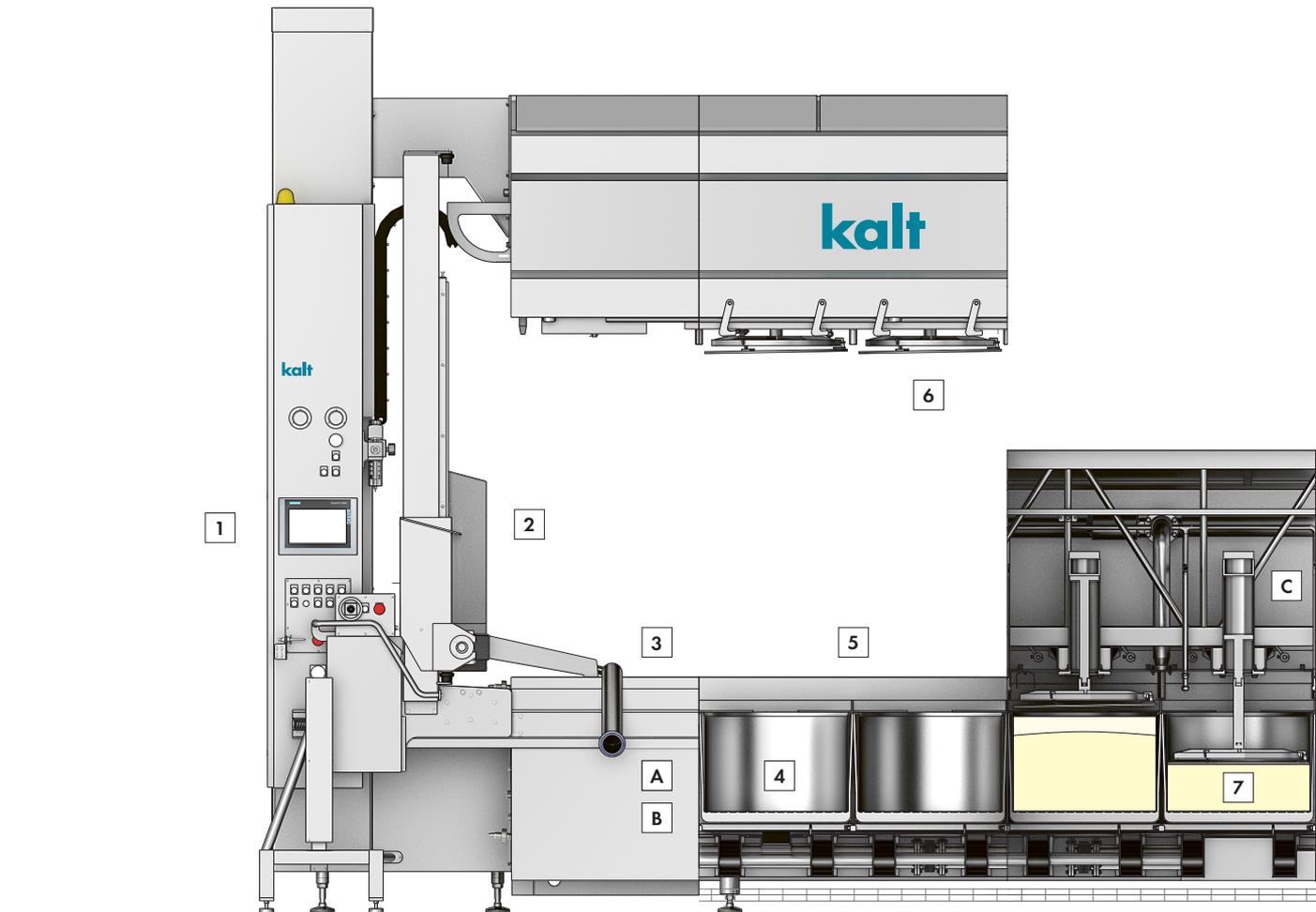


kalt

Cassettepress

System overview



1 Kalt control

- Siemens touch panel
- Easy-to-use Kalt software
- Pre-programmed recipes
- Creation of own recipes
- Online support

