



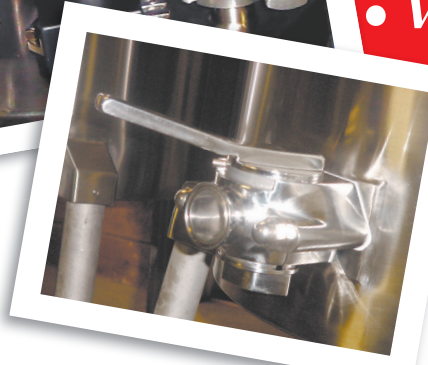
Picture Shown With Optional GFCI

Why Pasteurize?

Raw Milk contains types of Bacteria such as Tuberculosis, Typhoid, Diphtheria, and Streptococci. These types of bacteria can be harmful to anyone who consumes them. The pasteurization process kills off harmful bacteria to a level that is safe for human or animal consumption.

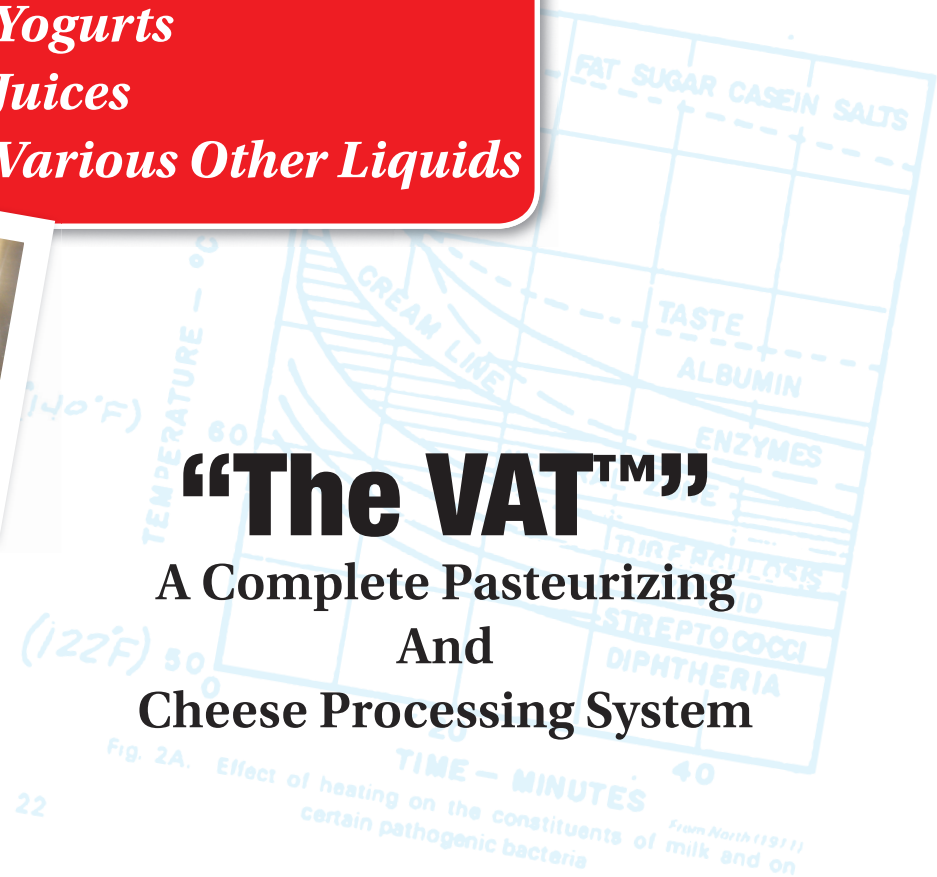
“The VAT Pasteurizer™” is a very versatile machine that can be used to pasteurize, heat and process a wide variety of products:

- *Cheeses*
- *Milk*
- *Ice Cream Mixes*
- *Yogurts*
- *Juices*
- *Various Other Liquids*



**Northwestern Tools, Inc.
JayBee Precision Inc.**
3130 Valleywood Dr.
Dayton, Ohio 45429
Phone: 1-800-236-3956
Fax: 937-298-3715
U.S.A.

