



# COTTAGE CHEESE VAT

Versatile & Efficient

A cottage cheese vat designed to adapt to your needs, featuring high-efficiency dimple jacketing with a water bath for effective heating and cooling. It includes a centered agitator bridge extending the full length of the vat, providing circular agitation for optimal recipe homogenization.

- ◆ 3-A Certified design & construction
- ◆ End to end curd cutting with a specialized knife mount

24/7  
EMERGENCY  
SERVICE  
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