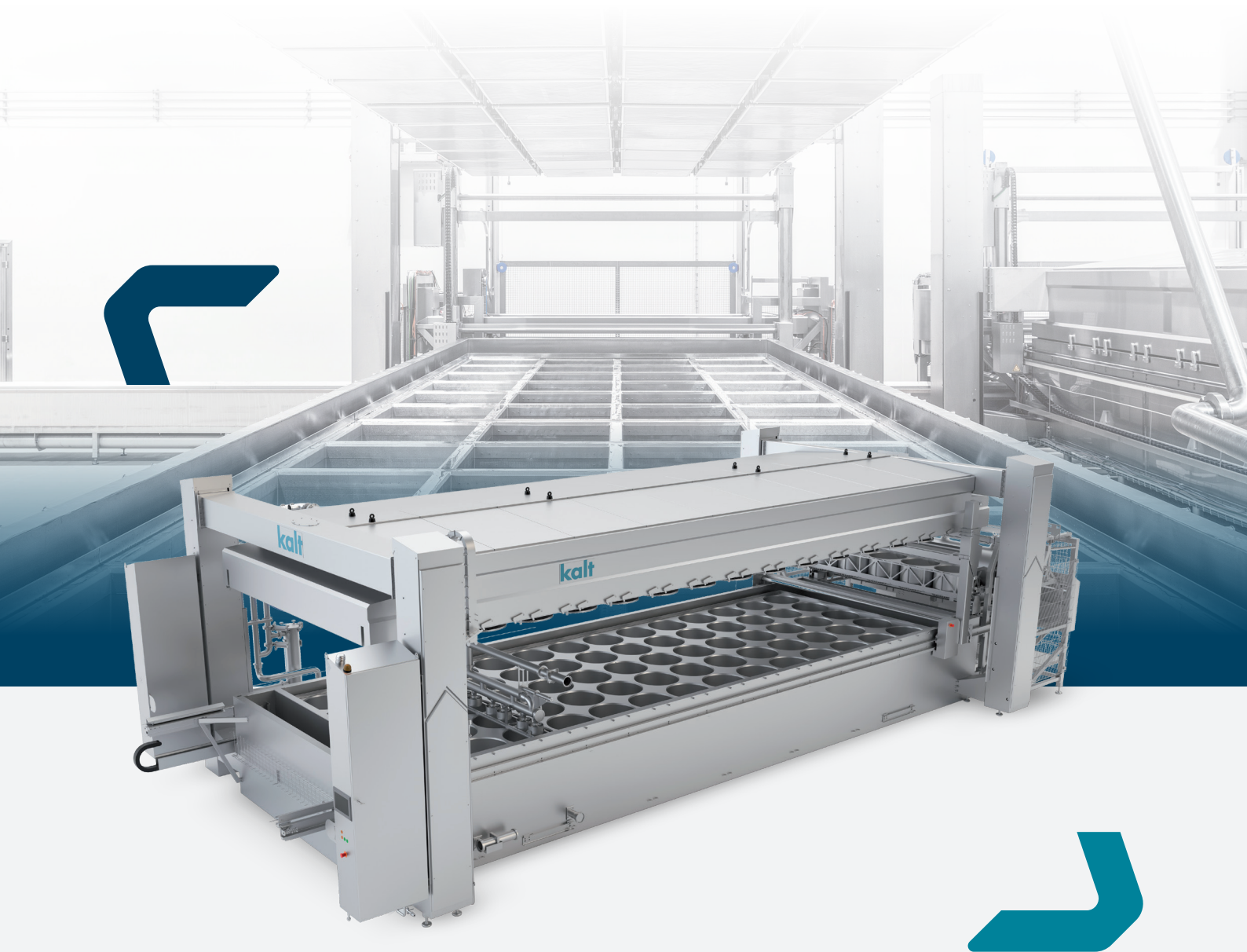


kalt

Member of Advaton



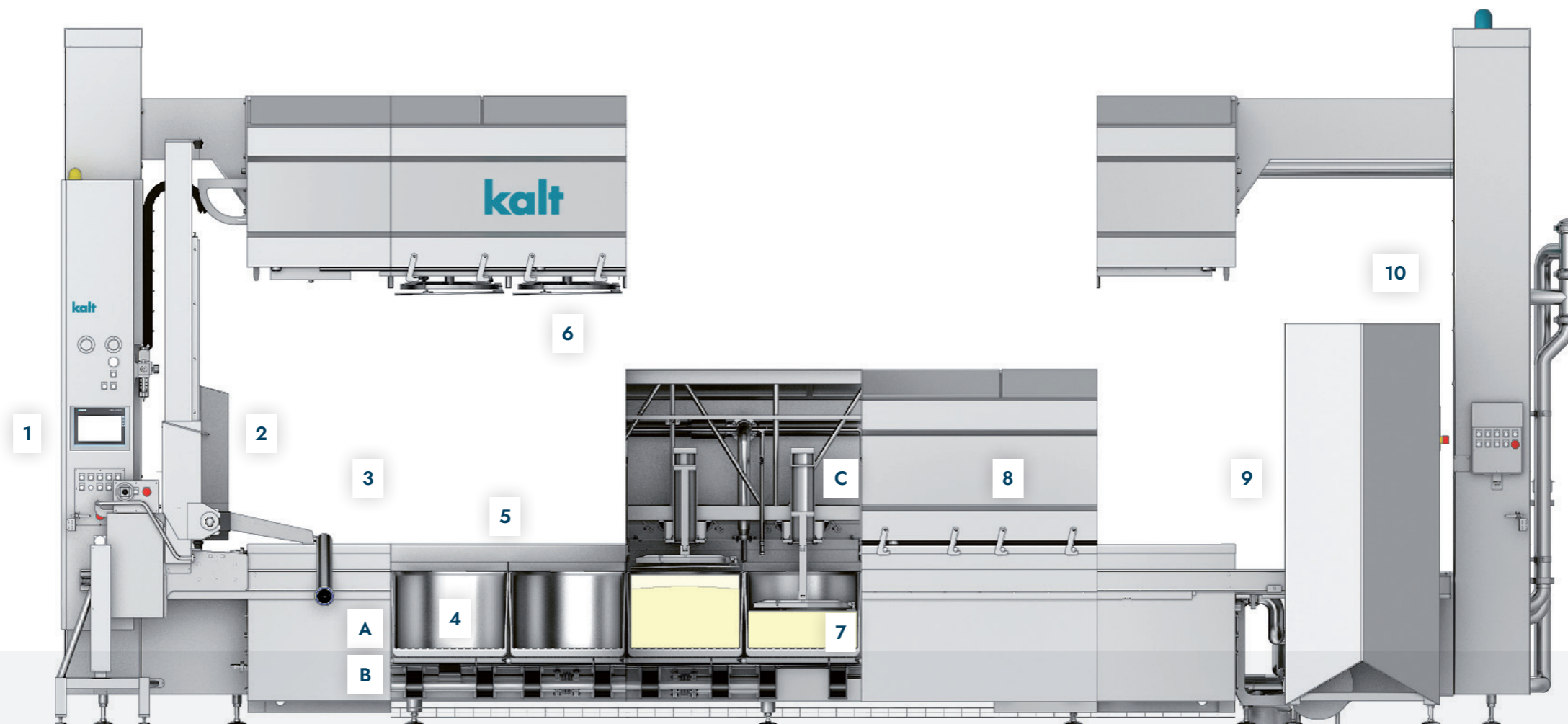
CHEESE PRESSES

From the manual Multi Press to the fully automatic,
computer-controlled Cassettepress

SYSTEM OVERVIEW

It's hard to get more efficient than this: One employee per shift is all it takes to run the entire process of cheese portioning and pressing with the fully automatic Kalt cassette press and to clean the entire plant thoroughly after several batches. However, the Kalt cassette press is not only characterised by its great efficiency, but also by its precision that enables loss-free filling and high weight

accuracy in portioning. Since the plant is designed for batch operation, consistently high product quality can be guaranteed as well as strict batch separation and complete traceability. These are some good reasons why customers from around the world trust in the Kalt cassette press.



1 Staedler control unit

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

2 Handling device

- Fully automatic portioning
- Precisely adjustable position
- Adjustable speed and acceleration
- High weight accuracy in portioning
- Fully automatic clearing

3 Filling technology

- Gentle and loss-free portioning
- High weight accuracy
- Short filling times of 10-20 minutes
- Curd always below whey level
- Dry filling optional
- A Wet filling technology
- B Dry filling technology

4 Cheese moulds

- Design in chrome-nickel steel
- Dimensions and contour freely selectable
- Special perforation for uniform whey purging
- Cleaning directly in the machine

5 Cassettes

- Several cheese moulds combined in one compact cassette
- Patented seamless joining of the cassettes
- Portioning without any curd loss

