



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.
A set of moulds for 4kg is also available (only press to be added).
Easily expandable with other sizes round cheeses with 4-5kg weight.

Per batch 36/39/42 Cheeses are produced depending on the milk quality.

The line consists of:

Milk reception (by a mobile centrifugal pump)

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

2 pieces of 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 Copeland Freon R507 (5kg), year: 2013



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

2 Pumps: A transfer pump and a Self-priming CIP Return, Tetra model: MR

Page 1 of 11

BANK Rabobank Rijn en Heuvelrug, Zeist
IBAN NL90 RABO 0376 116 323
BTW NL8124.26.721.B.01

BIC RABONL2U
KvK Utrecht 30190319



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

Milk processing

Complete pasteurize installation

Manufacturer: van 't Riet

Year of make: 1996

Capacity: 6.000 liters

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.



Buffer tank for pasteurized milk 6.500 liter.

Manufacturer: Zero

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.

BANK Rabobank Rijn en Heuvelrug, Zeist
IBAN NL90 RABO 0376 116 323
BTW NL8124.26.721.B.01

Page 2 of 11
BIC RABONL2U
KvK Utrecht 30190319



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



1 Wash water tank

Volume: 3.000ltr

Diameter 1.7mtr single jacketed + Centrifugal pump and valves

Function: To prepare warm water at approx. 42°C to wash the curd.



Cheese processing

Cheese vat

Manufacturer: Damrow (Gea)

BANK Rabobank Rijn en Heuvelrug, Zeist
IBAN NL90 RABO 0376 116 323
BTW NL8124.26.721.B.01

BIC RABONL2U
KvK Utrecht 30190319



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

Model: Double 'O'

Volume: 6.000 liter per batch

Closed cheese vat 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.



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

Page 4 of 11

BANK Rabobank Rijn en Heuvelrug, Zeist

IBAN NL90 RABO 0376 116 323

BTW NL8124.26.721.B.01

BIC RABONL2U

KvK Utrecht 30190319



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

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 easily fill the moulds at work height.

The curd bed is wide: 136cm (3x 15kg Euro Blok or 9x4kg moulds)

The max length is: 480cm (16 rows of 30cm)

Resulting in max $16 \times 3 = 48$ cheeses of 15kg or $16 \times 9 = 144$ cheeses of 4kg.

Or a less in a multiple of 3p or 9pieces

The microperforated plate can be moved between 10 and 16 rows determining the number of cheeses to produce.





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



Set of knives for 9 wide (or 3 wide)



Pressing system

Tunnel press, 42 positions for Euro block moulds.

BANK Rabobank Rijn en Heuvelrug, Zeist
IBAN NL90 RABO 0376 116 323
BTW NL8124.26.721.B.01

BIC RABONL2U
KvK Utrecht 30190319



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

Pall lane system by pneumatic cylinders (diameter 110mm) to convey the moulds automatic in and out of the press. With controls and press program 3 different pressures and times are to be set in the settings. Roller conveyor between the pre-press and the press.



Moulds

Micro-perforated LAUDE moulds, 15 kg euro block
Total 39 pieces (32 new model year: 2021).

Rectangular moulds approx. 150p.
With net format 15x30x10cm 4kg moulds

BANK Rabobank Rijn en Heuvelrug, Zeist
IBAN NL90 RABO 0376 116 323
BTW NL8124.26.721.B.01

Page 7 of 11
BIC RABONL2U
KvK Utrecht 30190319



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



Mould washing

-2 pieces of mould washing basins, heated indirect with hot water
Including circulation pump and control panel.
Crane to lift the trolleys.

Brine:

-8 pieces brine cages/racks (without brine boxes, those are cast in concrete)
7 layers, height of layers max: 20cm wide: 70cm length: 1.50 height ± 150cm
-2 Trolleys to move the containers.
-2 pieces brine cooling compressor and tanks (on second floor)





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



Brine filter system with pump and sieve



BANK Rabobank Rijn en Heuvelrug, Zeist
IBAN NL90 RABO 0376 116 323
BTW NL8124.26.721.B.01

BIC RABONL2U
KvK Utrecht 30190319



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



Whey:

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



CIP unit

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

Water – Lye/cleaning detergent - Recuperated water

Heat exchanger (2 Brazed heat exchangers).

