VATS FOR PASTEURIZATION
MILK / YOGHURT

<table>
<thead>
<tr>
<th>Ref.</th>
<th>Capacity (L)</th>
<th>Dimensions in mm</th>
<th>Weight in kg</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Diameter</td>
<td>Height of vat</td>
</tr>
<tr>
<td>037WB</td>
<td>100</td>
<td>Ø 750</td>
<td>930 mm</td>
</tr>
<tr>
<td>037WC</td>
<td>200</td>
<td>Ø 850</td>
<td>1010 mm</td>
</tr>
<tr>
<td>037WD</td>
<td>300</td>
<td>Ø 1000</td>
<td>1010 mm</td>
</tr>
<tr>
<td>037WF</td>
<td>500</td>
<td>Ø 1130</td>
<td>1030 mm</td>
</tr>
<tr>
<td>037WG</td>
<td>650</td>
<td>Ø 1280</td>
<td>1010 mm</td>
</tr>
<tr>
<td>037WH</td>
<td>800</td>
<td>Ø 1400</td>
<td>1010 mm</td>
</tr>
<tr>
<td>037WI</td>
<td>1000</td>
<td>Ø 1540</td>
<td>1030 mm</td>
</tr>
</tbody>
</table>

**VERSION D : MAXI TEMPERATURE 90°C WITH RESISTANCES**
- Production of hot water by 1, 2 or 3 resistances.
- **Heating**: the hot water produced by resistances (according to the capacity of the vat) circulates in the ferrule and bottom exchanger thanks to a pump.
- **Cooling**: controlled by an electrovalve. It works in « lost water »; hot water is replaced by cold water (this version is not fitted with an external plate exchanger).

**VERSION E : MAXI TEMPERATURE 100°C WITH RESISTANCES**
- Production of hot water by 1, 2 or 3 resistances.
- **Heating**: the hot water produced by resistances (according to the capacity of the vat) circulates in the ferrule and bottom exchanger thanks to a pump.
- **Cooling**: it's controlled by an electrovalve through an external plate exchanger supplied with cold or icy water.

**VERSION C : MAXI TEMPERATURE 100°C WITHOUT RESISTANCE**
- Production of hot water by an external boiler.
- **Heating**: the hot water coming from a boiler circulates in the ferrule and bottom exchanger thanks to a pump. It is controlled by an electrovalve.
- **Cooling**: it's controlled by an electrovalve through an external plate exchanger supplied with cold or icy water.

**Common characteristics for all vats :**
- Stainless-steel 304.
- SMS diam 51 plug outlet
- With exchanger in ferrule and on bottom.
- Insulation on bottom and in ferrule.
- Automate with digital display.
- 4 programmes : 3 automatic programs.
  - 1 manual program.
- Heating/cooling manual operation in case of control automate malfunction.
- Manual tilting of the vat.

**Options :**
- Rotation speed of agitation+ potentiometer (from 15 to 25 rpm).
- Power selector (1/2/3 resistances). Ref : 037VCI
- Delayed starting up programme for heating cycle. Ref : 037VAK
- Disk temperature recorder (daily disk). Ref : 136AAJ (see page 108)
- Agitation by a stirring blade for cream dessert and rice pudding.

**Accessories :**
- Butterfly valve Ref : 037LFA (see page 33).
- Working platform allowing to raise the vat (see page 67).