6 Press lid

- Press lid for any shape
- Design in chrome-nickel steel
- Special perforation for uniform whey purging

7 Pressing process

- Pressing program adapted to the customer's product
- Temperature curve controllable
- Every cheese is pressed individually
- C One pressing cylinder with a pressure of 24-1,800 kg for each cheese mould

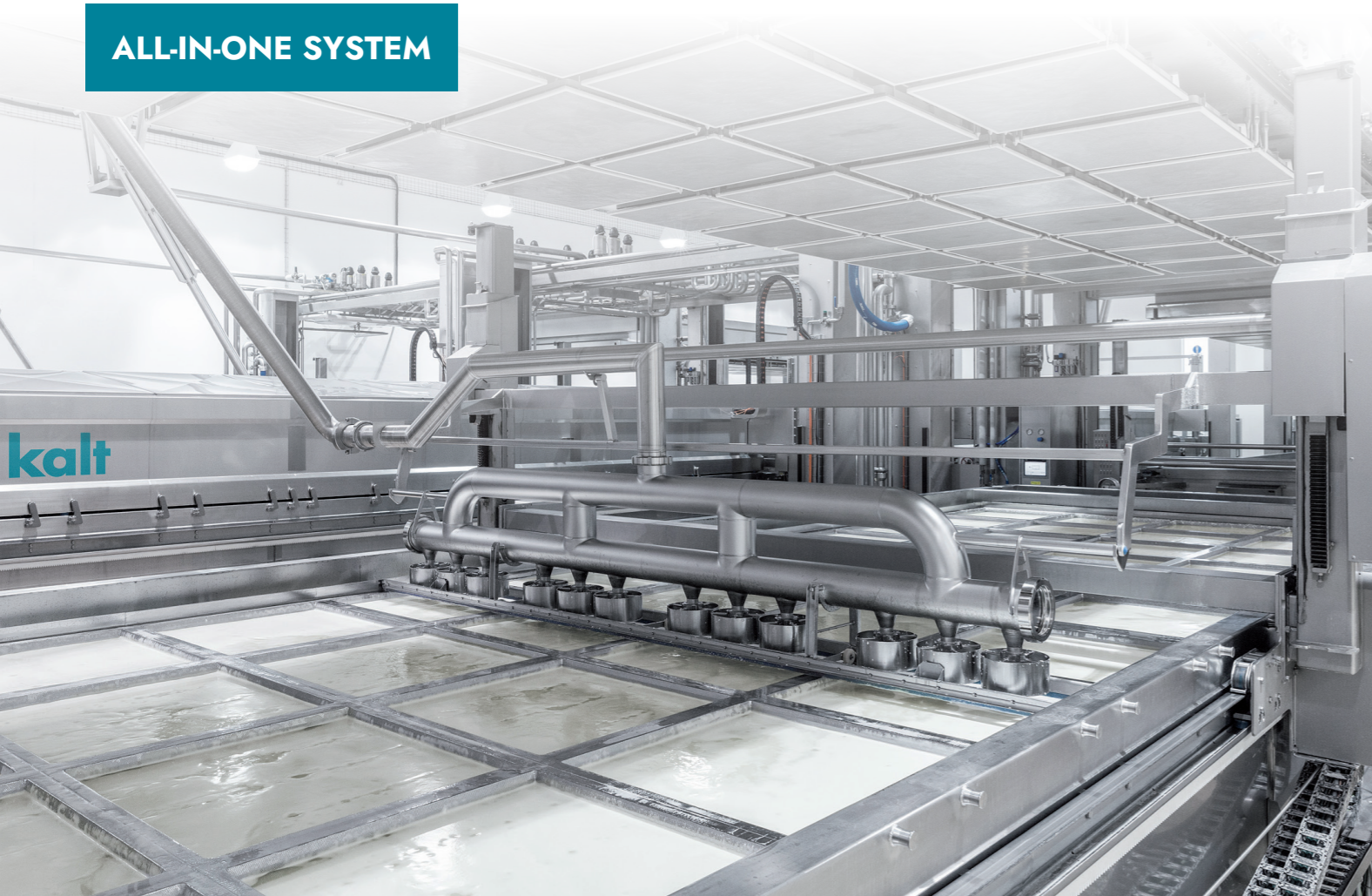
8 CIP cleaning

- Fully automatic cleaning of the entire cassette press, incl. moulds and press lids
- Press part and press trough entirely sealed
- Compliance with the highest hygiene standards

