

Cheese Vats



Designed and built by a cheesemaker for cheesemakers, SDI cheese vats are the only 3A stamped product in the industry.

Intuitive, innovative design adaptable to large and small operations.

**NEW!
The ONLY
3A Stamped
Vats
Available!**

Why the SDI Rectangular Vat is Different

SDI Cheese Vats are the only vats of their type available on the market that are designed to meet the most rigid sanitary standards required to carry the 3A stamp.

These are the most efficient and advanced vats available to cheese makers. The SDI vats are designed to address the deficiencies found in traditional round and rectangular vats. Unlike round vats or rectangular vats with traveling agitators, which cause undesirable laminar flow and non mixing respectively, the signature rectangular SDI Vats are designed to agitate and mix end to end in a pattern that results in thorough mixing of curds and whey. The curds are stirred evenly and heat distribution is uniform without dead or hot spots.

All the SDI Vats are truly unique, state-of-the-art vats and represent the newest and most exciting technological advances in the industry. These are premier cheese vats that will meet the highest standards of every cheese maker, without question or compromise.

The only 3A stamped vat available

The most gentle on milk and curds

Reported fat losses below 0.2%

Reported increase in yield of 0.3% over a round vat

Minimize floor space footprint

Fixed plumbing, no hoses or pumps on the floor

Pneumatic drain system

Accessory drain strainer

Accessory cook function available

Mechanically simple and robust

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Artisan Triple Vat

SDI's State of The Art Vat for Smaller Producers The Only 3A Stamped True Multi-Use Vat

The Artisan Triple Vat offers important advances in on-farm cheese production. The high performance vat functions as a raw milk holding tank, a vat pasteurizer and a cheese vat.

Most Efficient batch pasteurizer
heat exchanger

Requires a minimum of floor space

Saves on equipment costs

Most efficient curd cutting using
hand curd knives available

Ideal for difficult cheeses like blue

Range is almost limitless, from
Chevre to Parmesan.



Available in 1000#, 2000# and 3000#

SDI offers a press-under-why kit for continental cheeses, something not possible in a round vat which requires an additional piece of equipment that can almost double the cost.

No other vat on the market offers so much value to a small on-farm operation.

Compare SDI to the Competition

	SDI	Qualtech	C.Van Riet	American Style Steam	American Style Hot Water
Vat Shape	Rectangular	Round	Round	Rectangular	Rectangular
Agitator Type	Fixed Counter Rotate	Planetary	Planetary	Traveling	Single Rotating
Variable Speed	Yes	Yes	Yes	Yes	Yes
Cutting	Manual	Planetary	Planetary	Manual	Manual
Heating Type	Dimple Jacket	Dimple Jacket	Water Cavity	Steam	Hot Water
Plumbing	Permanent	Permanent	Manual Change	Permanent	Permanent
Condensate	NA	NA	NA	Dump to Floor	NA
Loose Hoses	No	No	Yes	No	No
Auxilliary Pump	No	No	Yes	No	Yes
Hydronic Type	Closed Loop	Closed Loop	Open	NA	Open
Batch Pasteurizer	1,2,3000#	1-5,000#	Yes	No	Yes
3A Stamped	Yes	No	No	No	No
Horizontal Open Vat Sizes	1-13,000#	1-13,000#	Various	Various	Various
Outlet Detail	Flooded	Not Flooded	Not Flooded	Not Flooded	Not Flooded
Outlet Size	2" up to 3,000#	2" up to 3,000#	Various	Various	Small
Leak Detect Valve	Yes	Yes	Yes	No	Yes
Tipping	Yes	Yes	Yes	Maybe	No
Air Space Heater	Yes	Yes	Yes	NA	Yes
Air Space Heater Type	Steam	Steam	Electric Element	NA	Various
Air Space Heater PMO	No - Coming Soon	No	No	NA	No
SDI Vat Control Compatible	Yes	Yes	No	NA	No

Horizontal Open Vat



The Horizontal Open Vat is designed to agitate end to end in a pattern that assures no laminar flow, something that can't be achieved in a round vat. The agitation pattern assures even heat distribution transfer.

Ideal for curds such as blue that require precise definition and gentle agitation

Effective for curds like Gouda, Gruyere and Parmesan which require smaller cut sizes and vigorous agitation

Custom option for sheep & buffalo milk

**3A Stamped Horizontal Vat
Now Available Upon Request**

The issue often associated with a standard rectangular vat with traditional traveling agitator is one of needing to manually stir the corners. This deficiency has been eliminated with the SDI rectangular vat. Understanding the short comings of round vats provided the impetus to develop the rectangular vat. Continuous agitation delivering turbulent low shear agitation is the key where the curd must be agitated.

Available in 1-13,000#

SDI offers custom options for high solids milk such as sheep and buffalo.
Custom options are also available.

Vat Drain Strainer Accessory

SDI Vat Outlet Strainer
for Rectangular Vats

Eliminates the problems
associated with other strainers

Flat fitting against the end and
the bottom of the vat, will cover
most outlet gullets/recesses

High flow allows vat to
drain completely



Riser Stands 26" high

Width 10.5"

Foot Plate 11 1/8" wide

8.5" extension
on vat bottom

Complete Coverage of
Gullet up to 8" x 8"

Foot Plate can be
shaped by customer
if necessary for
perfect fitment.



SDI VAT CONTROL



The SDI Vat Control is designed to control and automate the cheese making process and reduce operator error.

Automate

- 5 different recipes
- Pasteurization sequence
- Maintenance of constant temperatures
- Customized cook curves

Simple Operation

- Easy to see 6" color touch screen
- Intuitive menus
- Real time display of temperatures and outputs

Remote Control Option

- Data logging
- Control process from iphone/android device
- Real time data view

4 Operating Modes for Complete Control



Pasteurize Mode

Automate pasteurization process by heating vat to target temperature and maintaining target temperature for required time



Heat Mode

Control maintains vat at a constant heating set point. Monitor heat output to vat jacket in real time



Cool Mode

Control maintains vat at a constant cooling set point. Monitor on/off function of cooling system (only with systems equipped with cooling)

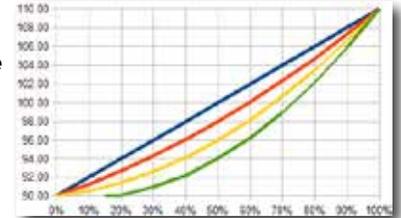


Cook Mode

Set up to 5 unique recipes with starting/ending temperatures and ramp time from start to finish

Adjustable Heat Curve

Set custom heating curves to finely tune recipes.



Control Package Includes:

- 1 Vat Control in NEMA IP65 enclosure
- 23" 3A approved S316L Stainless Sanitary Vat Probe with 1.5" 16AMP Flange
- 30' Vat Probe Cable
- 6 Relay Outputs



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