

kalt

Member of Advaton



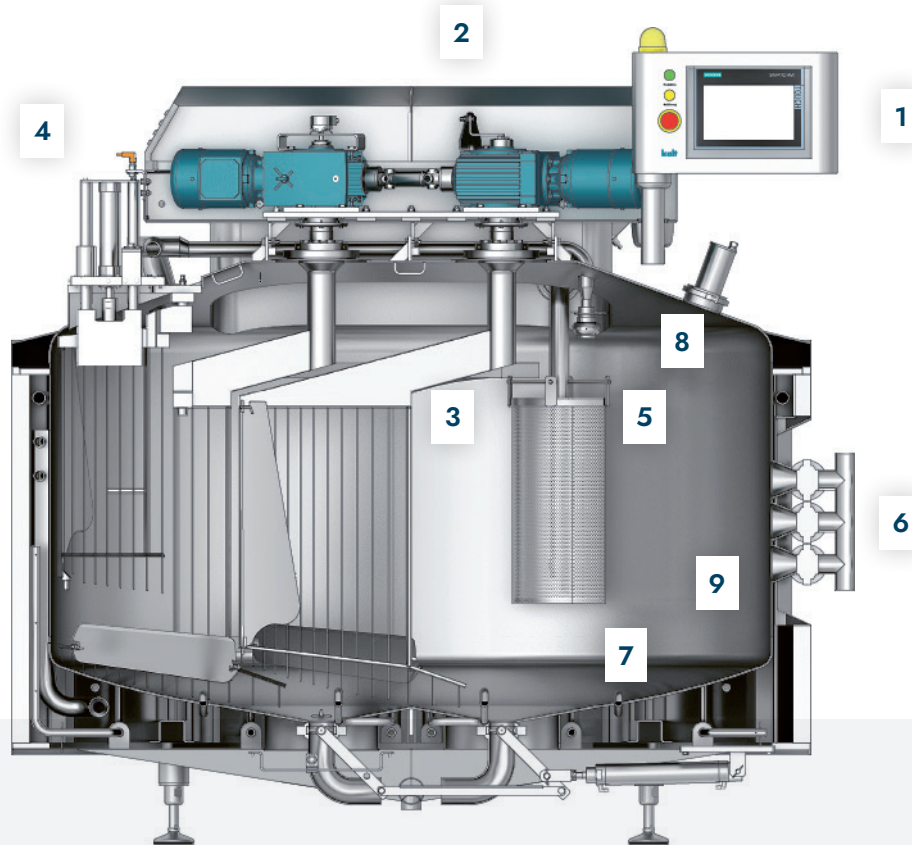
CHEESE VATS

Individualized and tailor-made for traditional cheese dairies as well as for large industrial companies

Gentle curd treatment and high cheese yields do not happen by chance. They result from innovative research and development. Our engineers have designed the Kalt cheese maker to prepare the curd fully automatically based on a specified recipe.

The flow-optimised shape of the cheese maker and the sophisticated cutting and stirring tool, the Kalt harp, ensure gentle treatment and consistent curd processing. This minimises dust formation and achieves an extremely high yield. Compliance with strict hygienic standards (3A, EHEDG, USDA) is a matter of course. Whey extraction takes place automatically. Our customers can choose between two variants: Extraction with the agitator standing or running





1. Staedler control unit

- Siemens Touch Panel
- Easy-to-use software
- Pre-programmed recipes
- Creation of custom recipes
- Online support

2. Agitator gearbox

- Hygienic labyrinth seal
- Particularly stable construction
- Stirring up possible after power outage

3. Harp

- Harp suspended directly from the gearbox
- No additional support on the bottom
- Flow-optimised geometry
- Welded knives
- No clamping screws

4. Harp window

- Patented liftable harp window

5. Extraction basket

- Lowerable extraction basket
- Whey extraction with the agitator running

6. Lateral extraction valves

- Whey extraction with agitator standing

7. Container bottom

- Flow-optimised container bottom
- Consistent mixing of the cheese curd
- No screws or flange connections in the container

8. CIP cleaning

- Fully automatic with cleaning turbines
- Certificate 3A, EHEDG, USDA (optional)

9. Monitoring

- Content measurement (optional)
- Temperature probe
- Coagulation probe (optional) Automatic detection of the thickening time

