Data current as of: 02-11-2026 01:05

Link to the product: https://www.ikrtech.pl/losed-type-cheese-making-kettle-8000-litr-p-383.html



Closed cheese making vat 8000 l

Availability **On order**

Product description

Closed-type cheese making vat 8000 l. Curd cutting and mixing in a closed vessel. Check the equipment and available configuration.

The cheese-making kettle is designed to perform a complete cycle of operations in the production of various types of cheese – from cottage cheese and soft cheeses to brined and semi-hard cheeses. The equipment ensures reception of the standardized mixture, addition of starter cultures and enzymes, curd formation, curd processing, heating, mixing, and discharge of curd grain.

Structurally, the unit is designed as a **triple-wall, thermally insulated stainless steel vessel**. The inner vat, featuring a specially engineered geometry, ensures continuous product movement and eliminates the formation of dead zones during cutting and mixing. A drive gear motor is mounted above the vessel and controls the operation of the universal mixing mechanism. The working element – **harp blades** – provides two operating modes:

- cutting and curd grain formation when rotating in one direction;
- gentle mixing and maintenance of the curd grain structure when rotating in the opposite direction.

Discharge outlets located in the lower part of the unit allow the curd grain to be removed together with whey or enable complete emptying of the vat. **Stationary spray balls** are installed under the lid for connection to a CIP cleaning system, ensuring effective sanitary cleaning without disassembly of the equipment.

Product heating is carried out by hot water supplied to the **heating jacket** located on the bottom and walls of the vessel. Temperature is automatically controlled, allowing precise maintenance of pasteurization regimes, curd heating, or thermal treatment depending on the technology of the specific cheese type.

The cheese-making kettle is equipped with **level and temperature sensors**, as well as a **frequency inverter**, which provides smooth adjustment of the mixing speed for various technological processes. For safety reasons, the mixing mechanism is interlocked when the lid is open.

Advantages and features:

- versatility – suitable for a wide range of cheeses;
- closed design for clean and safe production;
- optimized inner vat shape without stagnation zones;
- cheese harp–type mixing mechanism enabling gentle operation;
- precise control of mixing speed and heating;

- possibility of complete emptying;
- convenient CIP system connection;
- capability of integration into automated production lines.

We manufacture cheese-making kettles in various capacities – **from 2,000 to 15,000 liters** – with the option to adapt the design to the customer’s technological requirements.

For more detailed information, please contact our sales managers.

IKR GROUP

Manufacturer and selection

IKR Group — manufacturing and configuration

We manufacture IKR Group equipment in Ukraine. The specification and scope of supply are agreed for the particular model and process. The description and technical table refer to the stated version; additional equipment must be confirmed in the quotation.

What should your enquiry include?

- The name and capacity of the selected model and the product you intend to process.
- Your planned batch size and daily number of cycles; catalogue capacity does not always equal the permitted working load.
- Available electricity and utilities, and your heating, mixing, control and cleaning requirements, where applicable to the selected equipment.
- Installation space, dimensional restrictions, and the delivery country and city.

Before ordering, we will confirm the agreed configuration, utility connections, documentation, price and lead time. Not every option is available for every model.

Explore IKR Group equipment · **Send an enquiry**

You can also use the enquiry button on this product page to identify the selected

model.