2 Kalt handling unit

- Fully automated portioning
- Precise positioning
- Adjustable speed and acceleration
- High weight accuracy when portioning
- Fully automated emptying

3 Kalt filling technology

- Gentle and loss-free portioning
- High weight accuracy
- Short filling times of 10 - 20 minutes

- Cheese curd always under whey level
- Dry filling optional

- A Wet filling technology
- B Dry filling technology

4 Kalt cheese molds

- Chrome-nickel steel version
- Dimensions and contour can be freely selected
- Special perforation for uniform whey removal
- Cleaning directly in the machine

5 Kalt cassettes

- Several cheese molds combined in a compact cassette
- Patented seamless combination of the cassettes
- Portioning without any curd loss

6 Kalt press lid

- Press lid for every mold
- Chrome-nickel steel version
- Special perforation for uniform whey removal

7 Kalt pressing process

- Press program tailored to customer product
- Adjustable temperature progression
- Every cheese is pressed individually

- C One press cylinder for every cheese mold with pressing pressure of 24 - 1,800 kg

8 CIP cleaning

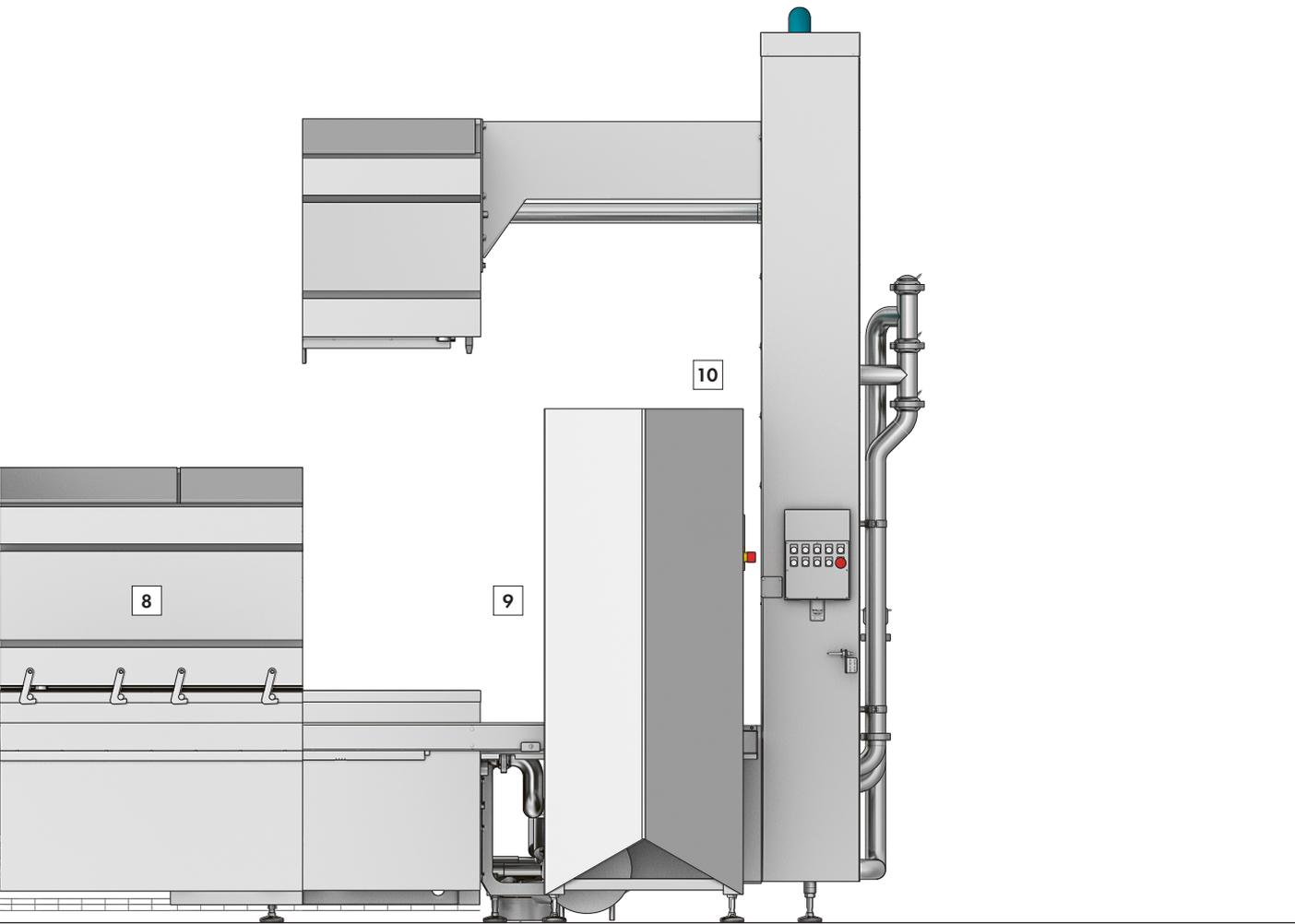
- Fully automated cleaning of the entire Casettepress including molds and press lid
- Press part and press vat completely sealed
- Compliance with the highest hygiene standards

