



## Coagulation tank

**Ko210-500**

# Coagulation tank

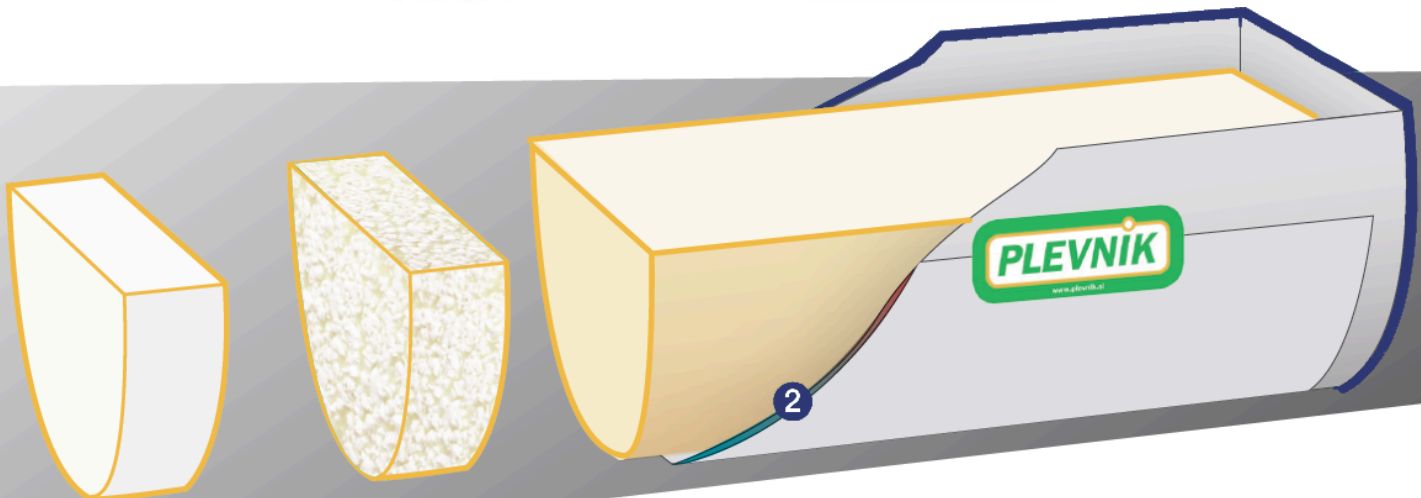
Ko210-500

## From milk to cottage cheese, fresh cheese, and other soft cheeses

The coagulation tank is intended for the production of coagulated products such as cottage cheese, young cheese, and other soft cheeses.



The 210L coagulation tank allows for the processing of milk ranging from 60 to 210 liters. The 500 coagulation tank is available in four versions with heating/cooling and tilting options, and allows for the processing of milk ranging from 150 to 500 liters. The tanks are made of stainless steel (AISI 304), suitable for use in the food industry. To facilitate movement in the cheese factory, all coagulation tanks come standard with a wheel.



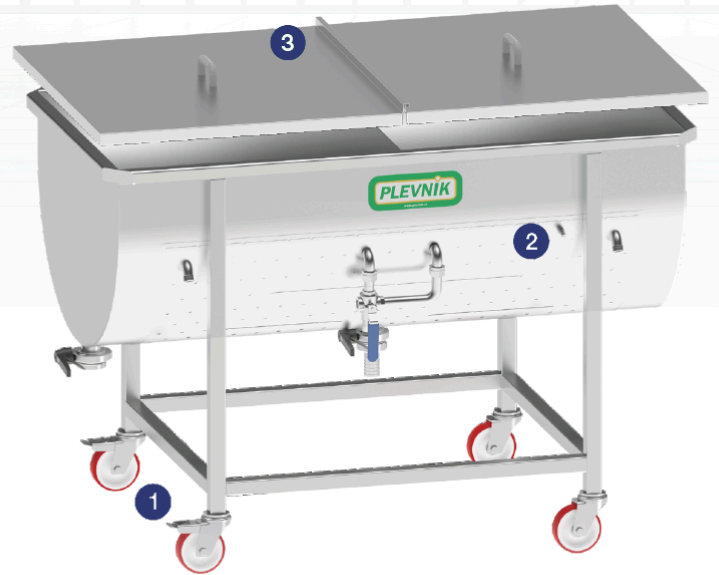
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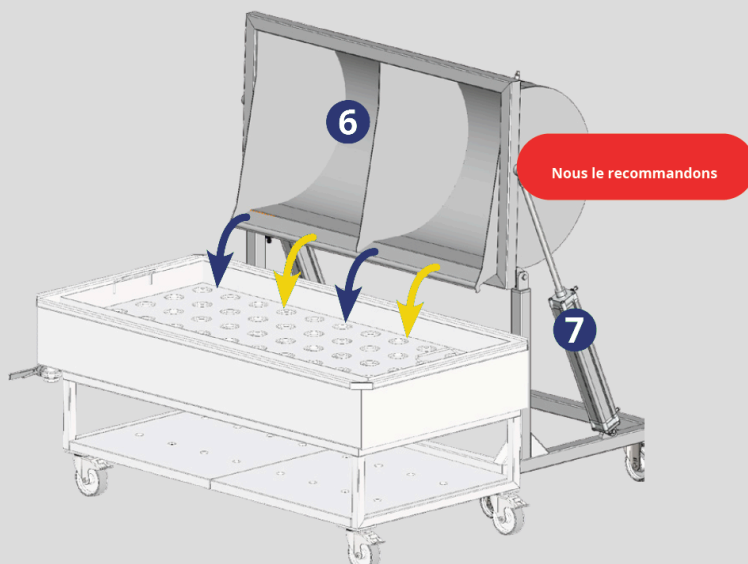
For certain cheese productions, it is **essential to maintain a constant temperature**. In all seasons, the **2\*** double jackets for heat exchange ensure a constant temperature in the tank. We also recommend a **3\*** star cover for the KB210 or a **2-part cover\*** for the KB 500.

