

MicroDairy Designs LLC
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Meet “Big 99” MicroDairy Designs New 100 Gallon Vat Pasteurizer

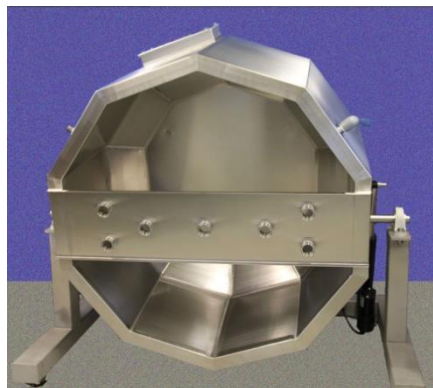
In the past people have frequently asked if I made a 100 gallon pasteurizer. I always replied that our name was MicroDairy Designs and I would never build a 100 gallon pasteurizer. But when a good customer who had already purchased three pasteurizers from me said he needed something bigger, we agreed to build it...we call it “Big 99” but you can pasteurize 100 gallons in it. We are really excited about this addition to our processing family.

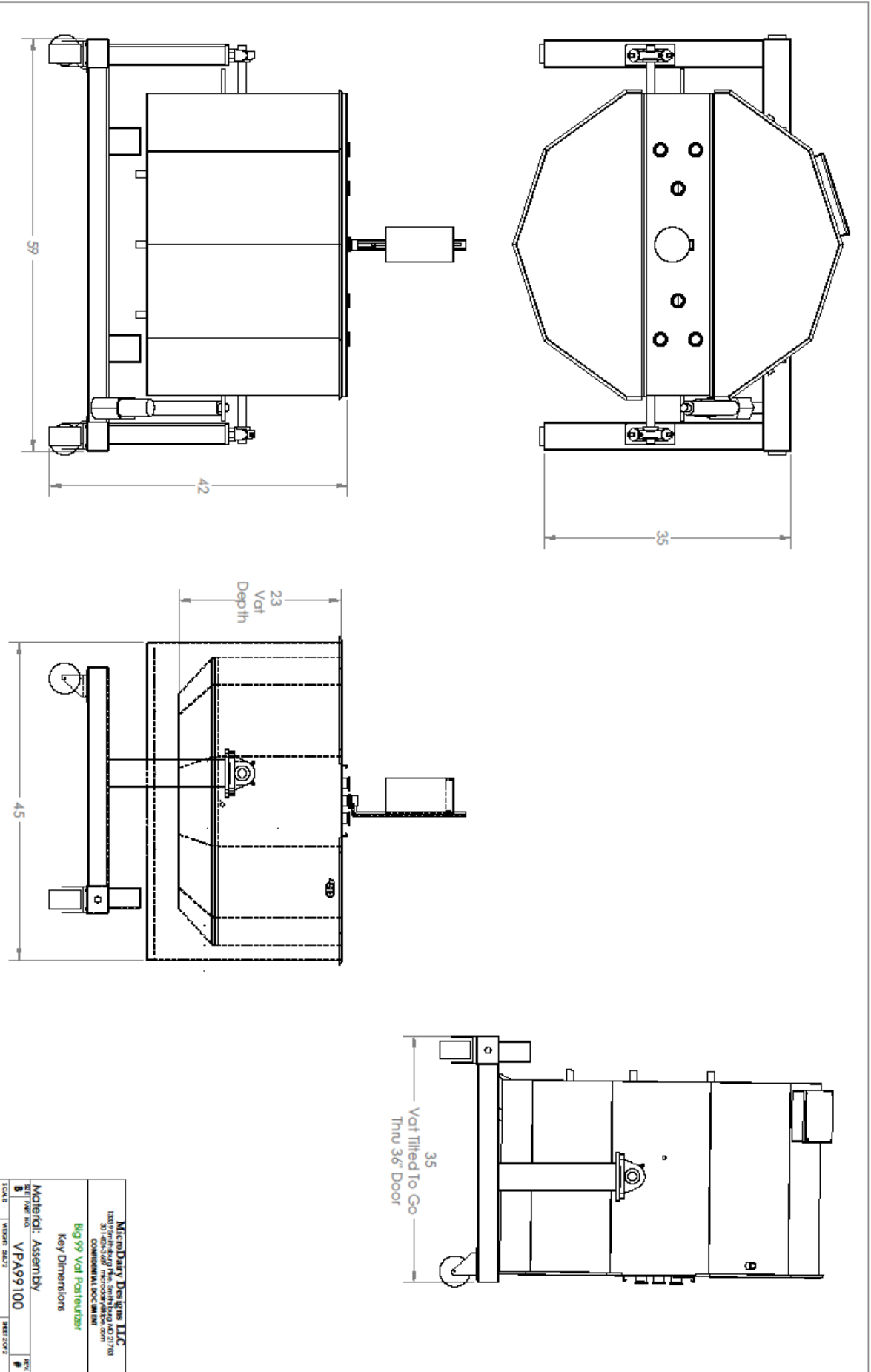
It is similar to our other vats in many respects. It can use the same indicating thermometers, it interfaces with our pumps, bottle fillers and chillers, it is insulated so it will work great as a yogurt, kefir or cheese vat, it will fit through a 36” door and it is 3-A approved. The low profile, shallow tank is great for working cheese. Earlier Chart recorders and temperature controls may be able to be upgraded to operate the higher capacity heating system (you still do not need a boiler), it has an unusually small minimum capacity for a 100 gallon pasteurizer – you can pasteurize batches as small as 15 gallons. Like our other vats it does not require a leak detect valve, but since the liner is so large you can’t remove the liner and take it to the sink to wash, we designed it with an electric linear actuator, so you can just tip the whole vat with the push of a button for easy cleaning.

Pricing:

Vat (Including Agitator, Airspace Heater and Water Jacket Heating Elements) - \$15000

Temperature Controller with Dual Pen Chart Recorder
and Digital Indicating Thermometers - \$3600





MicroDairy Designs LLC 1400 N. 301st Ave. #100 CONFIDENTIAL DOCUMENT	
Big 99 Vat Postheater Key Dimensions	
Material: Assembly Part No: VPA99100	SCALE: WHEEL 30:1 SHEETS: 2