9 De-molding

- Fully automated and monitored de-molding
- Hygienic, patented Kalt vibration technology
- De-molding directly in the brine channel or on the conveyor belt

10 Transport

- Direct transport to brine channel or on conveyor belt for further processing



It's virtually impossible to be more efficient: just one employee per shift is enough to carry out the entire cheese-portioning and pressing process with the fully automatic Kalt Cassettepress, and thoroughly clean the entire system after several batches. But the Kalt Cassettepress isn't just extremely economical, it is also very precise, enabling loss-free filling and high weight accuracy during portioning. Since the system is designed for batch operation, it guarantees consistently high product quality, strict batch separation and complete traceability. Good reasons why customers all over the world rely on the Kalt Cassettepress.

Fully automated cheese pressing

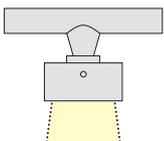


Kalt Cassettepresses, Austria.

All-in-one system

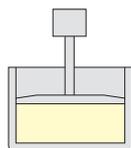


1 Portioning



- Up to 35,000 liters with clear batch separation
- Wet or dry filling
- Filling without curd loss
- Short filling times of 10-20 minutes
- High filling accuracy

2 Pressing



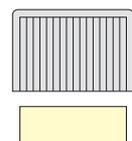
- Every cheese is pressed individually
- Adjustable pressing program depending on the type of cheese
- Pressing in a press with controllable temperature
- Mold and lid made of chrome-nickel steel
- Drained whey collected in the vat

3 Acidification



- Acidification in a closed press
- pH level controllable by adjustable temperature within the press
- Optional: built-in pH wireless measuring probe

4 De-molding



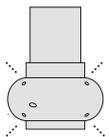
- De-molding with Kalt vibration technology
- Hygienic and gentle
- Directly in the brine channel or on conveyor belt



