<table>
<thead>
<tr>
<th>Ref</th>
<th>Capacity (L)</th>
<th>Diameter</th>
<th>Height of vat</th>
<th>Total Height</th>
<th>Weight in kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>037VC</td>
<td>200</td>
<td>Ø 820</td>
<td>1010 mm</td>
<td>1380 mm</td>
<td>170</td>
</tr>
<tr>
<td>037VD</td>
<td>300</td>
<td>Ø 1000</td>
<td>1010 mm</td>
<td>1450 mm</td>
<td>230</td>
</tr>
<tr>
<td>037VE</td>
<td>400</td>
<td>Ø 1120</td>
<td>930 mm</td>
<td>1400 mm</td>
<td>285</td>
</tr>
<tr>
<td>037VF</td>
<td>500</td>
<td>Ø 1120</td>
<td>1030 mm</td>
<td>1450 mm</td>
<td>310</td>
</tr>
<tr>
<td>037VG</td>
<td>650</td>
<td>Ø 1280</td>
<td>1010 mm</td>
<td>1500 mm</td>
<td>360</td>
</tr>
<tr>
<td>037VH</td>
<td>800</td>
<td>Ø 1400</td>
<td>1010 mm</td>
<td>1550 mm</td>
<td>395</td>
</tr>
<tr>
<td>037VI</td>
<td>1000</td>
<td>Ø 1540</td>
<td>1030 mm</td>
<td>1600 mm</td>
<td>465</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 exchangers thanks to a pump.
- **Cooling**: controlled by an electrovalve.
  hot water is replaced by cold water in the exchangers of the vat (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 vat capacity) circulates in the ferrule and bottom exchanger thanks to a pump.
- **Cooling**: controlled by an electrovalve. It is made through an external plate exchanger supplied with cold or icy water.

**VERSION C: MAXI TEMPERATURE 100°C. WITHOUT RESISTANCES**
- Production of hot water by an external boiler (from 400 L)
- **Heating**: the hot water coming from the boiler circulates in the ferrule and bottom exchanger thanks to a pump.
- **Cooling**: controlled by an electrovalve, it is made through an external plate exchanger supplied with cold or icy water.

**Common characteristics for all vats:**
- Stainless-steel 304.
- An agitation system including a reduction box and 3 curd knives.
- With exchanger in ferrule and on bottom.
- Insulation on bottom and in ferrule.
- Automate with digital display.
- 4 programmes : 3 automatic programmes.
  - 1 manual programme.
- Speed variator + potentiometer + inverter of rotation sense.
- Rotation speed 15 to 25 rpm.
- Vat with a flat bottom. Permits an optimal stirring and cutting.
- Manual tilting of the vat for 200 and 300 L vats.
- From 400 L vats, inclination of the vat by a pneumatic jack.
- Heating/cooling manual operation in case of control automate malfunction.

**Options:**
- Power selector 1/2/3 resistances  Ref : 037VCI
- Deferred start programming for heating cycle.  Ref : 037VAK
- Disk temperature recorder (daily )  Ref : 136AAJ (see page 104)

**Accessories:**
- 3 stirring shovels of the curd
- 1 Central blade for milk maturation and pasteurization with 2 half lids.
- Full passing valve (for the curd)  Ref : 037LBA (see page 31).
- Work platform permitting to raise the vat for gravity moulding. (see page 64)