

Product Name : Naugra Cheese Vat and Cheese Making Accessories	Product Code : NLAB-TECHNICALAB23005
Description :	
Naugra Cheese Vat and Cheese Making Accessories	
Technical Specification :	
Features of Cheese Vat and Cheese Making Accessories	
Ten litre capacity stainless steel jacketed vat	
Bench mounting with small footprint	
Separate console controls vat temperature and paddle speed	
Water heater fitted in console	
Temperature and pH can be monitored by microcomputer using an appropriate interface	
Range of cheese making accessories	
Simple controls	
Capabilities of Cheese Vat and Cheese Making Accessories	
heating and agitating milk, and holding at an exact temperature for addition of starter culture and rennetholding at temperature during coagulation	
holding at temperature during coagulationcutting and healing the	
cutting and healing the curd	
heating and agitating gradually and accurately to 'scald' the curd	
maintaining the higher temperatures and agitating for a further period	
settling the curd or 'pitching'	

drawing the whey

milling

salt addition

Unit Specifications

Vat:

Working Capacity: 10 litres

Perforated Strainer: Stainless steel

Hygienic Outlet Valve: 'Pinch type'

Agitator Paddle: Stainless steel

Agitator Drive Motor: 50W, 0-30rpm

Naugralabequipments

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