Five work steps in one system

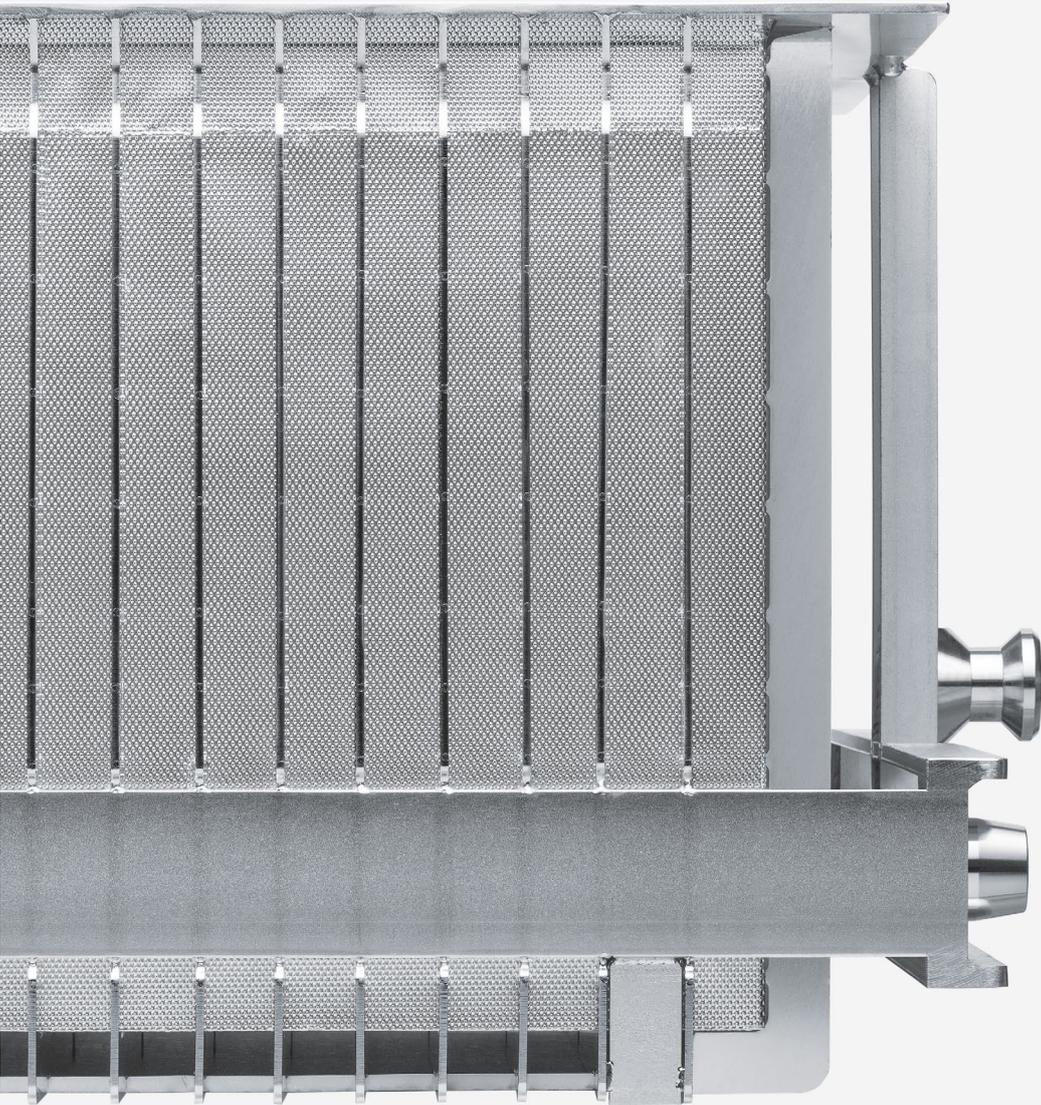
The Kalt Cassettepress carries out all five steps in the cheese-pressing process – from portioning the curd, pressing, acidifying and de-molding the cheese to CIP cleaning. At the beginning of the process, the curd is filled directly from the cheese vat into the Cassettepress, which makes a buffer tank unnecessary. The molds and lids always remain in the machine – also during CIP cleaning. Complex systems and sensors for handling, transporting and storing the molds and lids as well as separate cleaning systems are no longer necessary. Our customers benefit from this reduced complexity several times over: through reliable processes, low susceptibility to malfunctions, and low personnel and maintenance costs.

