



## COAGULATION VATS



Servi Doryl designs and manufactures the widest range of vats on the market. They can be adapted to any type of product and to automated or manual cutting and stirring tools.

The coagulation vats are also suitable for all your mechanisations.

### RANGE

- Micro-vats/round vats, oval vats, or shapes adapted to the mould :
  - from 0.5 to 5 litres
  - ½ spherical : 125 litres
- Flat bottom : from 11 to 250 litres
- Elliptical : from 80 to 600 litres
- Cylindrical : from 80 to 670 litres
- Other sizes and shapes on request

### MANUFACTURING

- Boiler made (custom-made)
- Injected
- Thermoformed

### MATERIALS

- Polyethylene
- Polypropylene
- Stainless steel
- White or coloured

### HANDLING

- Mechanized vats on conveyor belt
- Floor-standing vats on trolley or on wheels



Wide range of sizes  
Adaptable to all cheese technologies and all productions  
Flexible line suitable for all types of milk



Shapes adapted to all types of slicing  
Less fines, controlled and homogeneous sizes of curd grains  
Optimum cheese yields after draining



Food safety certificate on request  
Food safety audits facilitated



Cleanability studied from the design stage  
No retention and all surfaces are accessible for cleaning  
Adaptable for washing cabinet or tunnel use