9 Demoulding

- Fully automatic and monitored demoulding
- Hygienic, patented Kalt shaker technology
- Demoulding directly in brine bath channel or on conveyor belt

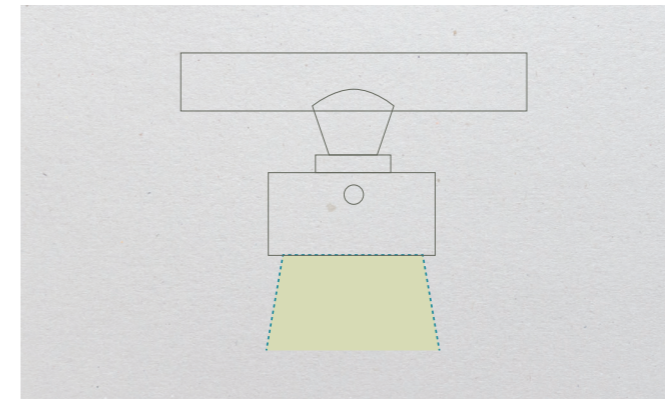
ALL-IN-ONE SYSTEM



Five work steps in a single plant

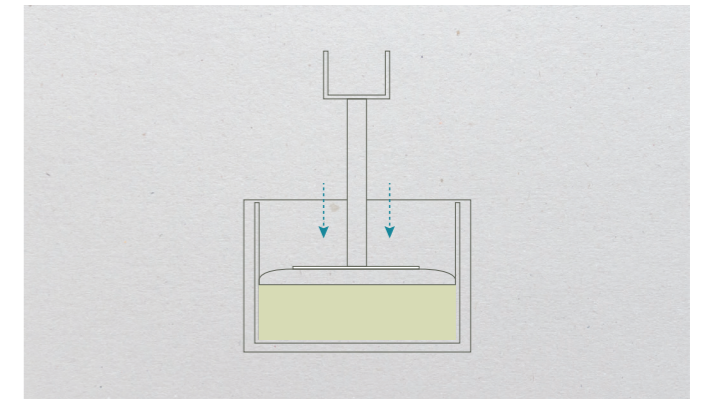
The Kalt cassette press performs all five steps involved in the cheese pressing process – from portioning the curd, pressing, acidification, and demoulding the cheese, to CIP cleaning. When the process commences, the curd from the cheese maker is filled directly into the cassette press, rendering the buffer tank obsolete.

The moulds and lids will remain in the machine even during CIP cleaning, eliminating any complicated systems and sensors for handling, transporting, and loading the moulds and lids, as well as separate cleaning systems. Our customers benefit from this reduced complexity in several ways: through reliable processes, low susceptibility to faults, and low personnel and maintenance costs.



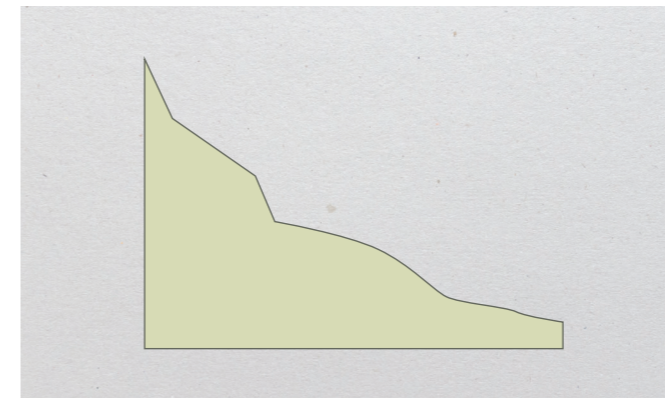
1. Portioning

The cassette press can process up to 35,000 litres with clear batch separation. Wet or dry filling is possible without curd loss. The filling time of only 10-12 minutes is characterised by a high filling accuracy.



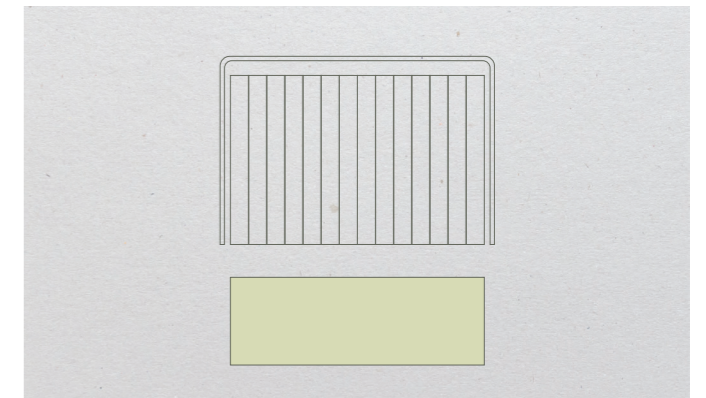
2. Presses

The cheeses are pressed individually one by one. The pressing programs can be adjusted according to the type of cheese. The thermally insulated press ensures high-quality results. The cassette press moulds and lids are made of chrome-nickel steel. The dripping whey is collected in a trough.



