

# Multifunctional vessel 250/500 L

## DESCRIPTION

This vessel is designed for the carrying out of different technological operations by the production of milk products. It can be used as a pasteurizer and for cheese preparation.

Possible manufacturing variants:

- covered type with lids;
- covered type with upper man-hole and spray balls.

In this vessel processes are carried out: of heating, stirring, retention, cooling, acidification, biological maturation, coagulation, cutting curd, processing curd.

The product is a closed insulated cylindrical vessel with a coil on the bottom and casing, leg-mounted with reverse planetary mechanism for stirring and cutting.

Heating and cooling is carried out by heating from external sources of heat carrier - hot water and low temperature pipe - water or ice water.

The multi-function vessel of this or a modified configuration may be used for the production of other products requiring heat treatment or stirring.



All parts in contact with the product are made of stainless steel, allowed to come into contact with foodstuffs.  
The capacity of the container is made by the customer.

## TECHNICAL FEATURES:

Working volume:	250/500 L
Maximum operating temperature of the heat carrier:	115 °C
Maximum working pressure in the coil:	4 bar
Operating speed of the stirrer:	19 min <sup>-1</sup>
Output of the vessel:	80 DN
Height of the output:	850 mm
Input / output coil:	1" G
Installed power:	0.25 kW

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