5 CIP cleaning



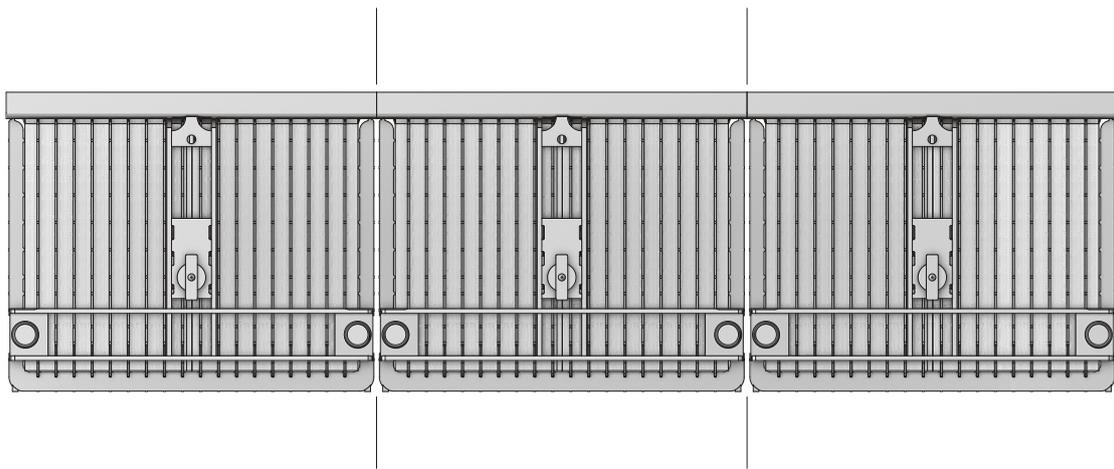
- CIP cleaning after several batches
- Cleaning of the press including molds
- Cleaning without interrupting operations for an entire system comprised of several Cassettepresses

Stainless steel cheese molds



The heart of the cheese press: the Kalt cassette.

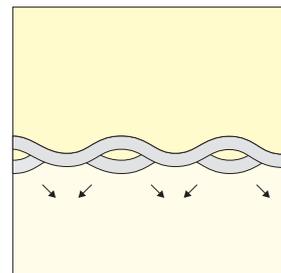
11



The Kalt cassette

The Kalt cassette is comprised of several round or rectangular cheese molds of freely selectable sizes that are lined up next to each other. Since the cheese molds are made of high-quality chrome nickel steel, they are particularly durable and extremely hygienic. The specific perforation of the finely perforated sheets used enables uniform whey removal and also prevents undesirable hair formation, which is often seen in cheese production with plastic molds.

12



- 11 Kalt cassettes seamlessly connected to one another.
- 12 Perforation of the Kalt cheese molds (Conidur).

Loss-free filling



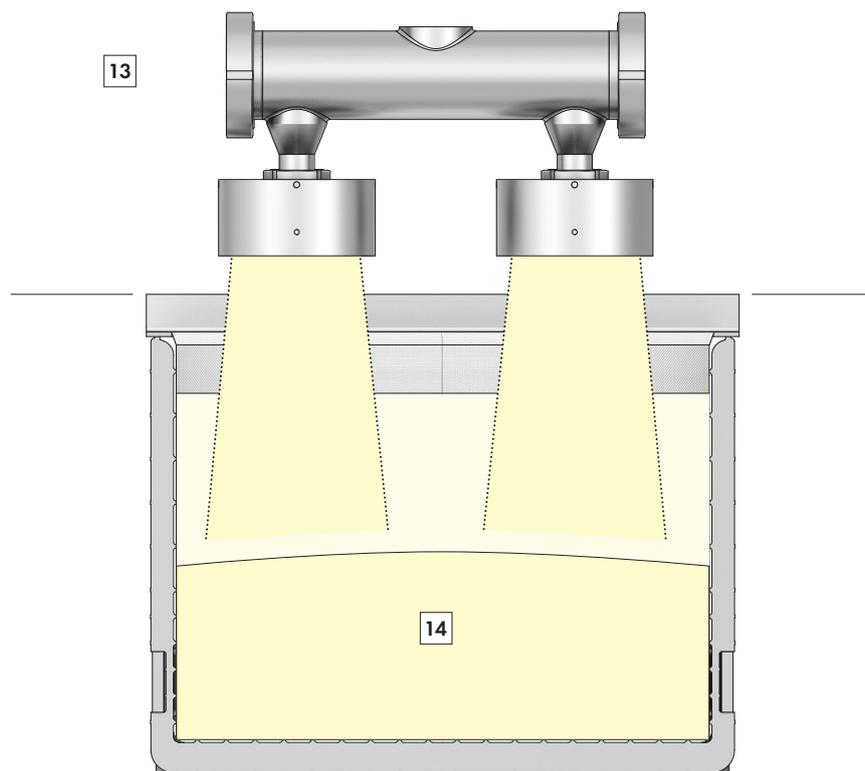
Curd filling under the whey level.



