



E-CATALOGUE

WHITE CHEESE AND FRESH
CHEESE PRODUCTION LINES

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GENERAL SPECIFICATIONS:

Machines that we developed are the machines for using in production of White cheese, which is mostly known and consumed in Turkey, and other soft cheese types. Hb Grup have machines in range both for using in modern system production and using in conventional production type which we name "Classical Method". Modern system provides less man power, less product loss and more standardized production comparing to Classical Method. And this means, bringing up facilities capacity by less space and less man power. Since the system may be cleaned by CLEANING IN PLACE (C.I.P.) hygiene of both facility and production are better than classical methods.

WHITE CHEESE FERMENTING AND MATURIZING (COAGULATING) TANK

In modern system, tanks can be manufactured with huge capacity. And, filling, draining, curd cheese breaking and agitating procedures can be made within the system circle. Programmable Logic Circuit (PLC) is used on system. Thanks to PLC fermenting, breaking and agitating can be made automatically. Time is a very important factor on these processes. Because timing directly affects quality of the product PLC provides process to more stable. Whole-closed system method is used during PLC process. And this method provides extremely hygienic ambient.

Filling system makes the separation of product, which comes from fermenting tank, from whey and filling product properly to desired moulds. Mould filling guide inside the system is variable. According to desired shape of mould mould-guide can be mounted. An equipment to collect lack of whey within system is available. In this way, whey is never wasted and workspace is not contaminated. Required automatization software are created for high-end quality cheese production. This machine is also connected to central PLC system. So the system can be cleaned by C.I.P.



CHEESE FILLING UNIT

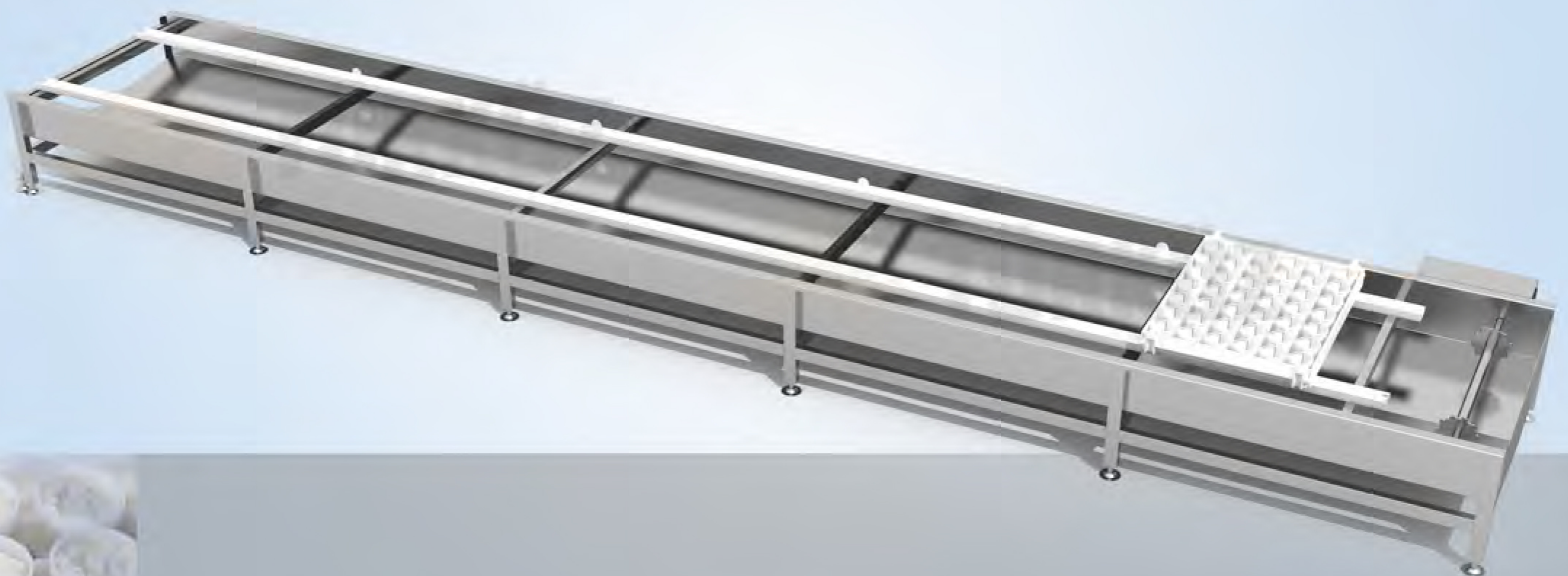
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MOULD WASHING CONVEYOR

Mould washing conveyor is the unit which provides washing of moulds used in process. Washing system of unit has three phases: Pre-rinsing, washing with chemicals, final rinsing. Washing nozzles have effective cleaning power by dint of high pressure. Within the system a temperature control system and a measurement equipment are available to adjust chemical concentration level.



