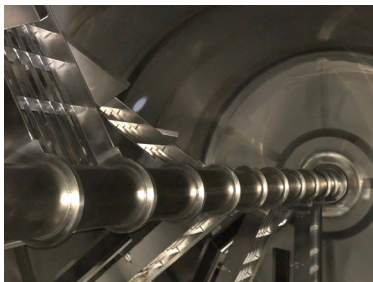


RELCO®'s HORIZON® II Cheese Vat features an enclosed, horizontal single-shaft design for increased yields, uniform curd size, consistent moistures and low whey fats.

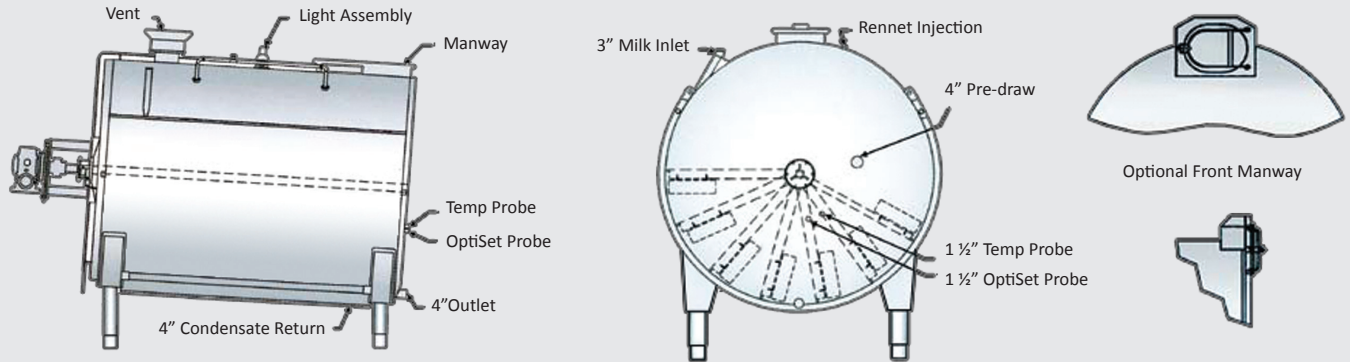


FEATURES

- Cheddar whey fats typically 5% of butterfat in cheese milk
- Minimal fines in whey
- 3A Certificate
- Handles “high solids” cheese production
- Convenient seal replacement with no need to remove gearbox
- Long Life, Floating knives made of 2205 duplex stainless steel electro-polished
- Customized installations to meet space and production requirements
- Control- Allen Bradley or Siemens
- Manway available on either end and an option for front or top of vat locations
- Double CIPable lip seals located on each end of the shaft
- Heavy-duty external bearings on both ends eliminating internal bearings, improving cleanliness and service
- Multi-port rennet inject header
- Helical knife pattern to even out driveline loading and minimize torque spikes
- Self-Cleaning Opti-Set and RTD ferruels
- LED lighting
- Robust gearbox, drive components and motor brake
- Large 4” drain port
- No foam top inlet port

OPTIONS

- Optiset 4.1 Coagulation Detection System
- Steam or Hot Water Heating System
- Access Ladder



CAPACITIES

Model	Description	Capacity (lbs.)	Overall Length	Overall Width	Overall Height	Approx. Weight (lbs.)
UHL10	Ultra-Low Profile	10,000	10'0"	6'11"	9'6"	5,900
UHL20	Ultra-Low Profile	20,000	16'2"	6'11"	9'6"	7,500
LH20	Low Profile	20,000	13'3"	7'2"	10'2"	6,900
LH25	Low Profile	25,000	15'9"	7'2"	10'3"	7,600
LH30	Low Profile	30,000	18'2"	7'2"	10'5"	8,600
LH35	Low Profile	35,000	20'8"	7'2"	10'7"	9,300
H35	Full Size	35,000	12'0"	10'0"	12'11"	8,200
H40	Full Size	40,000	13'3"	10'0"	12'11"	8,700
H45	Full Size	45,000	14'6"	10'0"	12'11"	9,200
H50	Full Size	50,000	15'9"	10'0"	12'11"	9,700
H55	Full Size	55,000	16'11"	10'0"	12'11"	10,200
H60	Full Size	60,000	18'2"	10'0"	13'0"	11,000
H65	Full Size	65,000	19'5"	10'0"	13'1"	11,500