3. Acidification

Acidification takes place in the closed press. The pH curve can be controlled via the insulated pressing chamber. A pH radio measuring probe can be permanently installed as an option.



4. Demoulding

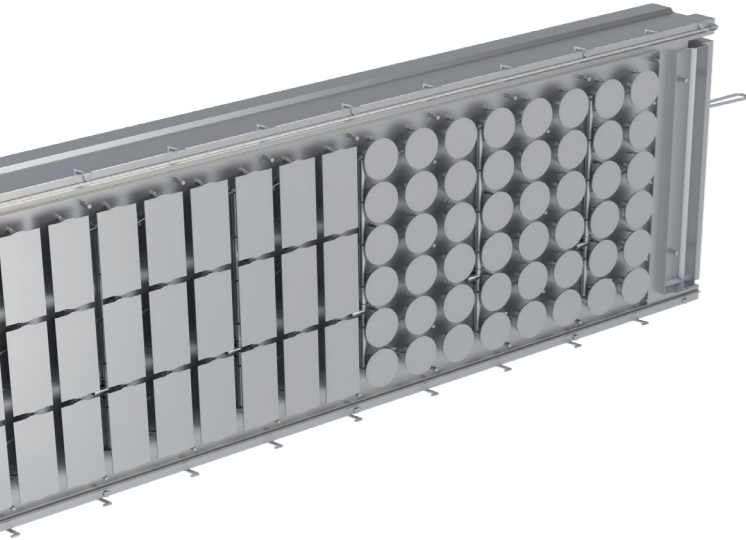
Demoulding is performed hygienically and gently by the advanced Kalt shaker technology. Subsequently, your product can be transferred right to the brine bath channel or on a conveyor belt.

5. CIP cleaning

CIP cleaning can be initiated after several operating batches. The press, including the moulds, is cleaned here. Cleaning can be performed without interrupting operation in a complete system comprising several cassette presses.