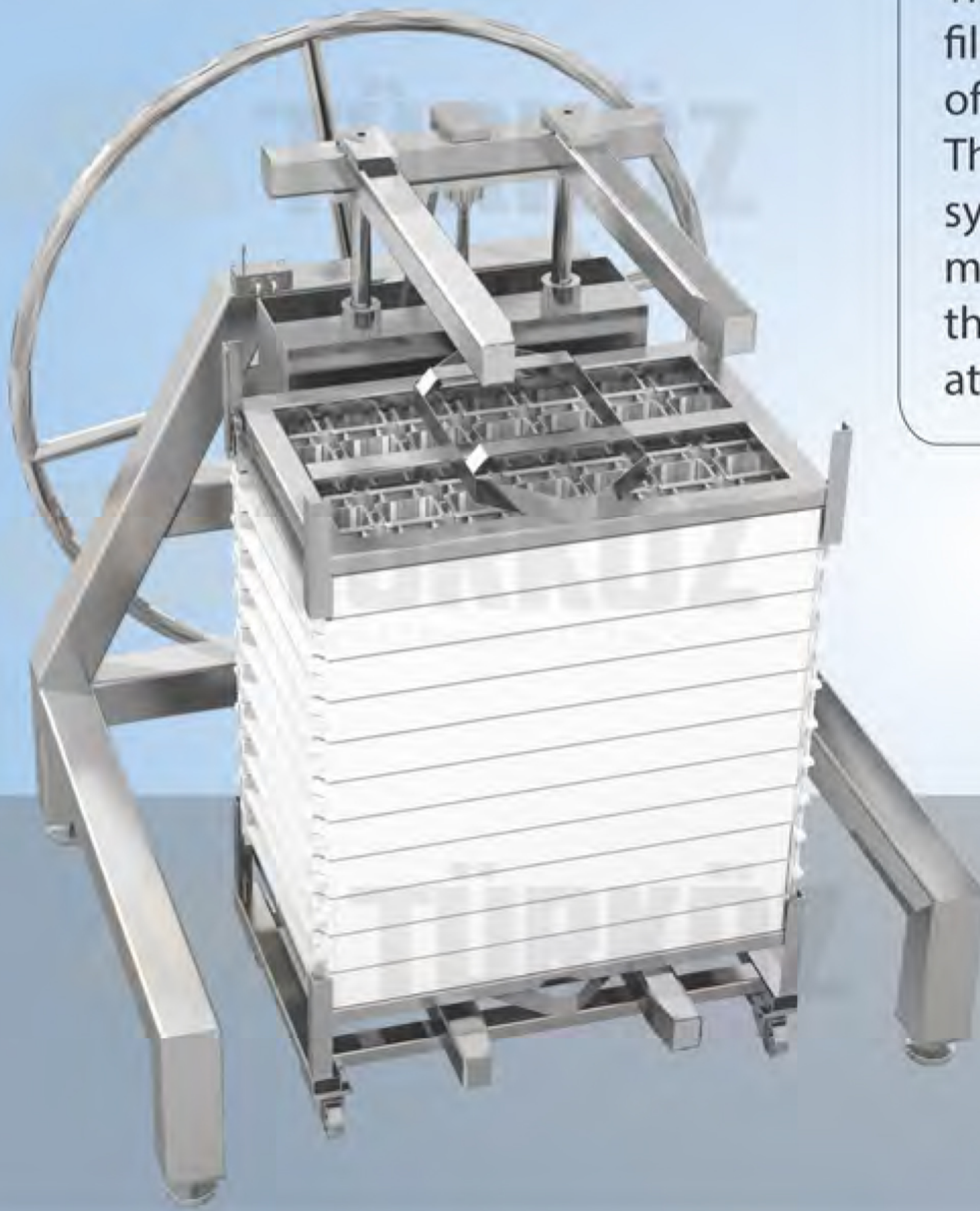
Mould draining conveyor operates in coordination with main system. It carries cheese mould automatically. This machine has no standard length or width. Dimensions are determined accordingly capacity of facility.