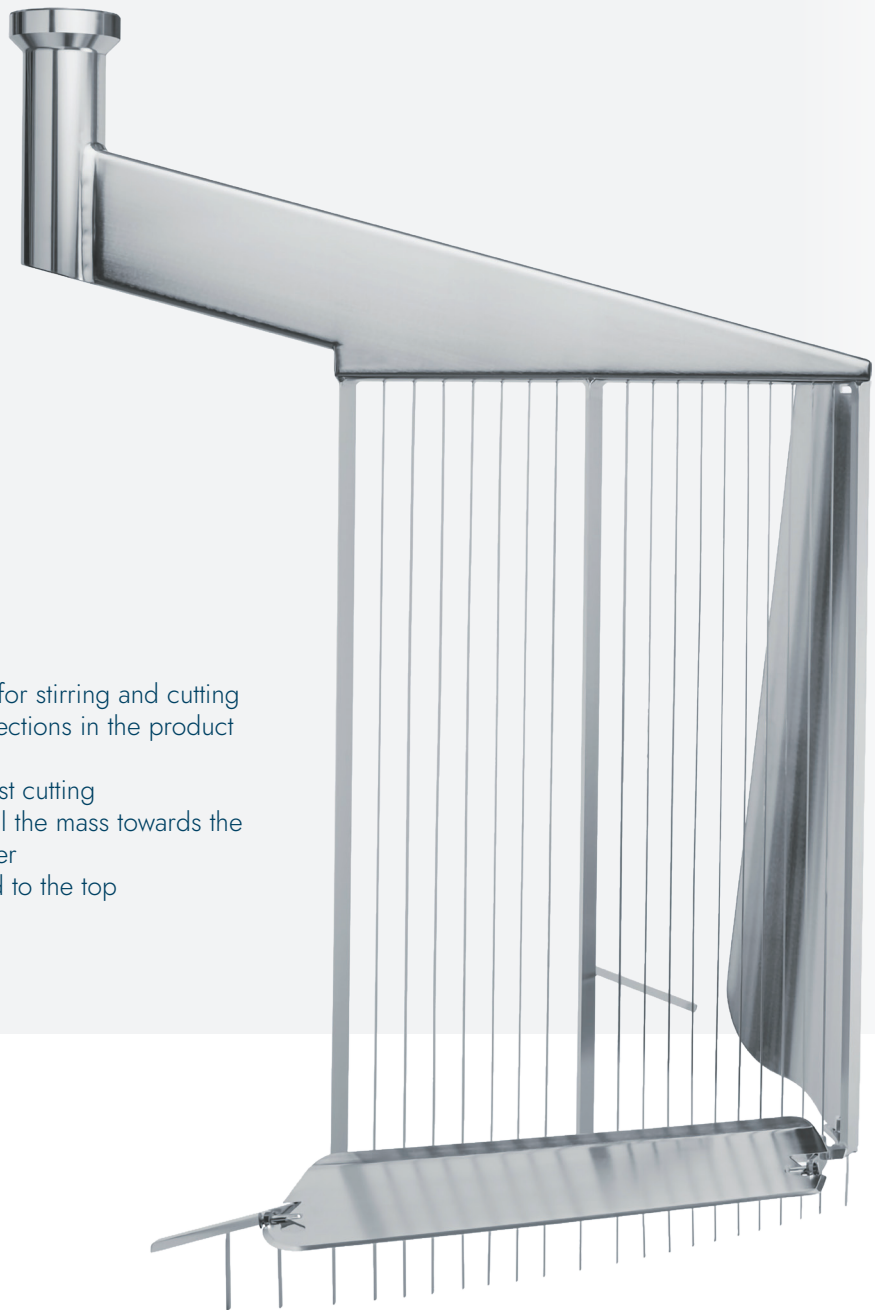
Optionen:

- Heating: Hot water or steam
- Rennet supply
- Culture supply
- Sterile air/ventilation

HIGH YIELD

The harp

- Precise combination tool for stirring and cutting
- Without detachable connections in the product area
- For consistent and low-dust cutting
- The agitator blade will pull the mass towards the centre of the cheese maker
- The blade moves the curd to the top
- High yield warranted