CHROME-NICKEL STEEL CHEESE MOULDS



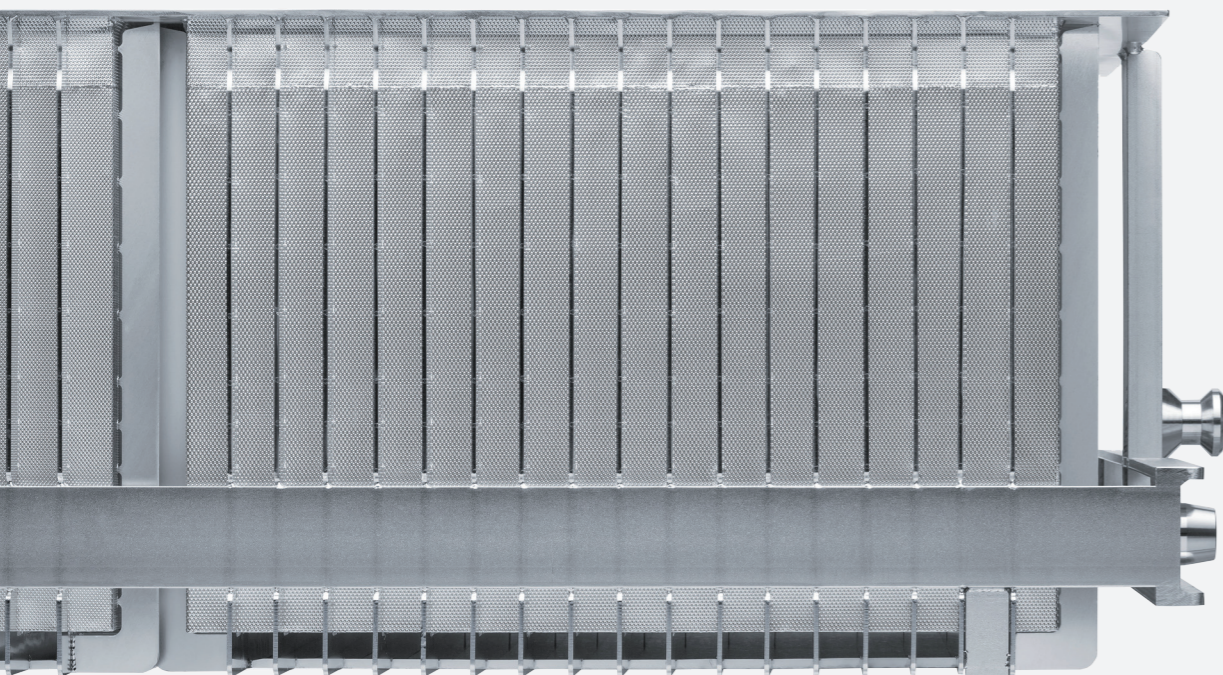
The Kalt cassette

The Kalt cassette is made up of several round or square cheese moulds of freely selectable size, lined up side by side. High-quality chrome-nickel steel material makes the cheese moulds particularly durable and hygienic.

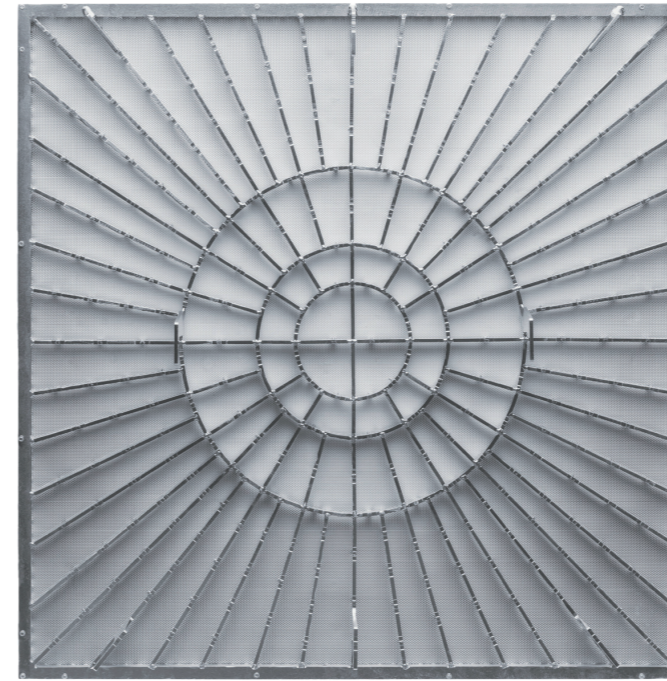


Specific perforation

The specific perforation of the fine perforated plates used permits consistent whey removal while preventing undesirable formation of cheese hairs as is often observed in cheese production with plastic moulds.

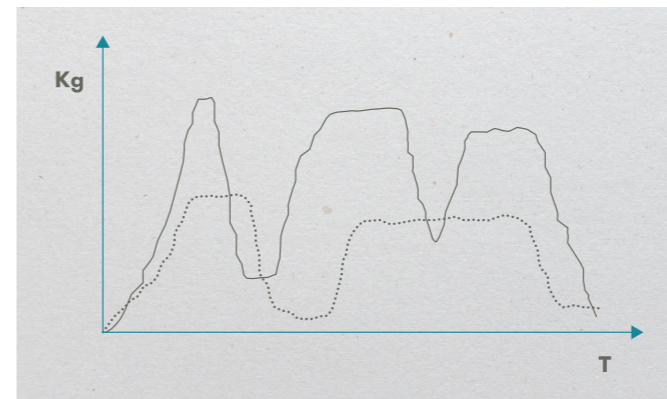


PRESSING PROCESS



Kalt press lids

The Kalt cassette press is designed to precisely meet a wide range of specifications. The respective pressing program is adapted to the customer's cheese product. The press lids play a special role in the pressing process, as their special perforation ensures uniform removal of the whey from the cheese loaves.