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).

Page 10 of 11

BANK Rabobank Rijn en Heuvelrug, Zeist

IBAN NL90 RABO 0376 116 323

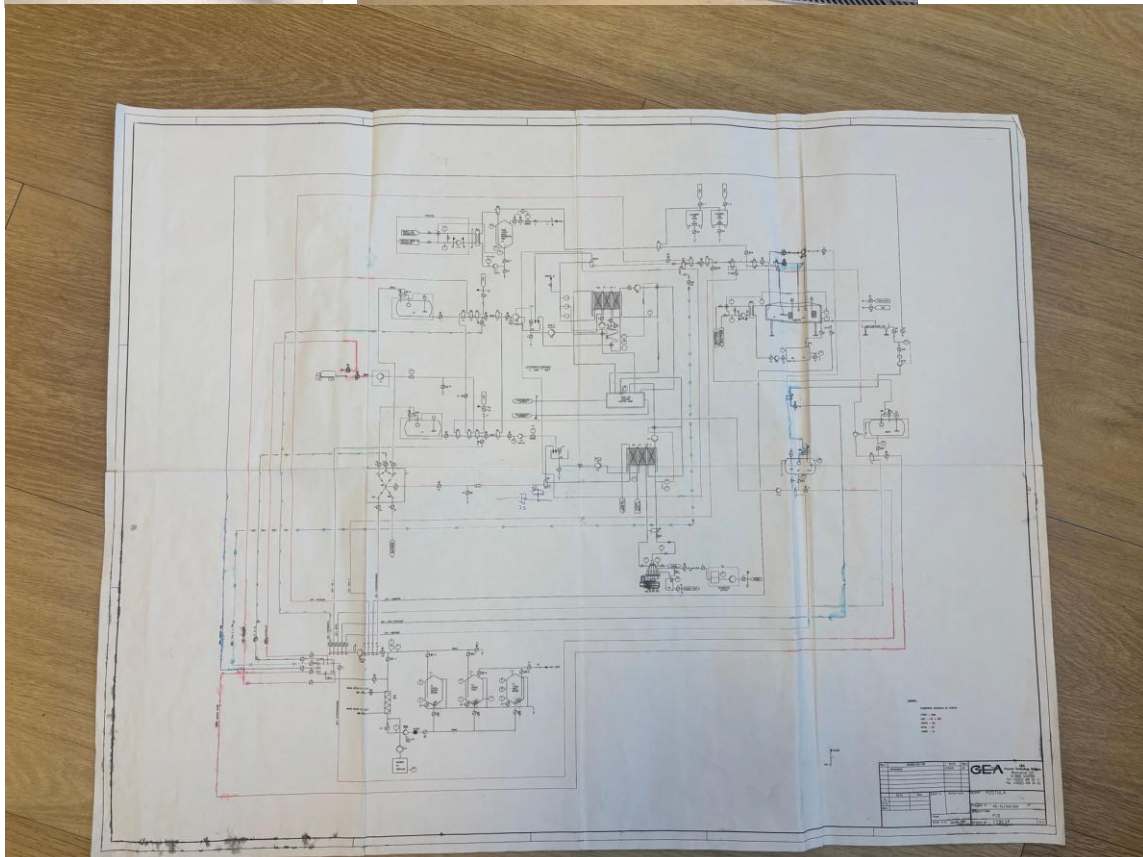
BTW NL8124.26.721.B.01

BIC RABONL2U

KvK Utrecht 30190319



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



BANK Rabobank Rijn en Heuvelrug, Zeist
IBAN NL90 RABO 0376 116 323
BTW NL8124.26.721.B.01

BIC RABONL2U
KvK Utrecht 30190319