Maximum yield

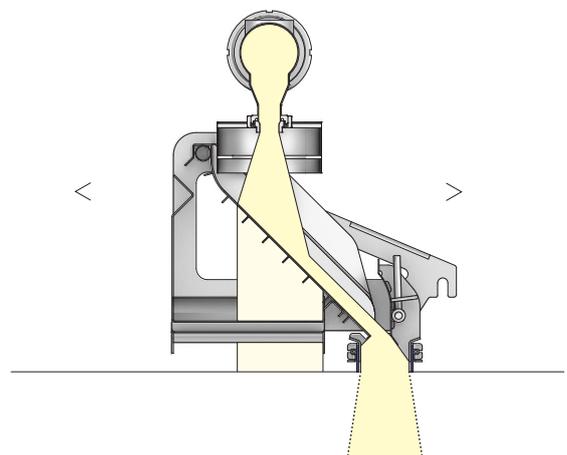
The innovative Kalt portioning system, combined with the patented gap-free cassette arrangement, ensures maximum product yield. Because the Kalt cassettes are seamlessly joined together, there are virtually no filling losses. Every curd grain lands in the cheese mold and finds its way into the end product.

Variants of curd filling



Dry or wet

At the request of the customer, the Kalt Cassettepress can be designed in such a way that both dry and wet filling are possible. During wet filling, a pump is used to first create a whey level, and then the curd mixture is filled into the molds via the filling distributor. The curd always stays under the whey level here. Dry filling, which is used, for example, to make cheese with mechanical holes, is carried out using a dry filling device attached to the filling distributor. This device removes the whey from the side before the dry curd is put in the molds. Both filling processes only take a few minutes.

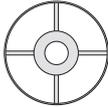


- 13 Wet filling head.
- 14 Optimal portioning.

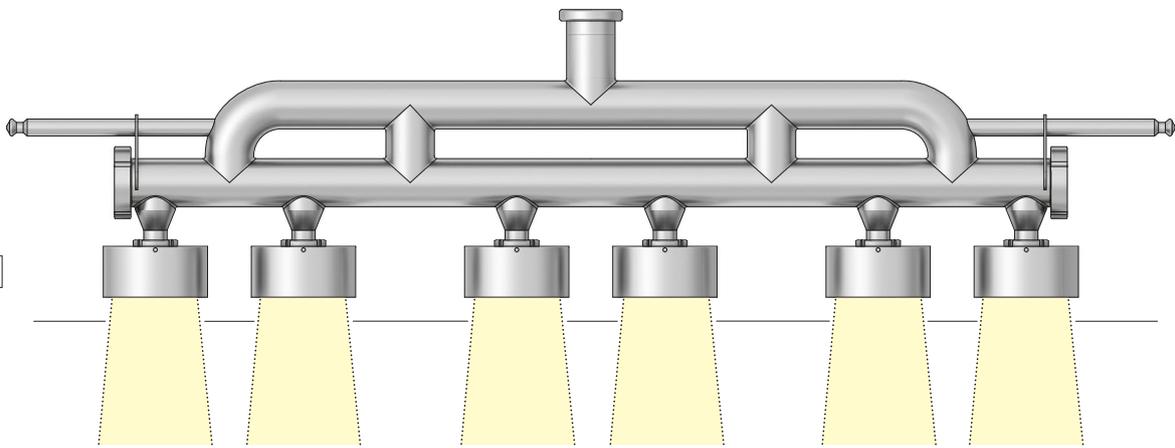
Dry filling head (optional).