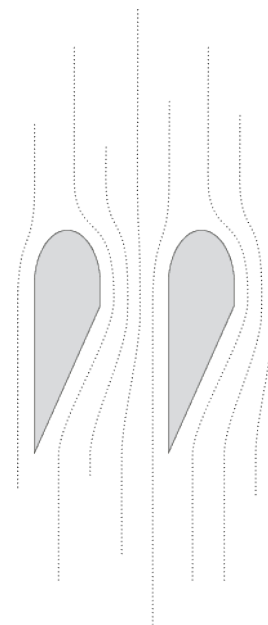


Precision tool

Aware that high-quality cheese requires precision in production, our mechanical engineers have perfected the arrangement of the cutting blades in the Kalt cheese vats.

Optimised flow behaviour

The cutting and stirring technology units are combined into a single flow-optimised unit in the Kalt cheese vats. All tool edges are sharpened in the cutting direction and rounded in the stirring one. The knives are also individually welded to the harp frame rather than screwed on, ensuring maximum hygiene and gentle curd treatment. This directly benefits the cheese by minimising dust content and maximising yield.

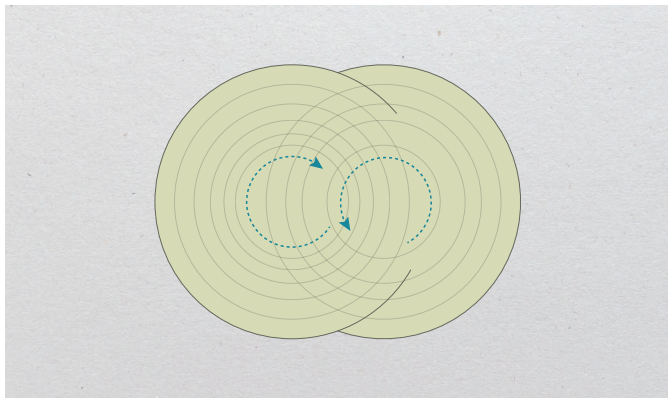


Knife cross-section.

GENTLE CURD TREATMENT

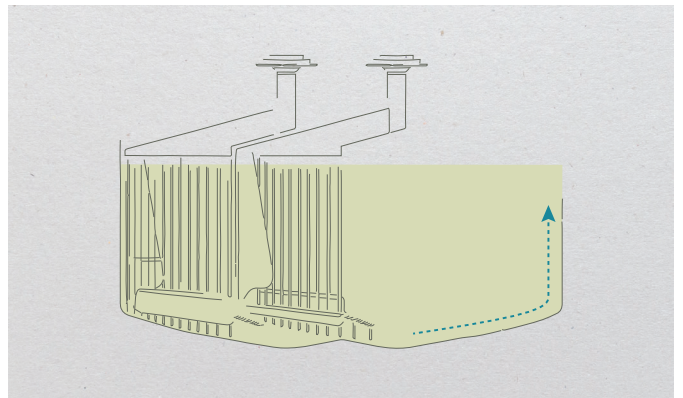
Mixing

Thorough and even mixing in the cheese maker is essential for an even distribution of curd and whey in the cheese mould later on. This is made possible by the opposite rotary movement in the double-O cheese vat.



Harp blades

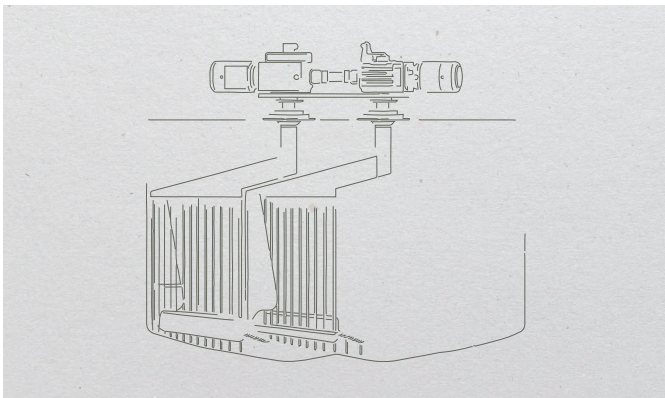
Even mixing is ensured on the one hand by harp blades running in the flow shadow of the knives during the cutting process and folding out in stirring mode. On the other hand, the flow-optimised container bottom favours rising of the cheese curd to promote the mixing process.



