

armfield

Develop with us

Miniature-scale research & development technology

CHEESE VAT FT20

Includes integrated data logger

explorearmfield.com



© Armfield Ltd. 2015
armfield

ISO 9001:2008
2YR EXTENDED WARRANTY

The Armfield Cheese Vat makes an ideal research facility. When making Cheddar type cheese, approximately 1kg of cheese is produced from a 10 litre batch of milk.

FEATURES

- 10 litre capacity stainless steel jacketed vat
- Bench mounting with small footprint
- Separate console controls vat temperature and paddle speed
- Water heater fitted in console
- Integrated data logging facility for temperature and pH (requires PC)
- Range of cheese making accessories
- Simple controls

BENEFITS

- Makes all well known types of cheese
- Economical with raw materials
- 1kg batch provides adequate material for sampling
- Ease of use

ISSUE - 6



Scan to learn more



armfield

Develop with us

Armfield R&D products include:

316 Stainless steel ✓

CE certification ✓

Extended warranty as standard ✓



An ISO 9001 Company

Head Office:

Armfield Limited
Bridge House, West Street,
Ringwood, Hampshire.
BH24 1DY England

Tel: +44 1425 478781
Fax: +44 1425 470916
E-mail: sales@armfield.co.uk

U.S. Office:

Armfield Inc.
9 Trenton - Lakewood Road
Clarksburg NJ 08510
Tel/Fax: (609) 208-2800
E-mail: info@armfieldinc.com

follow us



twitter.com/Armfield_IFT
facebook.com/Armfielduk
linkedin.com/companies/armfield-limited
youtube.com/user/armfieldUK
explorearmfield.wordpress.com



Description

Manufactured wholly in stainless steel and bench mounted, the vat is hygienic in use. It has a removable paddle agitator of stainless steel, driven through a guarded linkage system by a variable speed drive motor. Water is circulated through the vat jacket at a preselected temperature by the pump contained in the separate control console, which stands adjacent to the vat.

The control console incorporates:

- > digital display of pH of vat contents
- > digital display of temperature of vat contents
- > two analog output ports for computer monitoring of vat temperature and pH
- > agitator stop/start and variable speed control
- > integrated data logger with USB output

The pH and temperature probes are suspended in the vat contents from a bracket on the rim of the vat.

A specially designed perforated strainer fits into the vat outlet to facilitate efficient draining.

CAPABILITIES

- heating and agitating milk, and holding at an exact temperature for addition of starter culture and rennet
- holding at temperature during coagulation
- cutting and healing the curd
- heating and agitating gradually and accurately to 'scald' the curd
- maintaining the higher temperatures and agitating for a further period
- settling the curd or 'pitching'
- drawing the whey
- milling
- salt addition

FT20A Cheese Making Accessories

Designed to be used with the 10 litre Armfield FT20 Cheese Vat to produce approximately 1kg of finished cheese.

Using the accessories, it is possible to carry out the following operations: curd cutting, cheddaring, pH determination (chemical) and pressing.

- > Stainless steel horizontal blade curd knife
- > Stainless steel vertical blade curd knife
- > Stainless steel cheddaring box plus weights up to 10kg (2kg x 5) for initiating the traditional cheddaring process
- > Cheese press with two moulds
- > Acid testing kit comprising, including apparatus and chemicals

Specifications

Vat:

Working capacity: 10 litres
Agitator paddle: Stainless steel
Agitator drive motor: 50W, 0-30rpm

The agitator drive linkage is designed to enable the paddle to traverse the vat at rates between 0 and 60 times per min.

Perforated strainer: Stainless steel
Hygienic outlet valve: 'Pinch type'

Control Console:

As well as containing the necessary electrical circuitry, the console houses:

Heating water circulator: 0.85kW, temperature range ambient to 80°C set by analog dial, (Control accuracy: ±1°C, Safety: over-temperature cutout), max. flow 10 l/m

Agitator paddle variable

speed drive control: Thyristor, DC
USB output and data logging software (64bit compatible)

Note: Requires PC for data logging (not supplied).

pH/temperature indication: 3½ digit display

Thermocouple probe: Type K

pH probe: Food spear type, 0-14pH

Requirements

Electrical supply: Single phase (see ordering codes)

Ordering codes

FT20-A: 220-240V/1ph/50Hz, (1.2kW)

FT20-B: 120V/1ph/60Hz, (1.2kW)

FT20-G: 220-240V/1ph/60Hz, (1.2kW)

Shipping specification

Volume: 0.3 m³ Gross weight: 80kg

Overall dimensions

	Vat:	Console:
Height:	0.40m	0.28m
Width:	0.28m	0.37m
Depth:	0.56m	0.38m

The Armfield range includes HTST/UHT/aseptic systems, carbonator/filler/cappers, spray dryers/chillers, multifunction batch processors, ice cream freezers, margarine crystallisers, extractors, edible oils processors and more. For further information about our products and services, or to book a trial at one of our trials facilities, please contact us.