



E-KATALOG

**HARD - SEMI HARD CHEESE
PRODUCTION LINES**

GENERAL SPECIFICATIONS:

Hard/semi-hard cheese production lines offers quite wide range for choosing machinery and equipments from classical methods to modern system. System consists of provides ability to produce many types of cheese.

Equipments are manufactured carefully to get standard control system, high-level heat productivity, hygiene rules, High productivity, durable and ergonomic designed structure.

PROCESS TANKS



Process tanks can be manufactured in capacities beginning from 500 liters to 15.000 liters. All tanks manufactured in closed-type base. Most important elements are agitating and curd cheese breaking system. Because these elements directly affect system productivity. Agitators and curd cheese breakers work in both ways. (There two breaker systems). One side of each breaking systems is sharpened. So it cuts curd cheese gently without defecting its texture. And other side are made of moving pallets for agitating. Breaker reducers work double direction and at desired speed. Control system in tanks can only temperature check or offers an operation with receipt using PLC, if desired. And automatic water inlet system can be applied to tank. On tanks, a lift is placed at back of tanks to prevent leaving product inside the tank after evacuation of product. Additionally, special valves are placed on outlet of tanks to ensure a comfort and clean evacuation. Tanks Works pneumatic based.



If cheddaring system is used there will be no need for drums for filtering. Both cheese coming out from process and its whey are mixed in cheddaring system to keep it fresh and then whey is filtered. So pH value and amount of dry matter within products is standardized. With standart and stable values process more balanced and productive. This vat also provides transferring curd cheese without human contact. Cheddaring system's capacity may vary depending capacities of process tanks.



CHEDDARING VAT

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MODERN DRUM FILTERING



Modern drums systems are generally used for high capacity process tanks. Cheese to be filtered is transferred forward over top side of drums. Comparing to conventional drums perforations can be smaller. Drum speed can be adjusted. Whey is collected in a tank which is placed beneath drum. Transfer to any place desired can be done with high-pressure pumps. As the system has wheels and mobile it can be used with various tanks in facility. Drum is designed compatible with CIP system.



Classical drum filtering systems are generally used for small capacity process tanks. Cheese, to be filtered, is processed from inside of drum moving out through spiral system. Drum rotation speed is adjustable. Whey is collected in a tank which is placed beneath drum. Transfer to any place desired can be done with high-pressure pumps. As the system has wheels and mobile it can be used with various tanks in facility.



CLASSICAL DRUM FILTERING

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FILTERING VAT

It is the equipment which is used for final filtering and holding the product to stabilize its pH value. Inside vat a sieve is placed. Sieve can easily be removed or placed manually. As it has wheels, vat can be moved anywhere.



System is developed to filter more whey for different types of cheese. There is a mobile vat with sieve within the system. A pneumatic pressing system is mounted on vat. Pressure level can be increased or decreased. As it has wheels, system can be moved anywhere..



PRESSING SYSTEM

CHEESE CUTTING SYSTEM

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This equipment is used to portion special types of cheese. This equipment Works with pressing system. After pressing cheese are transfered to cheese cutting. Cheese is cut in different portions depending type of knives. As it has wheels, system can be moved anywhere.



Curd cheese cutting and transferring machine cuts curd cheese which has stable pH value and transfers it to cooking machine through augers without human contact. Machine is designed entirely closed system. And it can easily be cleaned with CIP system.



CURD CHEESE CUTTING AND TRANSFERRING MACHINE

