESEMAKING EQUIPMENT.

**Higher Yield. Higher Profits.**

When producing a variety of cheeses, you need vats durable enough to withstand the vigorous cheesemaking process. We designed our ACV to meet the challenges of making diverse cheese types while delivering quality products at the highest possible yields.

**Contact us today to learn more about our proven technology and unparalleled customer support.**

[www.APT-INC.COM](http://www.APT-INC.COM)

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## THE ACV DESIGN & TECHNOLOGY

The ACV design & technology has demonstrated proven enhanced cheese yields and performance that are unsurpassed in your cheesemaking operations.

Body Diameter			
	Length	* Height	Width
30K	13'-1"	14'-2"	9'-2"
35K	14'-5"	14'-3"	9'-2"
40K	15'-10"	14'-5"	9'-2"
45K	17'-4"	14'-5"	9'-2"
50K	18'-7"	14'-6"	9'-2"
55K	20'-2"	14'-7"	9'-2"
60K	21'-7"	14'-8"	9'-2"
70K	21'-7"	15'-5"	9'-11"

\* Based on 36" outlet height

Body Diameter - Junior			
	Length	* Height	Width
J15K	11'-5"	12'-7"	7'-9"
J20K	13'-8"	12'-8"	7'-9"
J25K	16'-1"	12'-9"	7'-9"
J30K	18'-5"	12'-11"	7'-9"
J35K	20'-8"	13'-0"	7'-9"

\* Based on 36" outlet height

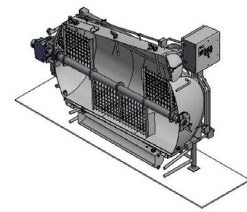
\* Includes control panel prewired

# ADVANCED CHEESE VAT (ACV) FEATURES

APT's advanced cheese vat design maximizes cheese yields and production efficiencies throughout your cheesemaking process.

## Patented Agitator Blade Panel Design

Our ACV has three patented agitator panels comprised of a series of horizontal and vertical blades. With a sharp "cut" knife opposite the blunt "stir" edge, the blades create a gentle action that dramatically increases your cheese yields.



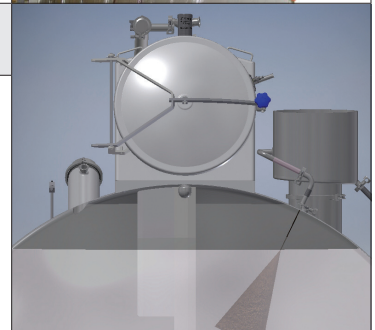
## Heating Surface Area

In cooking curd and whey, the optimal goal is to provide consistent heat throughout the entire heating mass. Our ACV design allows an even flow of either water or steam condensation through the channels of the heat transfer jacket without the need for mechanical modifications to the vat. In addition, the surface area is larger than on a typical vat to provide the most effective heat exchange during cooking.



## Rennet Inject System

Rennet injection and proper mixing are two key steps for creating a uniform mixture of rennet into the milk mass. We designed our Rennet Inject System to enhance the process of mixing rennet into milk by increasing the rennet velocity so that it thoroughly penetrates the milk mass inside the cheese vat. This has proven to reduce rennet usage as well as decrease the time to thoroughly blend the rennet.



## Fluid Accessible Seal Assembly

Our patented seal assembly has a fluid accessible Clean-in-Place chamber, making seal cavity cleaning easy and sanitary (USDA approved with full CIP status).

## Adjustable Agitator Seal Assembly

This CIP-able patented seal assembly allows you to adjust the seal as it wears over time. With no need to change or replace the seal, the assembly design eliminates downtime and reduces overall maintenance. All seal material is 3-A accepted.



## Vat Automation Packages

Vat automation and controls are instrumental to optimizing your ACV's performance. Our vat automation package provides the ability to program each cook step and customize automation to your specific needs. The package can also be used to improve performance on existing cheese vats.







The Advanced Cheese Vat (ACV) is designed to **achieve maximum economical and mechanical benefits in the cheesemaking process**. When making a decision to invest in new vats, you need to know that the cheese vats you select have the capabilities to withstand vigorous cheesemaking steps for a variety of cheese types. **The ACV is designed and built to meet the challenges of all cheese types.**

Our team at APT Inc. will work with you so that you achieve the optimum results of the ACV: **Higher Yield. Higher Profits.**

At APT, we believe in starting each project **with our proven technology and expertise**. We complete each project **earning our customer's trust**.

## OUR VALUED ACV CUSTOMERS INCLUDE:

### **Agri-Mark**

Chateaugay, NY

### **Agropur**

Luxemburg, WI

### **Alberta Cheese**

Calgary, AB

### **AMPI**

Paynesville, MN

### **AMPI**

Sanborn, IA

### **Arizona Cheese Company**

Tempe, AZ

### **Brewster Cheese**

Brewster, OH

### **Grande Cheese**

Brownsville, WI

### **Hilmar Cheese**

Dalhart, TX

### **Klondike Cheese**

Monroe, WI

### **Land O' Lakes**

Kiel, WI

### **Le Sueur Cheese**

Le Sueur, MN

### **Mexican Cheese Producers**

Darlington, WI

### **Parmalat**

Victoriaville, QC

### **Sartori Cheese**

Antigo, WI

### **Sorrento Lactalis**

Nampa, ID

### **Tillamook Cheese**

Tillamook, OR

### **Wapsie Valley Creamery**

Independence, IA

### **Zinpro**

North Branch, MN