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21-23-01: Cheese brining system and brine treatment

Manufacturer: Klokslag, Type: Cheese brining system



Information

Cheese brining system and brine treatment system. Cheese in float system to brine bath, with plastic plates, pneumatic cylinders on each inlet and 2 water movement propellers. 22 brining cages of stainless steel and nets. Inner dimensions of cages: 175 cm wide, height of each layer 21 cm, total of 13 layers per cage. Including 2 double cranes mounted on the roof to lift out the brining cages. Cheese out float system. Cheese outfeed conveyors and switch and turning system. Cheese blower to dry the cheese with air knife. Including a brine treatment system for 2 basins. Complete with 6 circulation pumps, Automatic valves and a plate cooler of Tetra Pak (to keep the temperature at $\pm 10^{\circ}\text{C}$). 2 scrape filters, a salt tank, make: Polem, capacity: 30 m³. Salt dissolving tank of polyester with level sensors and circulation pumps. Including a tank for hydrochloric acid, complete with dosing system for dosing hydrochloric to the brine (capacity: 5.600 liter). With outfeed conveyor. Including lay-out and the P&ID.

Description

Offer number	21-23-01	21-23-01
Description	Cheese brining system	Brine treatment
Manufacturer	Klokslag	Klokslag
Capacity	$\pm 10\text{T}$ cheese / x 20 cages	
Dimensions product	round and rectangular cheese	
Year of manufacture	2000	2000
Conditions	Good	Good
Dimensions (L x W x H)	Full lay-out available	
Terms of delivery	FCA	
Location	The Netherlands	