Uniform portioning

15

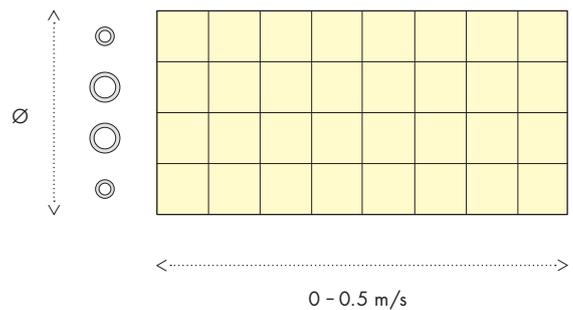


16



High weight accuracy

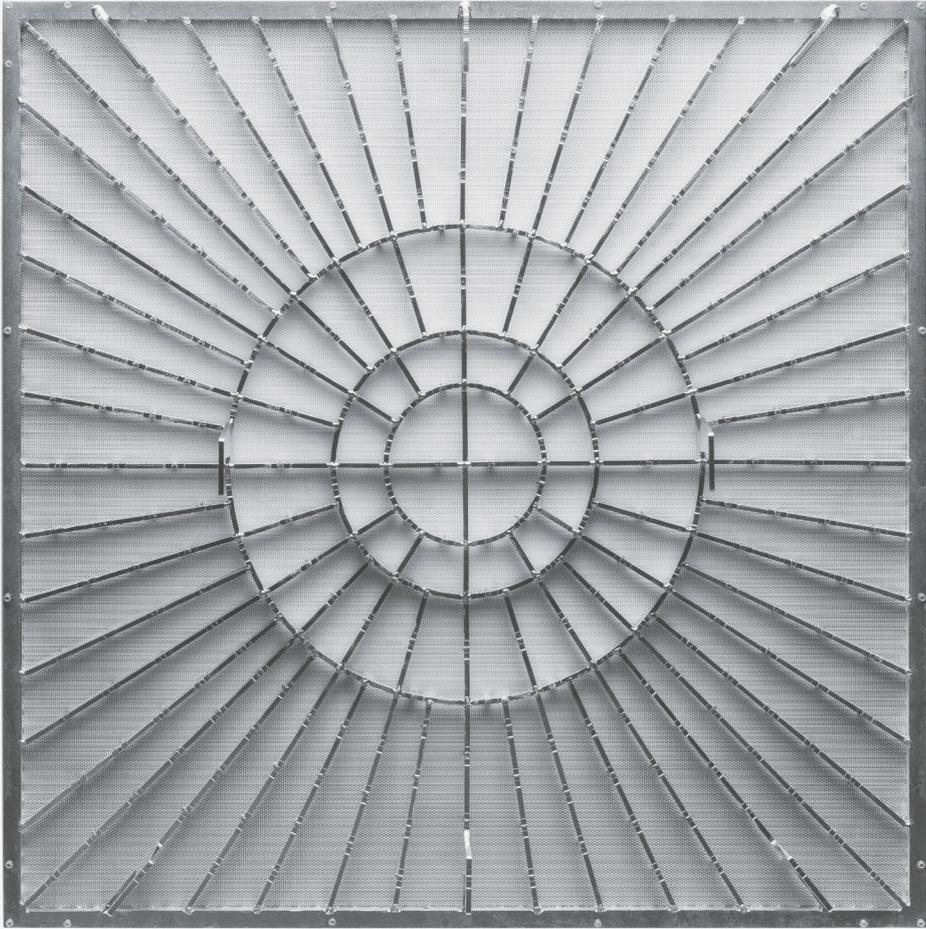
The consistent quality of the cheese produced is largely dependent on the curd being spread evenly across all cheese molds. In order to achieve this, the filling distributor passes over all cheese molds of the Kalt Cassettepress several times. In addition, the diameter of the filling nozzles can be adjusted in fine increments in the transverse direction of the press, while the speed of the handling device responsible for portioning can be adjusted in the longitudinal direction. Together, these three factors ensure very high weight accuracy.