MOULD DRAINING CONVEYOR

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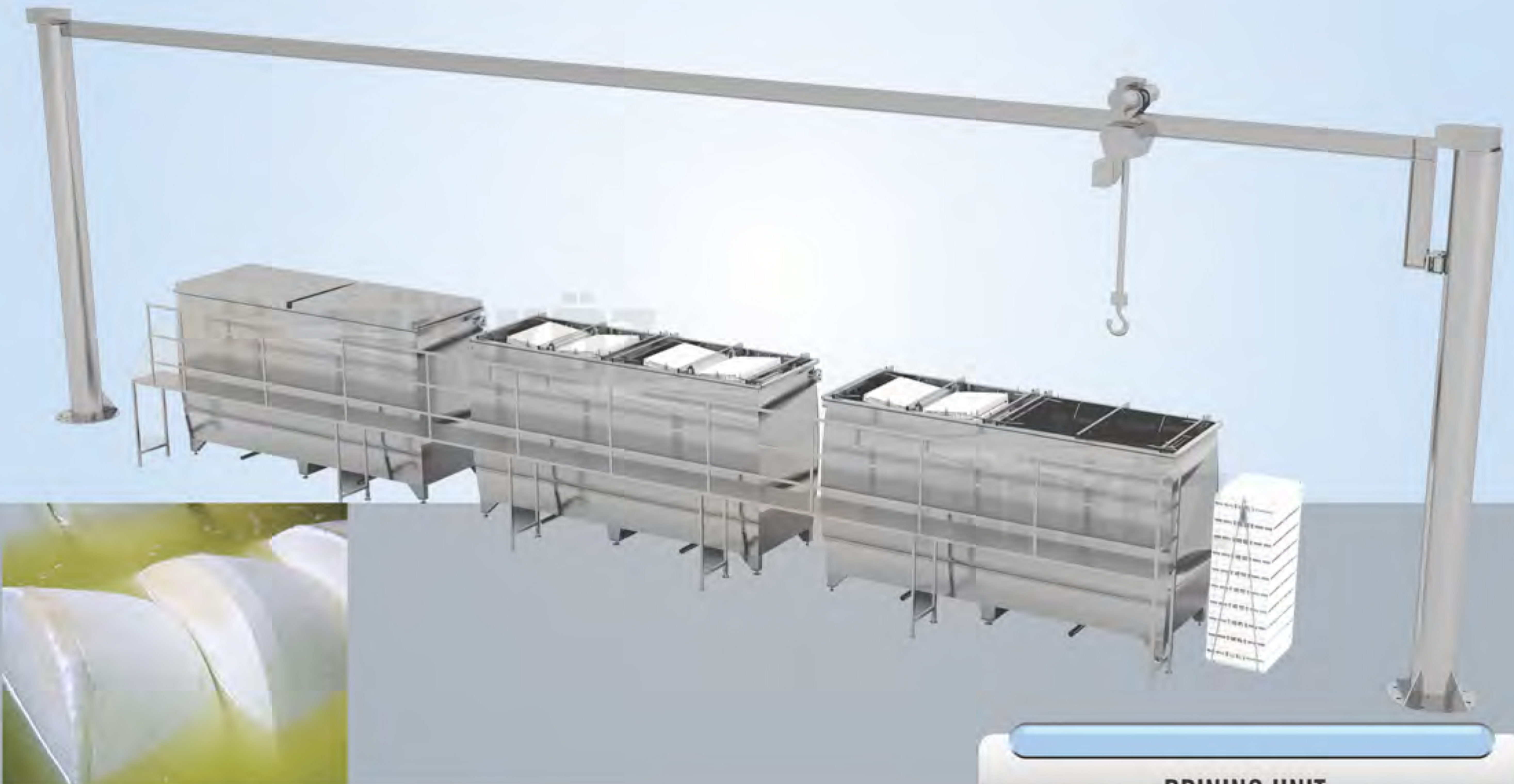
MANUEL TURNER



This machine turns upside down the moulds which are filled of cheese and stowed top of each other. So, top side of cheese gets pattern and cheese is filtered much better. This machine can be produced automatically inside the system. Turning upside down process can be made both manually and automatically. All moulds are immobilized by this machine during process. Moulds do not slip or separate from each other. Security is keyword!



Filtered cheese comes brining unit. Cheese is brined by dipping cheese into brining pool and leave it for certain time to suck appropriate quantity of salt. And a secure lock system is available to provide moulds to stay stable. A mobile C.I.P. lid is available inside to provide proper cleaning of tanks. A Crane system must be set around unit to carry the moulds.



BRINING UNIT

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WHITE CHEESE FERMENTING VAT

Depending capacity of facility, vat can be manufactured in various dimensions and quantities. Pasteurized milk is fermented, curd cheese is cut here in this vat.



Fiber in fermenting vats are collected and brought to washing machines in this unit. If there is no washing machines in facility, hot water may be obtained by serpentines which is formerly mounted inside trolley and washing process can be done very easily.



FIBER CARRIAGE TROOLLEY