Individual pressing process

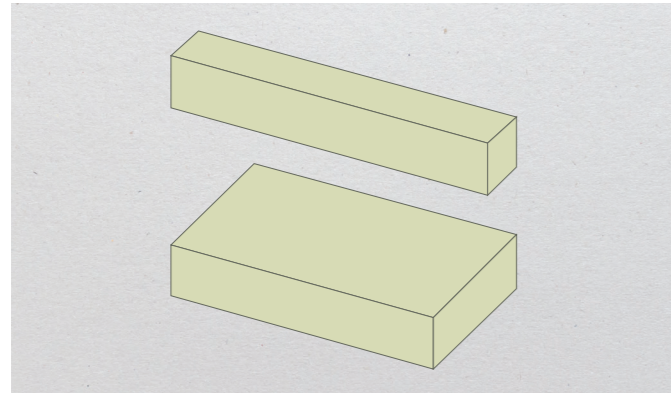
The pressing process can last between 30 minutes and 18 hours, the temperature curve can be controlled differently, and each recipe can be pressed individually with a variable pressing pressure.



CHEESE VARIANTS

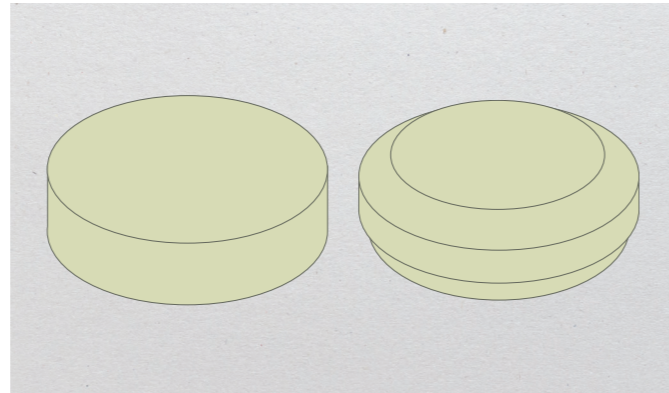
Square shapes

The range covers 30 x 10 cm bread loaf moulds as well as 50 x 30 cm Euroblock formats and moulds for production of cheese sticks with dimensions of 120 x 10 cm.



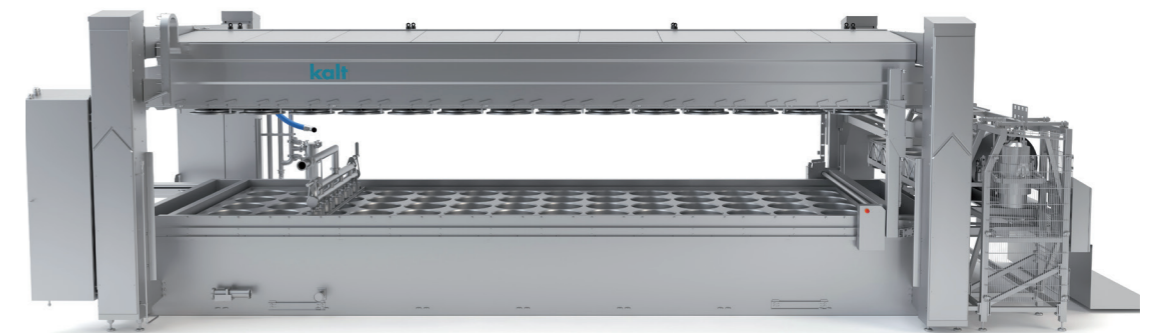
Round moulds

Anything from the small round Tête de Moine with a diameter of 10.5 cm to the Appenzeller with a diameter of 30 cm, or the large Emmentaler with a diameter of 82 cm can be produced.



CHEESE PRESS TYPES

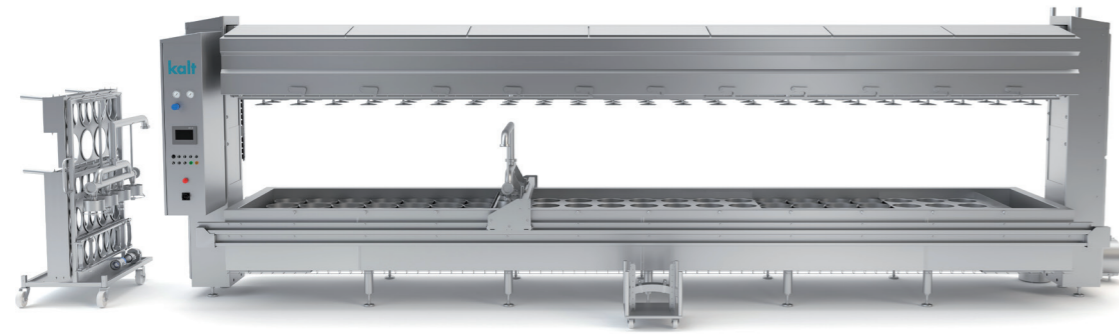
Cassette press



The patented Kalt cassette press is designed for single and multi-batch operation. The curd is automatically flushed into the round or square moulds, gently pressed, and discharged from the moulds onto a conveyor belt for further treatment.

