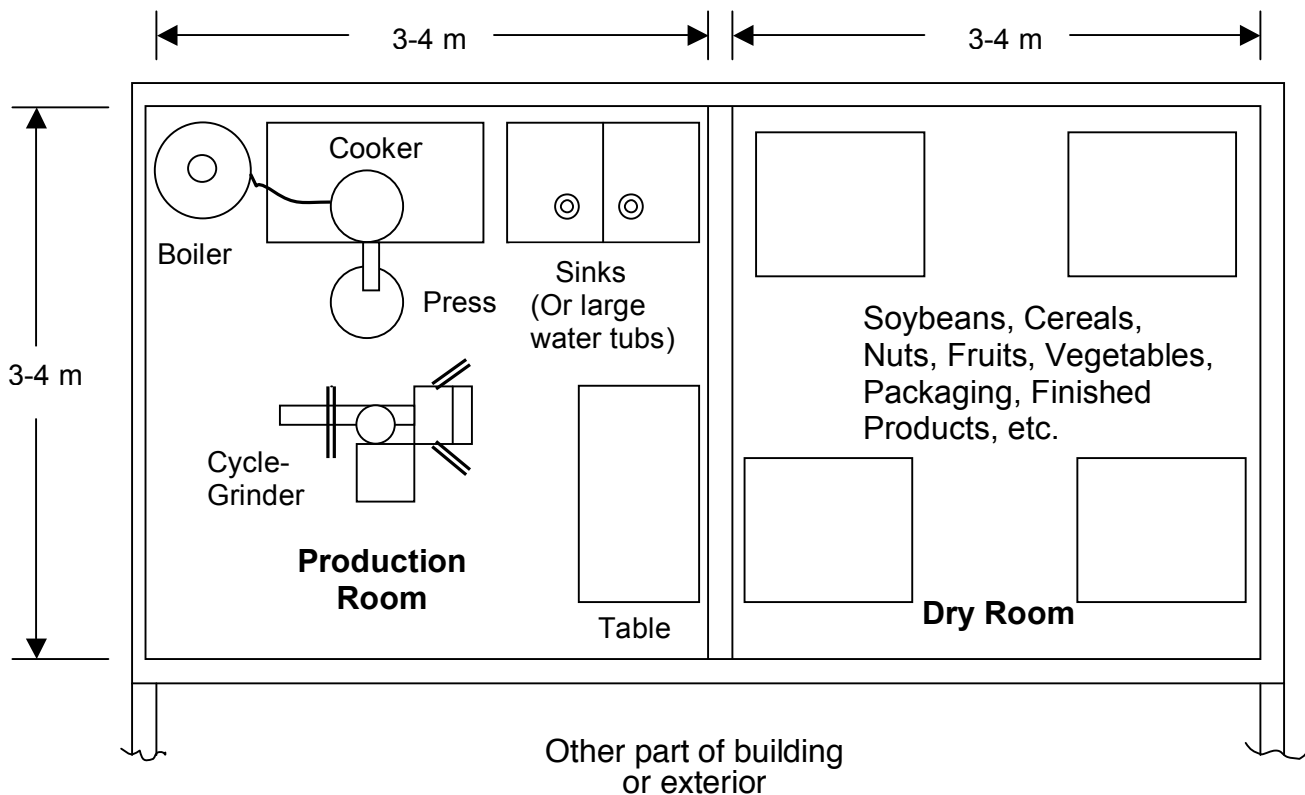
