



UsedDairyEquipment B.V.
1e Industrieweg 13
3411 MG Lopik
Nederland
T: (+31) 348 460009
F: (+31) 348 460054
I: www.useddairyequipment.com
E: sales@useddairyequipment.com

OFFER: 26-15-01

Complete Cheese production line

Capacity: 6.000 liter of milk per batch, up to 4 batches per day.

Complete line to receive milk and produce cheese.

Cheese size: Euro 50x30 height: 10cm block weight per cheese: 15kg

Easily expandable with other sizes round cheeses with 4-5kg weight.

The line consist:

Milk reception (by a mobile centrifugal pump)

Milk receiving pump from the truck or truck with pump unloaded itself.

2 pieces raw milk storage tanks (refrigerated), 6.000 liters per tank.

Manufacturer: Mueller

Year of make: 2012

Horizontal, insulated and cooled milk storage tank, cip cleanable.

Cooling compressor Freon





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Milk reception valves

Valve manifold to automatically send the milk to the selected tank, to pump the milk from the tank into the pasteurizer and to CIP (cleanable).

Set of 4-way butterfly valves with controls.

Manufacturer: GEA – Tuchenhagen

Milk processing

Complete pasteurize installation

Manufacturer: van 't Riet

Year of make: 1996

Capacity: 6.000 liter

Complete on a skid.

with Balance tank, pumps, heat exchanger, holding tube, hot water control valve, interconnecting piping. Control system with temperature recorder.

In 4-65/75°C Holding tube -> 25/35°C cheese-making temperature.



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Buffer tank for pasteurized milk 6.500 liter.

Manufacturer: Zero

Top insulated

Function: To store / buffer warm milk so that the pasteurizer can continue running and two batches can be processed more quickly directly after each other.



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Cheese processing

Cheese vat

Manufacturer: Damrow (Gea)

Model: Double 'O'

Volume: 6.000 liter per batch

Closed cheesevat with whey extraction sieve from above.

Self-priming pump for cip and whey.

Placed on a stainless-steel frame for a free fall to the drainage tank.

Separate control system.

Valve manifold (Tuchenhagen) for importing milk from a pasteurizer or buffer tank, valved design so buffer tank can independently be cleaned.





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Automatic prepressing and cutting vat

Manufacturer: van 't Riet

Year of make: 2010

Including CIP-pump

Capacity of the curd mixture 6.000-liter vat (for curd processing)

Transfer from curd vat: by gravity

Number of cheeses from 6000 liter: 42 cheeses of 15 kg (approximately)

Description:

For production of curd blocks by automatic draining and pre-pressing curd. When the process in the cheese vat is finished, the mix of curd and whey is fed to the drainage table via gravity or curd pump. Through the perforated walls in the drainage table, the whey can flow away leaving curds.

To further separate whey and curd, the curd bed is automatically pre-pressed to the desired height. After pre-pressing, the automatic system will cut the block to the desired size and deliver it to the operator at the end of the unit.

The drainage table consists a stainless-steel table on adjustable legs into which the curd/whey mixture is poured. A carriage moves over the table, carrying the knife and pressing plate with pneumatic drives. The carriage can move along the entire length of the table. The drainage table is equipped with a stainless-steel control cabinet with a PLC and touchscreen. The stepper motor with frequency converter ensures that the carriage is automatically positioned to press the curd step by step.

At the rear, there is an elevator to lift the curd block to operator height and easy fill the mould at work height.



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Pressing system

Tunnel press, 42 positions for euroblock

Pull lane system by pneumatic cylinders to convey the moulds automatic in and out of the press. With controls and press program



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Moulds:

Micro-perforated LAUDE moulds, 15 kg euroblock
Molds have been partially replaced and are only a few years old.

Mould washing

-2 pieces of mould washing bassins

Brine:

-8 pieces brine cages/racks (without brine boxes, those are cast in concrete)

-2 pieces brine cooling compressor and tanks (on top)



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Whey:

-Horizontal whey tank (+/- 7.000-liter capacity)





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CIP:

CIP system (full automatic Siemens S7) consisting one tank with three compartments.

Heat exchanger

Automatic valves

CIP pressure pump

The entire pre-factory has a fully automatic CIP and automatic control CPU Siemens S7 (support from the original supplier is possible / delivered by Gea).





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