



PASTEURIZATION, COAGULATION AND COOKING VAT

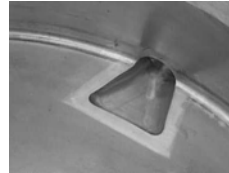
TI-065 TI-075 TI-100 TI-130 TI-150 TI-200 TI-300 TI-400 TI-500 TI-600

Vat (passive) specifically for use in conjunction with Polyfood, suitable to carry out the steps of pasteurization, coagulation, curd cutting, cooking and ricotta making. Built in stainless steel AISI 304.

Standard equipment:

- S.S. wheels with brakes
- sloping bottom connected to the drain.
- butterfly valve DN50 (DIN 11851 F/F).
- handles
- stainless steel lid.

Made of Stainless steel AISI 304.



discharge

Options:

TI-xxx/1: Working Cover for Polyfood. Composed by n. 2 half semi-hermetic lids with inspection window. Made of stainless steel AISI 304 and PE.



Technical data:

Vats for Polyfood SI-050:

Code	Min Working capacities (liters)	Max Working capacities (liters)	Dimension (i.d. x i.h x tot.h.) (mm)
TI-065.5	35	65	460x500x660
TI-075.5	45	75	460x500x700
TI-100.5	80	100	520x550x750
TI-150.5	120	150	630x550x750
TI-200.5	165	200	740x550x750
TI-300.5	240	300	880x550x750
TI-400.5	310	400	1000x550x750
TI-500.5	380	500	1100x550x750

The Company reserves the right to modify the technical data and characteristics at any time without notice

Vats for Polyfood SI-100 & SI-200:

Code	Min Working Capacities with SI-100 (liters)	Min Working Capacities with SI-200 (liters)	Max Working capacities (liters)	Dimension (i.d. x i.h x tot.h.) (mm)
TI-130.2	80	115	130	500x780x980
TI-150.2	100	135	150	540x780x980
TI-200.2	130	175	200	610x780x980
TI-300.2	200	265	300	740x780x980
TI-400.2	270	350	400	850x780x980
TI-500.2	340	440	500	950x780x980
TI-600.2	410	530	600	1040x780x980

other capacities and dimension on demand