



IME

INTERNATIONAL MACHINERY EXCHANGE

214 N.Main Street, P.O. Box 438,
Deerfield, Wisconsin. 53531.
Phone: (608)764-5481 Fax: (608)-764-8240

Visit our Website: www.imexchange.com
E-mail requests to sales@imexchange.com

IME'S EXCLUSIVELY CREATED DUO-VAT



**PHOTO OF 500 GALLON DUO-VAT
W/ NEW SANI-STIR TRAVELING AGITATOR**

**DUO VATS ARE GENERALLY AVAILABLE IN
150, 200, 300, 400, & 500 GALLON SIZES**

IDEAL FOR:

***FARMSTEAD CHEESE PLANTS**

***SMALL BATCH SPECIALTY CHEESE PRODUCTION**

***PILOT PLANT PRODUCT TESTING**

DUO-VATS ARE IDEAL FOR SMALL PLANTS:

Generally available in capacities from 100 to 500 gallons, the Duo Vat mini cheese making vessel can be customized to most any application. A unique S/S mounted swivel post agitator and S/S covers allow for maximum sanitation and convenient operating procedures.

DUO-VATS ARE AVAILABLE FOR CHEESE MAKING ONLY OR MODIFIED FOR PASTEURIZING (MODEL DVP). DUO-VATS ARE THE ONLY PMO APPROVED CHEESE VAT/PASTEURIZER COMBINATION IN USE IN THE UNITED STATES.

SUCCESSFUL INSTALLATIONS CAN BE FOUND NATIONWIDE, INCLUDING NEW YORK, KANSAS, MASSACHUSETTS, NEW HAMPSHIRE, NORTH CAROLINA, OREGON, MISSOURI AND OTHER STATES.

PASTEURIZER OPTIONS INCLUDE:

- **CLOSED COUPLED LEAK DETECT OUTLET VALVES**
 - **CULINARY FILTERED AIR SPACE HEATERS**
 - **APPROVED RECORDING THERMOMETERS**
- **APPROVED PRODUCT & AIR SPACE THERMOMETERS**
 - **S/S SWIVEL POST MILK AGITATOR**

Traveling agitators can be provided for 300-500 gallon capacities.

***Agitators feature the New, All S/S Sani-Stir Agitation System.**

***S/S Floor Supported Posts, Variable Speed Controls & Paddles Included.**

MODEL DVP—150 GALLON



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