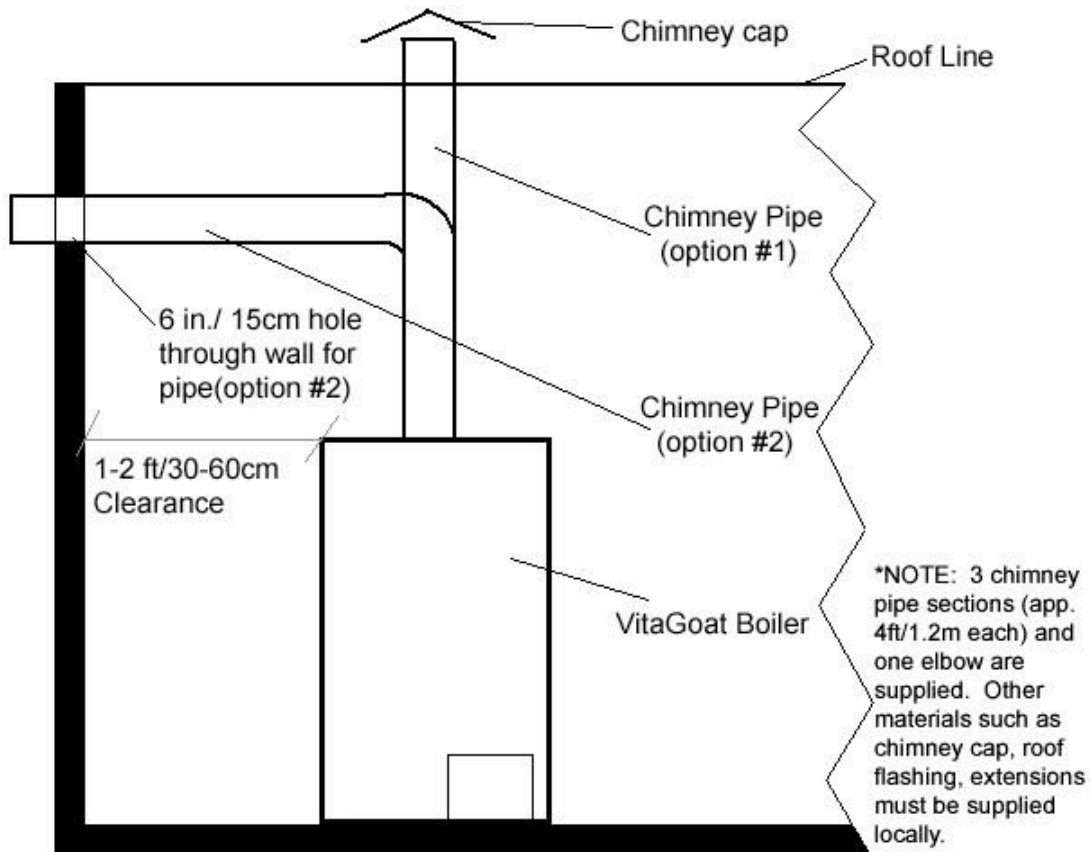


