



THE LITTLE Cheesemaker

HOME CHEESEMAKER-PASTEURIZER-VAT BY LS BILODEAU

Pasteurizer-Vat

The Little Cheesemaker

- Home Cheesemaker-Pasteurizer-Vat -

Available recipe: Cheddar cheese chunks, blocks or wheel (other recipes to come)

Make your cheese at home!

Automated Device

- Dimensions: 16" diameter x 9.5" height
- Capacity: up to 20 litres (5.28 US gal) of milk = gives about 2.5 kg (5 pounds) of cheese
- Weight: 20 lbs
- Completely automated
- Control box with information screen: current step #, step duration, temperature data, count up timer
- End of step audible alarm
- Double wall vat, bain-marie type
- Milk temperature probe
- Heating element with water level security probe
- Motor-head blade agitator
- Curd knife and cheese filter included
- Power cord with ground fault circuit interrupter (GFCI)
- Sustainable design; stainless steel 304, 18g
- Argon welded
- Power supply 120 Volts, 15 Amps
- Easy to clean with dish soap
- Made in Quebec Canada
- One (1) year limited warranty



Make cheddar cheese

Time required: 4 to 5 hours

(Pasteurizing – Curdling – Draining-cooking – Finishing)

Automated equipment:

Follow the step-by-step instructions

Ferments and rennet (coagulant):

Also sold by LS Bilodeau



Ask our representatives for more details!