

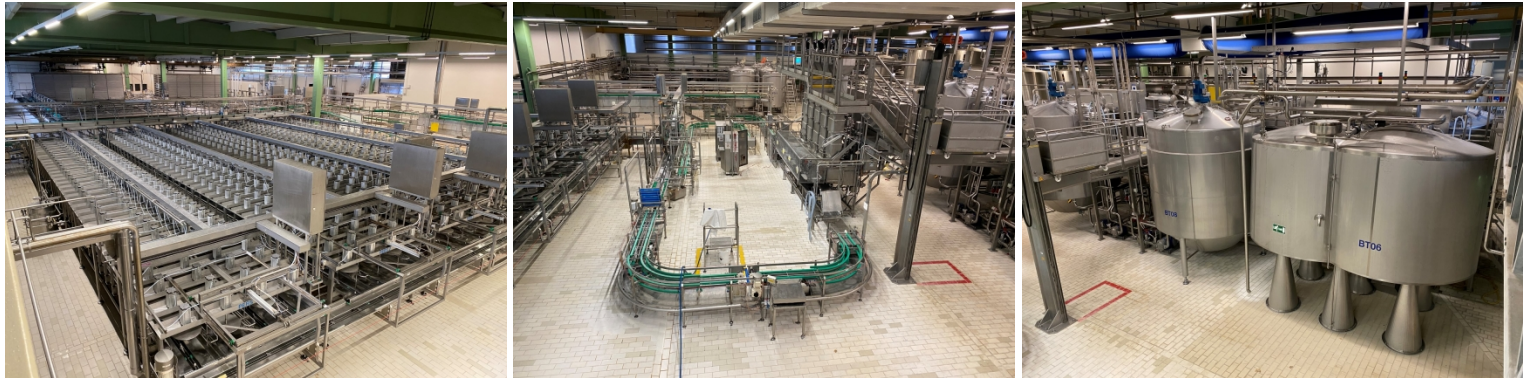


Useddairyequipment B.V.
1e Industrieweg 13
3411 MG Lopik
The Netherlands

Tel: +31 348 460009
Fax: +31 348 460054
E-mail: sales@useddairyequipment.com

21-04-01: Cheese production line

Manufacturer: SPX - Tetra Pak - Klokslag, Type: Cheese production line



Information

Cheese production line. Milk is converted in to the cheese with the standard size Euroblock 15kg (size30x50x10cm). The line was in production in the Netherlands until September 2020, still assembled and visible in the factory on request. The line exists of 5 fully automatic closed curd makers. Model: double O, double jacketed, with a whey suction sieve from the top and its own control system (Siemens C7 mounted on top). Manhole, 2 outlet valves and sensors. An interceptor for whey suction, all the stainless steel frames, stairs, interconnecting piping, sensors, valves are included just as the whey CIP and 6 curd lobbe pumps (year 2011). After the curd preparation the curd is pumped into 2 Curd buffer tanks, double jacketed (cooled), with an agitator. The next step is the full automatic Cheese mould filler. Make: Tetra Pak, type: Casomatic. This unit has an upgraded whey circulation/backflush system and high capacity sieves (High cap). Every column has a whey circulation pump and pressure sensors. After filling the curd in the moulds, the moulds go into the full automatic pressing system. Existing of: 5 Cheese presses with 144 moulds each. After pressing automatic handling: cover taking - mould turning – cheese outblow device -cheese weighing, cheese conveyor to brine system, mould cleaning tunnel (with ventilator, pumps, dosingpump, heating), mould turning back, for refilling and transport system for covers and placing back on the mould. A Moulds storage system with automatic stacking and destacking. All 820 microperforated Laude moulds, are in the mould storage during cleaning of the press. The cheese press area has its own CIP unit with 3 tanks (8.000+8.000+3.000ltr) and the feed and return pumps. A flush/spray hot water tank (2.000ltr). The Brine system exists of an in and out float system (1 operator needed). 22 brine cages, which can hold 10T of cheese each resulting in a 3 day brining at full capacity. Outfeed conveyor and blower to dry the cheese. Brine circulation system, brine cooler, 2 scrape brine filters, salt dosing system and a polyester dry salt tank of 35m³, placed outside. An automatic dosing system for hydrochloric acid to the brine with an plastic storage tank of 5.600ltr. The Casomatic and De Klokslag pressing and bringing system are controlled by Siemens S7 PLC system with a Scada system, well documented. With this line track and trace of product possible because 1 curd vat volume matches, 1 buffertank, and 1 press content to keep batches separate. Included is also curd 'Washwater' preparation set (2 tanks 5.000 and 10.000ltr), tubular heatexchangers for heating the water and system to pump water into the curd tanks. 2 Dosing pumps for rennet from the IBC to the frame at the curd vats where it is manual put in through the man hole, (2 dosing pumps for types Fromase and Kalase rennet), injection point culture in the milk and an ingredient into the wash water. Also included is a plastic calcium (Cacl) tank of 30.000ltr with to dosing pumps to brine and cheese line. Including all interconnecting pumps, valves, sensors, cables and part of the piping (where possible to dismantle), the brinecage nets will be removed and the brinecages dismantled for easier transport. Flowcharts, lay-outs, electric schemes, operating and parts manuals, software are all available on request. Capacity various options possible: Maximum speed 42.000ltr/h input milk every 26min a 18.500ltr curd vat. Other possibilities: 18.500ltr curd vat volume in 2 shifts (16 hours) = 24 vats = 432.000ltr/day input. Only allowed to be