## VitaGoat Site Preparation Guide

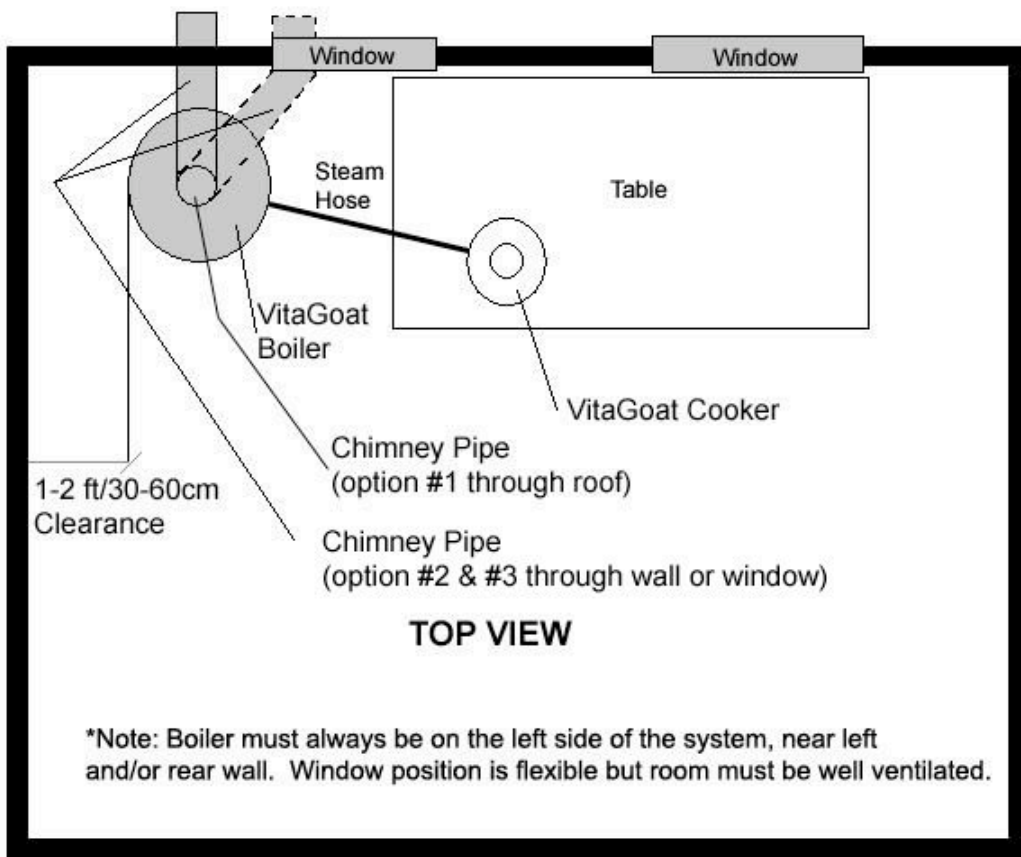
Requirements	Done
<p><b>1. Production Room 'Wet Area'</b> (see schematic on following page)</p> <p>a) Approx. 10-12 square meters minimum with a high ceiling (3 M or more)</p>	
b) Large sink(s) or tubs for cleaning.	
c) Floor of cement or tile, preferably with floor drain or at least a place to wash spills out. Walls should also resist water and humidity.	
d) Good ventilation, with screened windows, fan or vents for air circulation.	
<p>e) The boiler is to be located either in the corner of the room or directly outside the exterior wall from the other equipment. If it is to be located outside, it must be under a roof, and not more than 1.5 meters from the inside equipment (a steam hose connects the boiler to the cooker.)  <b>Chimney pipes of 3 meters and one 90 degree elbow are included with the boiler. This is to exit the room at the wall or directly exit the roof over the boiler. This must be done at the time of installation, some extra materials may be needed – please see drawings.</b></p>	
<p><b>2. Dry Room for the storage of food supplies, etc.</b></p> <p>a) Not in the same room as the production area, to avoid splashing with water. Heat and humidity greatly speed the deterioration of the dry food.</p>	
b) Dry room to have ventilation and protection from insects and rodents.	
c) Approx. 10 - 12 square meters of space.	
<p><b>3. Utensils, and other furnishings required.</b></p> <p>a) <b>2 medium size tables or work surfaces (about 1 M x 1.5 M) One must be not more than 75 cm high (relatively low). Tops should be washable. For the larger table, it is possible to use a shipping crate on its side, with a washable cover.</b></p>	
b) Vessels for the soaking of soya beans : Minimum of 5 plastic pails – approximately 15 liters.	
c) A large quantity (5-10 sq. m.) of cheese cloth, gauze or muslin cloth for use in soymilk or other filtration and tofu production.	
d) 2 large cooking / mixing spoons	
e) 2 large colanders or sieves (1 for the production of tofu and 1 for draining and rinsing soaked soybeans.)	
f) Vessels to contain and produce soymilk and other liquid products : Minimum of 5 pails – 15 - 20 liters each, clean and made of durable and washable plastic or steel.	
g) 1 small step or box (approx. 30 cm or so.) to stand on to put food into top of cooker. (cooker stands on table)	

h) 1 large perforated spoon.	
i) 1 large knife	
j) 1 large ladle	
k) A dowel or wood bar approximately 40 cm long and 4 cm diameter.	
l) Rubber or plastic gloves and work boots. (Long - for protection of worker against hot splashes and for sanitary work.)	
m) Work clothes or covers for all workers.	
n) A scale which weighs up to 5 kg.	
<b>4. Water</b>	
a) A source of drinking water, either from a well or roof tank, etc. Water does not need to be purified.	
b) A hose for water, to clamp to a 2.5 cm diameter fitting on the boiler, with a length enough to reach from a water vessel or tank to the boiler. The hose is required only for the original boiler, not for the new boiler.	
c) A water filter if the water is cloudy or with sedimentation.	





**SIDE VIEW - Cutaway**



**TOP VIEW**