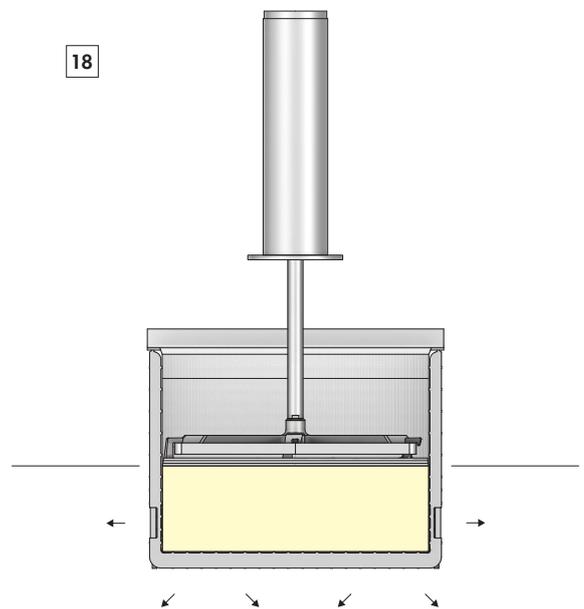
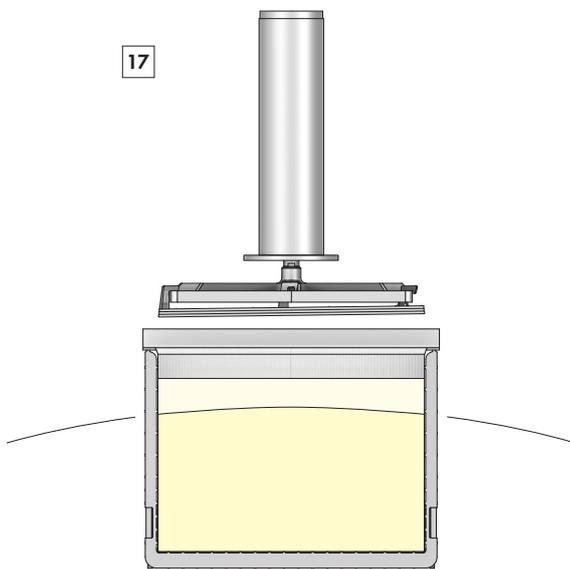
- 15 Filling nozzle, \varnothing 20 - 40 mm, gradation 0.5 mm.
- 16 Filling distributor with six filling nozzles.

Optimal curd distribution over the entire area.

Precise pressing

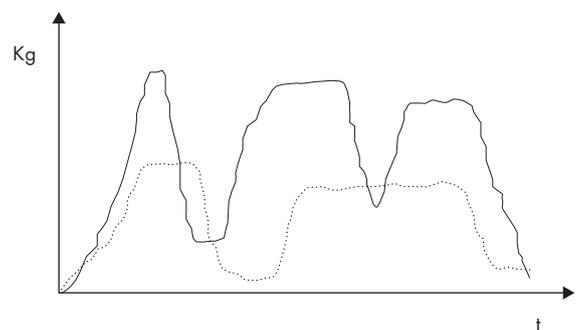


Kalt press lid made of chrome nickel-steel, 700 x 700 mm.



Individualized pressing process

The Kalt Cassettepress is designed in such a way that it can precisely meet the most diverse requirements. The respective pressing program is tailored to the customer's cheese product. Accordingly, the pressing process can take between 30 minutes and 18 hours, the temperature progression can be controlled, and each cheese can be pressed individually with variable pressing pressure. The press lids have a special role to play in the pressing process, as their special perforation ensures that the whey is uniformly removed from the cheeses.



17 Pre-pressing
18 Pressing

Individual press programs.

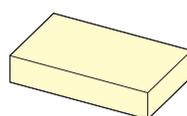
Diversity of molds



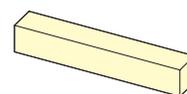
Automatic de-molding.

Cheese variants

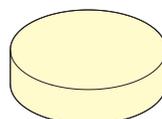
The Kalt Cassettepress sets our customers almost no limits in terms of cheese format. We make square molds in all sizes. The spectrum ranges from loaf molds measuring 30 x 10 cm, to Euroblock formats of 50 x 30 cm, to molds for the production of extra long loaf cheeses up to 120 x 10 cm. Of course, round molds are also possible – from the small round Tête de Moine with a diameter of 10.5 cm to the Appenzeller with a diameter of 30 cm, to the large Emmentaler with a diameter of 82 cm.



Block cheese



Extra long loaf cheese up to 120 cm



Classic round



Special mold with radius

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