

**THE HIGHEST STANDARD OF
CHEESE MAKING EQUIPMENT**

A TRUSTED PARTNER FOR THE DAIRY INDUSTRY

MKT is a leading dairy equipment manufacturer. We are committed to ensuring that consumers everywhere are able to enjoy delicious high-quality cheese – in everyday life and on special occasions.

At MKT, we have amassed more than 50 years of experience in designing and manufacturing state-of-the-art dairy equipment. Some of our best-selling products include our semi-hard and hard cheese and cottage cheese manufacturing equipment. Our equipment can be found in more than 25 countries around the world.

Unsurpassed quality is our top priority. We believe that to create the best equipment, we need to develop a thorough understanding of our customers' needs and aims. We take particular pride in our close working relationships with our customers. All our products are tailored to your production requirements and facilities, ensuring that you get the optimal solution for your business.

With our unbeatable, industry leading yields, you will benefit from increased production efficiencies, while our durable equipment guarantee smooth operational processes at all times.

All our equipment is fully automated and self-cleaning, allowing you to benefit from greater production efficiencies and ensuring that your products are consistent in quality and hygienically produced.

We want to remain at the forefront of developments in our industry and are committed to continually updating both our expertise and products. Innovative and highly skilled, our staff are never content with off-the-peg solutions. They are always working on new projects and relish the prospect of a challenge—the tougher the better.

SPXFLOW



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Manufacturing Campus

OPTIMIZE YOUR PROCESS PERFORMANCE

SPX FLOW delivers the reliability you need for optimized process performance and greater productivity. Our wide selection of durable technology and process solutions, combined with in-depth application expertise provides the peace of mind you need to help meet your production targets. If you are planning to invest in the future of your food plant, do it today with tomorrow's technology from SPX FLOW.



HOMOGENIZERS



SEPARATORS



PUMPS



VALVES



HEAT EXCHANGERS

Contact your SPX FLOW sales representative to schedule an on-site visit.

Web: www.spxflow.com/apv | Phone: +45 70 278 278 | Email: ft.nordic.aftermarket@spxflow.com

APV

Seital Separation Technology



Your
quality
starts
with us.

MKT MULTIPURPOSE CHEESE LINE

We manufacture state-of-the-art equipment for semi-hard and hard cheeses. All our equipment can be used to produce several varieties of cheese. Fully automated and offering quick turnaround times and the highest standards of cleanliness, our equipment is guaranteed to help you optimise your production efficiency.

We tailor make all our equipment to your individual requirements. Our finest innovations feature in each and every one of our products. These features include our floating vat design thanks to which our vats are highly robust, requiring low maintenance and our cutters that allow you to significantly reduce wastage.

The mould filling process is also fully automated across all stages from filling to cleaning. Our new moulding station is designed to deliver the exact same volume of curds into each mould, minimising wastage.

Semi-hard and hard cheeses

Excellent co-operation

In 2015–2016, MKT delivered four modern cheese vats specifically designed for making blue cheese to Valio's cheese dairy in Äänekoski. With these new vats, the dairy managed to improve the quality of its cheese and reduce wastage.

“We make AURA blue cheese by using vat technology, and based on our review, the cheese vat developed by MKT is the most advanced vat of its type.” says Master Fromager **Jarmo Kelloniemi**.

“Together with MKT we managed to hone the vat cutter to match our needs exactly. We also improved the vat's stirring properties by changing the blades and optimising the stirring angle. All of our suggestions were taken into account at MKT, and the necessary modifications were made. I can honestly recommend MKT's vats to other fromagers as well.”





MKT COTTAGE CHEESE LINE

Our fully automated equipment allows you to create delicious cottage cheese with consistent quality and outstanding texture. In the vat, the milk is heated evenly, as the temperature gradually rises to the desired point. The process is carefully designed to ensure that the resulting cottage cheese retains a fresh and pleasant flavour. The integrated blades cut the cheese once only, ensuring an even grain texture.

Emptying and cleaning the vat is also simple and straightforward. The vat tilts, allowing the contents to drain quickly and efficiently. The vats are easy to clean, allowing you to maintain the highest standards of hygiene at all times.

The MKT Blender brings cottage cheese to a whole new level. It can be used to blend jam and other dressings with the cottage cheese to introduce brand new flavour combinations. The gentle blending action means that the cottage cheese structure is preserved throughout the process, and even thicker jams can be added.

The most advanced cottage cheese vat on the market

MKT has been Valio's reliable and respected supplier for many years. "MKT's equipment meets all our requirements. We are very happy with the developments, and with the fact that this long-standing cooperation still continues. Whenever we run into something that needs to be modified or improved, MKT has always made these wishes come true. Our new equipment will allow us to produce cottage cheese of an even higher quality," says cottage cheese plant process expert **Jouko Haapanen** from Valio.

"We have found MKT's vats to be superior for the production of cottage cheese, and you get the best value for money," adds process expert **Harri Mikkola**.



OUR SUPPORTING EQUIPMENT

Our supporting equipment allows you to streamline your production process further. Fully automatic, they can be easily be integrated to other equipment.

■ MKT ULTRASONIC WASHING MACHINE

The ultrasonic washing machine is suitable for all types of moulds and lids. Thanks to the ultrasonic cleaning method, the machine offers excellent results on even the most challenging moulds. The system is fully automated, including an automated cleaning function and does not require filling or draining. It operates independently as part of the mould conveyor.

■ MKT PROTOTYPE VAT

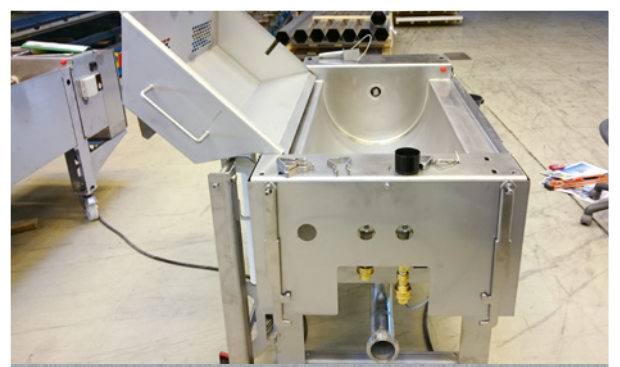
The prototype vat makes it easy for cheesemakers to experiment with new flavours and recipes whilst avoiding significant additional costs. The vat has a capacity of just 50 litres, but it is semi-automatic and capable of producing cheese of the same quality as our standard vats.

■ MKT BRINING LINE

The cheese is automatically transferred to the brining vat, comprising one or several racks. Our brining vat features a computer-guided filling and draining function, which means that all cheese varieties will benefit from an optimal brining time.

■ MKT ROBOT STATION

Our robot station has been designed to make the handling of heavy cheeses easier. It can be used for the accurate transfer of large blocks of cheese into pallets.



MKT

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