

# The NDT MCV – Multi Cheese Vat

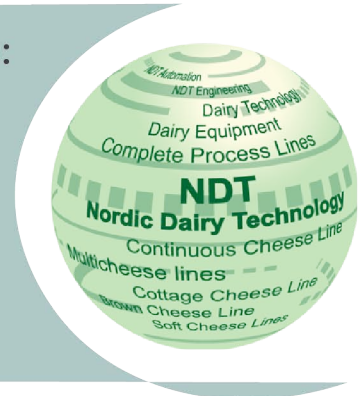
## ONE Cheese Vat for ALL types of Cheeses

- Whey Emptying during Agitation
- Flexible Capacity in 1 Vat
- 1 maintenance per year at 24/7 production

*Capacity  
in steps of  
2.000L  
from 4.000L  
to 22.000L*

In this NEW NDT MCV you can produce:

- Vegetable based products
- Cottage Cheese
- Soft Cheeses of all types
- Hard- and Medium Hard Cheeses
- Others



- *Full process capacity from 50% to 100% of Vat volume*
- *Recipe control of endless amount of recipes*
- *Full Batch Control*
- *Whey Emptying During Agitation*
- *Large Operating Panel with Multi Touch and 3D view*
- *Full Service and Maintenance control*
- *Full documentation directly available in the operating panels*
- *Full documentation of the complete process*
- *Flexible Cleaning Program adapted to intermediate and full CIP*
- *Only 1 service/maintenance per year with 24/7 production*
- *Full heating/cooling control with Delta T and Time & temperature choices*
- *And much more*