“The VAT™” A Complete Pasteurizing And Cheese Processing System



JayBee Precision

3A
*Approved for Sale
In Any State!*

“THE VAT™”

Pasteurizing And Cheese Processing System



Pasteurize, Heat and Ferment

“The VAT™” is a pasteurizer and cheese vat built in the U.S.A. available in 7-15 or 17-30 gallon sizes.

FREE Instructional Video Available!

For a complete description and more pictures of these great units please visit us at:

www.TheVATPasteurizer.com



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Partnering to increase customer *value, service & quality.*

The VAT Pasteurizer™

Standard Features

- 7' power cord with equipment leakage current interrupter
- Fuse protection with class 3AG/3AB Glass or Ceramic fuses
- Main power indicator light on the North Shore Safety Ltd. line guard
- Protective rubber boots over switch
- Precision temperature control and adjustable from front panel of recorder
- Accurate product temp. recording with Anderson 12" chart recorder 90° to 190° F
- Accurate air-space temperature recorded on same disc as product
- Product: Anderson Temperature Transmitting Thermometer 16" long
- Air Space: Anderson Temperature Transmitting Thermometer 5" long
- Air Space fan to reduce hot and cold spots in the air space
- Thermometer bracket for safe and easy storing
- Air Space fan holder for safe and easy storing
- Chart recorder is in 0.1° F increments
- Thermometers are in 0.1° F increments
- Variable speed fully enclosed mixer motor with built in circuit breaker
- Flat stainless steel paddle for better product mixing
- One piece insulated lid 2" thick for better air space temperature control
- Air Space Heater
- State of the art relays for millions of cycles
- Liquid deflection boot over mixer access tube
- 15-30 gallon capacity stainless steel product tank
- Pitched bottom 1/2" per foot
- Quick disassembly of leak-detect valve for ease of cleaning
- 24" under drain valve to retrieve product (less product handling)
- Garden type connections on both inlet and outlet side of water jacket
- Water expansion discharge tube
- 100 pieces of chart recorder paper
- Complete set of fuses (4)



Picture Shown With Optional Custom GFCI

15 Gallon Specifications

DIMENSIONS

- 19 1/2" Diameter Tank
- 43" High
- 138 Pounds Empty

CONSTRUCTION

- All Stainless Steel Double Jacket
- 15 Gallon Maximum Capacity
- 7 Gallon Minimum Capacity

HEATER

- 7500 W Product Immersion Heater
- 250 W Air Space Heater

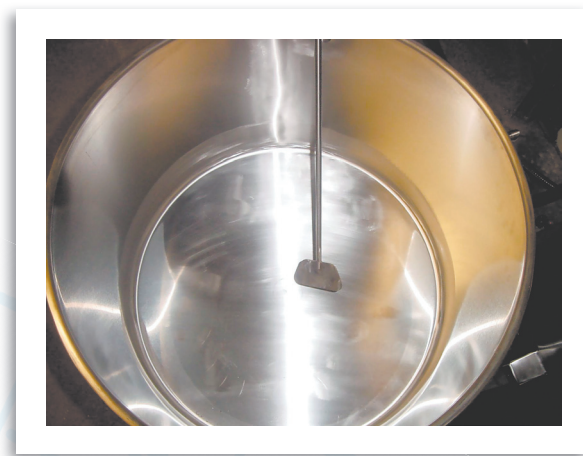
POWER REQUIREMENTS

- 220 Volts Single Phase 40 Amp

SPARE PARTS KIT

WARRANTY

- 1 Year
- Anderson's One Year Temperature Transmitters
- Anderson's Three Years Chart Recorder



30 Gallon Specifications

DIMENSIONS

- 25" Diameter Tank
- 43" High
- 183 Pounds Empty

CONSTRUCTION

- All Stainless Steel Double Jacket
- 30 Gallon Maximum Capacity
- 17 Gallon Minimum Capacity

HEATER

- 11,500 W Product Immersion Heater
- 250 W Air Space Heater

POWER REQUIREMENTS

- 220 Volts Single Phase 60 Amp

SPARE PARTS KIT

WARRANTY

- 1 Year
- Anderson's One Year Temperature Transmitters
- Anderson's Three Years Chart Recorder



Optional Custom GFCI

For more information visit us at www.TheVATPasteurizer.com