

QUALTECH



ROUND CHEESE VAT/ PASTEURIZER

ALL THE VERSATILITY AND
FLEXIBILITY NEEDED TO FIT YOUR
EVERYDAY CHEESE-MAKING NEEDS

We have developed a cheese vat to facilitate the production of your small artisanal cheese productions. Our BFR can serve as a vat for making cheese and yogurt, as well as a pasteurizer.

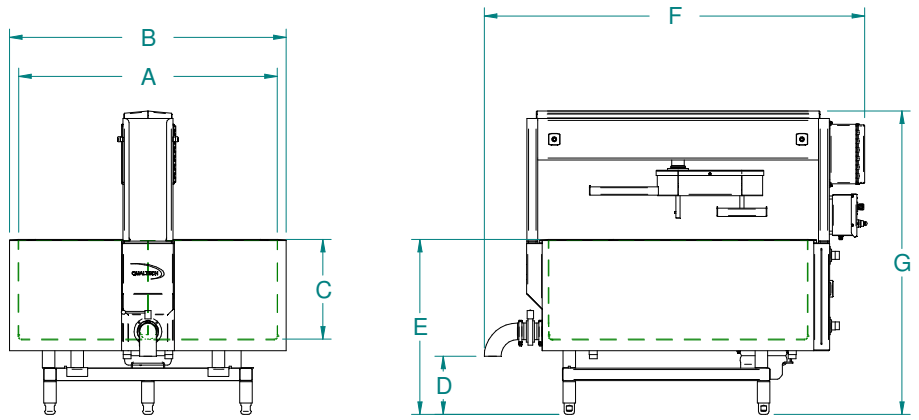
- > Sanitary 304 stainless steel construction
- > Tilting mechanism for easy emptying
- > High efficiency dimple wall for heating and cooling
- > Orbital-planetary variable speed stirring system
- > Knives with variable spaced blades
- > Sanitary design meeting food industry standards
- > Designed with safety in mind (compliant to CSA standards)
- > Pasteurization option available (with complete set of instruments and necessary accessories)
- > CFIA and FDA compliant - built to pasteurization standards



24/7
EMERGENCY
SERVICE
1-888-339-3801

INFO@QUALTECH.CA
QUALTECH.CA

SPECIFICATIONS



MODEL	CAPACITY [L]	A [in]	B [in]	C [in]	D [in]	E [in]	F [in]	G [in]
BFR01-02	200	29	33 3/8	24	10	37 1/4	60 3/4	59 1/2
BFR01-05	500	44	48 3/8	24	10	37 1/8	63 1/2	69 3/4
BFR01-07	750	54	58 3/8	24	10	37	75	69 3/4
BFR01-10	1000	62	66 3/8	24	13 1/2	42 1/4	87	73
BFR01-12	1200	68	72 3/8	24	13 3/8	42 1/4	93	73
BFR01-15	1500	76	80 3/8	24	14	42 1/8	101	73
BFR01-20	2000	73	77 3/8	33	14	51 1/8	98	82
BFR01-25	2500	82	86 3/8	33	14	51 1/8	111 5/8	82 1/8
BFR01-30	3000	90	94 3/8	33	14	51 1/8	115	82 1/8

BFR	Possible Configuration	02	05	07	10	12	15	20	25	30	XX	BFR	Ⓐ
Vat capacity in litres [L]		200	500	700	1000	1200	1500	2000	2500	3000	Other		
Pasteurization kit¹	With	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A	N/A		D	Ⓑ
	Without	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				L	
Lid	With	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		C	Ⓒ
	Without	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		0	
Mounting	On wheels	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A	N/A	N/A	N/A		R	Ⓓ
	On adjustable legs	N/A	N/A	N/A	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		P	
Power supply	120 VAC (single phase)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		11	Ⓔ
	240 VAC (single phase)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		21	
	Other : to specify ²										XX	
Product contact material	AISI 304	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		4	Ⓕ
	AISI 316	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		6	

● : By default on our standard model | □ : Available as an option

¹ Pasteurization kit includes: steam generator; temperature recorder and probes, leak detection valve and lids

² If an Other option is selected, the price and lead time may vary

The pasteurization kit includes:

Steam generator, legal recording thermometer, leak detection valve, stirring paddle and lid. All of the parts of the pasteurization kit are required to be able to use the equipment as a legal pasteurizer.

If a pasteurizer kit is selected, the outlet valve code should be "D" and the cover "C".

BFR01 - Ⓐ 05 Ⓑ L Ⓒ C Ⓓ R Ⓔ 21 Ⓕ 4