Volume	5'000 – 35'000 litres
Degree of automation	Semi- and fully automatic
Cleaning	CIP
Application area	Loaves, blocks, and bars in various formats

Flush-in press



The Kalt flush-in press is designed for single and multi-batch operation. Various formats can be produced on a single plant. In contrast to the cassette press, the cheese must be cleared from the flush-in press manually.

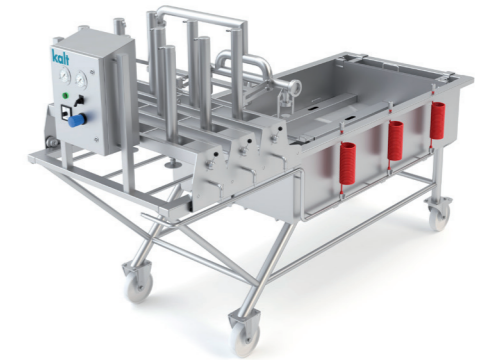
Volume	3'000 – 10'000 litres
Degree of automation	Manual to semi-automatic
Cleaning	CIP
Application area	Loaves and blocks in various formats

Pre-pressing trough



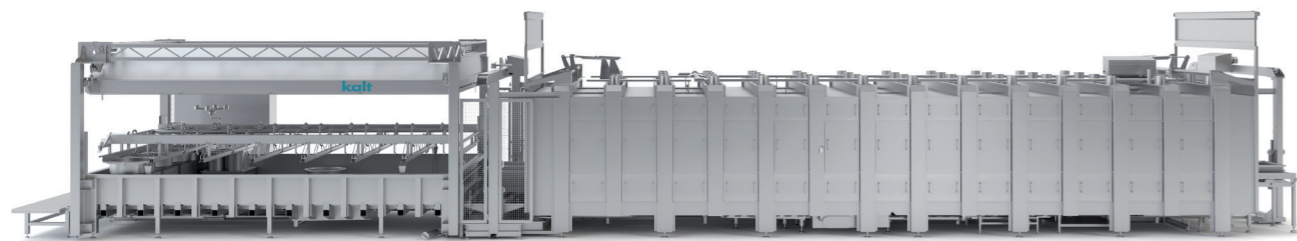
Volume	6'000 – 20'000 litres
Degree of automation	Automatic
Cleaning	CIP
Application area	Format-independent cake pressing

Yoke press



Volume	300 – 4'000 litres
Degree of automation	Manual
Cleaning	Manual
Application area	Small quantities or trial plants

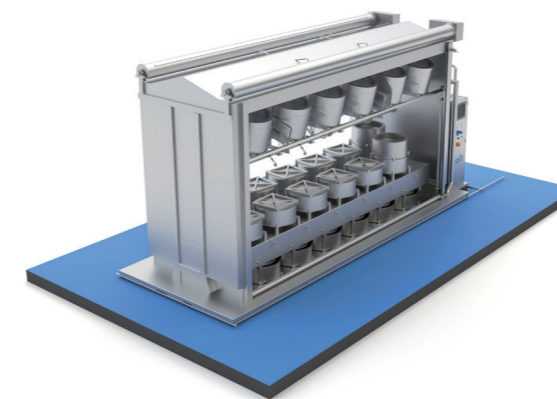
Conveyor systems/tunnel press



Various formats can be produced on one and the same plant in batches with the refined filling and pressing system of the Kalt press. The carefully filled cheese is automatically transported to an air-conditioned pressing line.

Volume	bis zu 35'000 litres
Degree of automation	Automatic
Cleaning	CIP
Application area	Customised versions available

Reversing



Forms	3 – 40
Degree of automation	Manual
Cleaning	Manual
Application area	Large loaves (Gruyère, Emmentaler, Sbrinz)

Accessories

A vast range of optional accessories is available.

Dry filler
Brand applicator
pH probe
Mould trolley
Mould changing trolleys
Spice additions
Conveyor belts
Roller conveyors
Brine channel
Chain/ratchet conveyor
Lactic acid spray system

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Member of Advaton

Kalt Maschinenbau AG
Letziwiesstrasse 8
9604 Lütisburg
Switzerland

+41 71 932 53 53
www.kalt-ag.ch
info@kalt-ag.ch

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FoodTec Group

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