The cheese mass is manually cut using two curd cutters, one of which is semi-circular\*, specially adapted to the semi-circular shape of the tank, allowing for precise cutting along it.

The fixed compartment\* for the KB 500 allows for the simultaneous processing of two different batches or recipes of 250 liters each, or the processing of a reduced volume (75 - 250 liters).



\*Additional Equipment



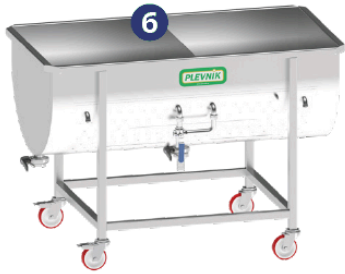
**The coagulation tank with tilting mechanism.**

The KBN 500 version with a **7\*** tilting mechanism allows for easy draining of the tank, more ergonomic work, and easier cleaning. The tilting mechanism operates with two pneumatic cylinders installed on the sides of the tank. The lifting and lowering are controlled by a manual pneumatic valve. A connection to compressed air (8 bars) is required.

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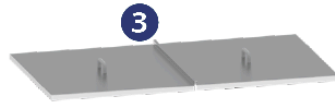
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## Additional Accessories:



### Compartment

Allows for the processing of half or the entire tank



### Split Cover

The cover helps to maintain heat and ensure microbiological safety.



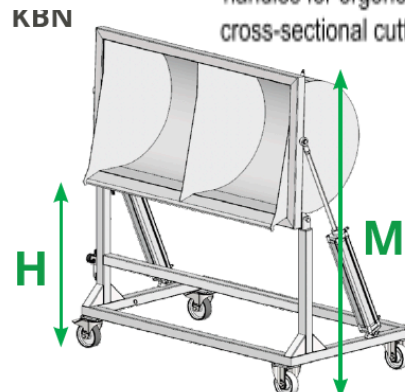
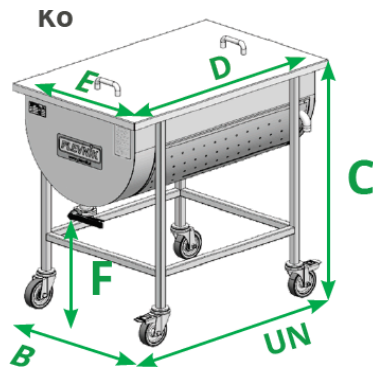
### Vertical Cheese Harp

Designed with a wide shape and two handles for ergonomic cross-sectional cutting.



### Semi-Circular Cheese Harp

Allows for quick, uniform, and efficient cutting along the coagulation tank.



	DIMENSIONS [mm]								CONNECT			OPTIONS		CAPACITY		WEIGHT [kg]	Connections for compressed air [bar]
	ONE	B	C	D	E	F	M	H	Entrance heating water	Exit heating water	Valve for emptying	Tilt mechanism	Double coat	Min. quantity milk [L]	Max. quantity milk [L]		
KO 210	1075	710	1010	1000	600	490	/	/	3/4	3/4	DN40	/	-	60	210	70	/
500 KB Basic	1580	925	1095	1500	800	450	/	/	/	/	DN50	/	/	150	500	115	/
500 KB	1580	925	1095	1500	800	450	/	/	3/4	3/4	DN50	/	-	150	500	125	/
KBN 500 Basic	1800	1045	1295	1500	800	/	1960	1030	/	/	/	-	/	150	500	180	8
KBN 500	1800	1045	1295	1500	800	/	1960	1030	3/4	3/4	/	-	-	150	500	190	8

-included

/unavailable

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