

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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