HYGIENIC DESIGN

Sophisticated harp suspension

The gearboxes arranged above the Kalt cheese vats are sufficiently stable to suspend the harps from them directly. The cutting unit and agitator do not require a lower support, which means that no flange connections are required in the inner container. This prevents both tuber formation and bacteriological issues in these areas.



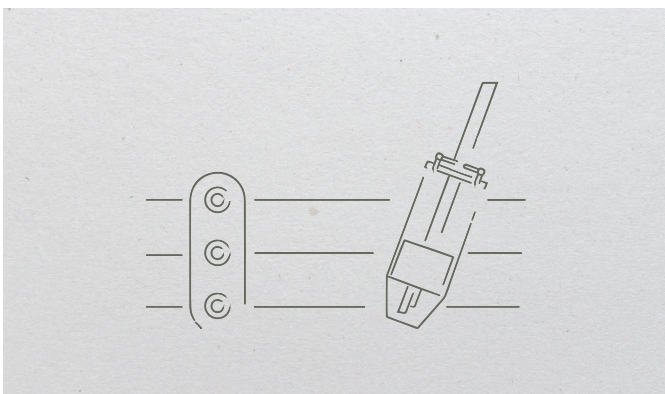
Designed without screws

The cutting blades of the cheese harp are welded directly to the frame and designed without any clamping screws. There are no other screws, gaps, or other hiding places for microorganisms in the container either.

WHEY EXTRACTION OPTIONS

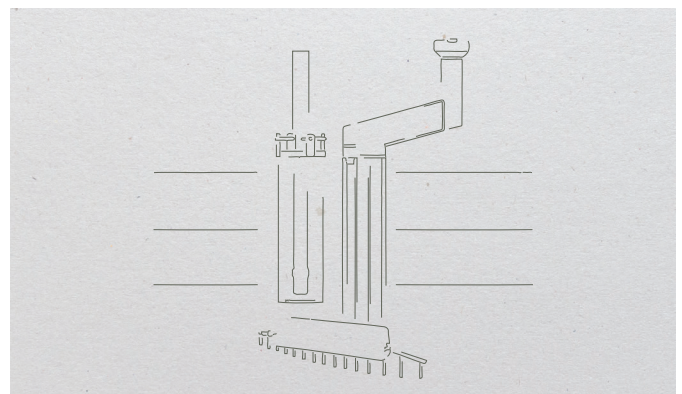
When the cutting and stirring tool is stationary

If the production process takes place at low temperatures with the corresponding type of cheese, extraction may take place with the agitator standing. Two whey extraction variants are available: Whey can either be extracted by lateral valves or skimmed off via an extraction basket at whey level.



When the cutting and stirring tool is moving

The lowerable Kalt extraction basket with its patented weaving harp window is the method of choice if the cheese is produced at high temperatures. This innovative system permits whey extraction without stopping the agitator.



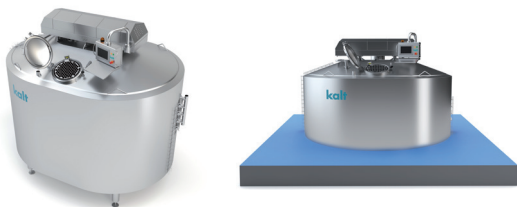
Closed



The optimised double-O shape offers an ideal surface-to-volume ratio for perfect cheese curd. A steam or hot-water system permits setting of the desired temperature.

Volume	1'500 – 35'000 litres
Inner container	Copper or stainless steel
Heating system	Hot water or steam
Cleaning	CIP

Versions



Accessories

A vast range of optional accessories is available.

Open



The open double-O variant offers a great deal of flexibility. It is used in particular by commercial, traditional cheese dairies that produce smaller quantities of different quality cheeses.

Volume	300 – 12'000 litres
Inner container	Copper or stainless steel
Heating system	Hot water or steam
Cleaning	Manual

Versions



Thickness measuring probe	Hot water tank
Platforms	Heat exchanger
Curd wash water tank	Service package

An economical and customisable product range that leaves nothing to be desired – in Swiss quality.

Our specialists will advise and accompany you through implementation of your projects.

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