



Cottage Cheese Vat

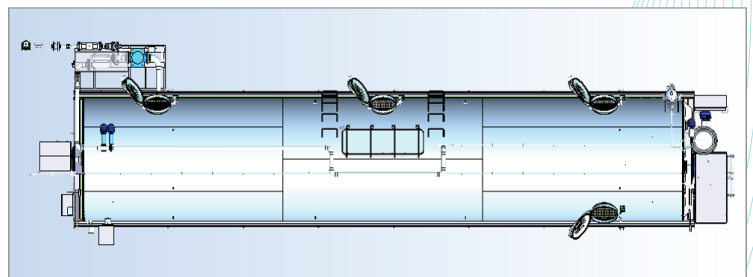
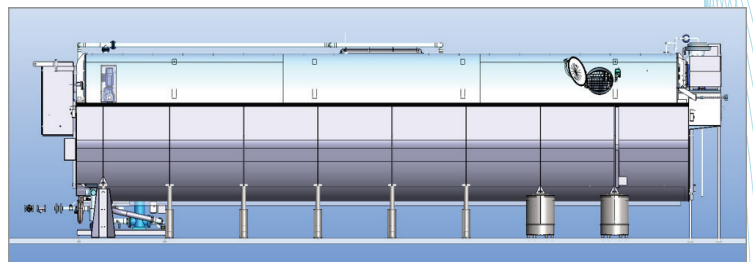
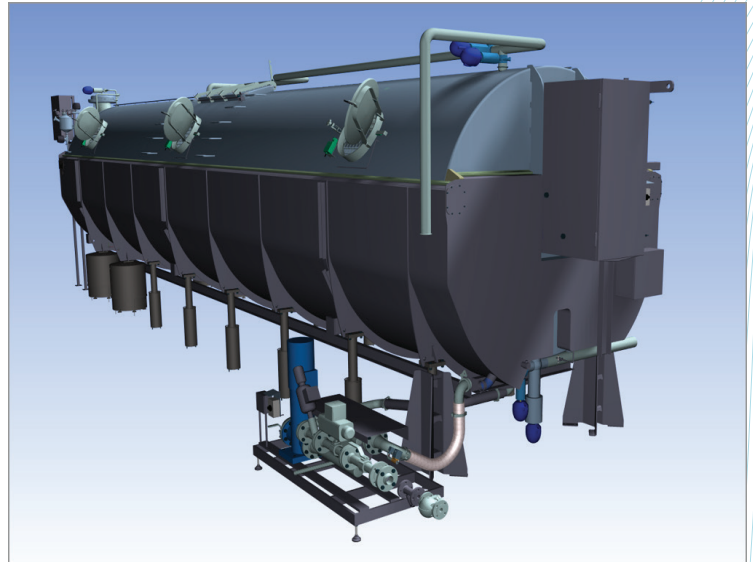
MKT-CCV

A new generation of Cottage Cheese Vats, in which the knowledge of the original designers is combined with the innovative product development of High Metal Production Oy.

We have over 50 years of experience in designing, manufacturing and delivering cheese making equipment. This competence ensures a reliable delivery and a very satisfied end customer.

FEATURES

- Mechanically durable due to the floating vat design
- Single cut method enables optimal yield and curd identity
- Equipped with only one cross cut knife assembly
- Long cut knife is not in the product after cutting
- Both cross cut and long cut knives are individually powered
- Sanitary attachment of the cutting wire
- CIP -cleaned
- Fully automated operation



Why MKT Vat?

MKT CCV design details create operational benefits:

The very same experienced people who introduced the first automatic Cottage Cheese Vat to the market in 1986 continue to innovate

By low fill level and large stirring tools, the MKT CCV operates with low pressure and even temperature resulting in optimal coagulum.

The operation is fully automated and programmable. The starter culture is added automatically and distributed evenly using a unique distribution system. The Vat is filled through the bottom which prevents air mixing in milk, thus minimizing the formation of foam.

Clean cut operation generates even curd and minimal loss is created by thin cutting elements and optimized cutting speed. The cutting is performed in one pass for the entire vat in both directions after which the cutting tool is taken out of the curd.

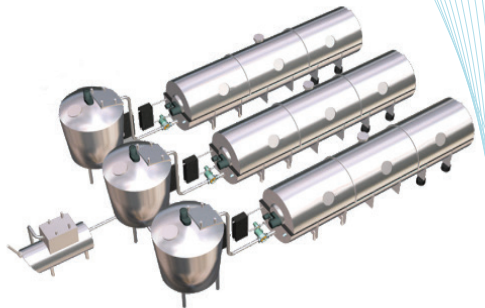
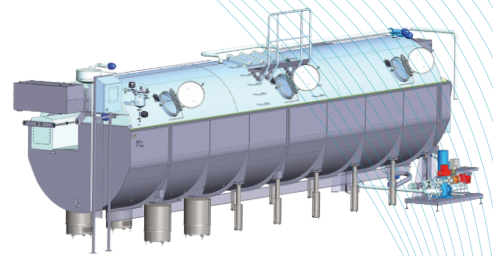
By gentle curd lifting, controlled speed stirring and by using large stirring blades, there is minimal curd damage.

The floating design of the Vat enables the jacket and the framework to move with the stress, which keeps the Vat in its original form and enables the cutting circle to follow the shape of the Vat. This is a key feature to minimize the waste and clumps in the cutting phase. High yield is the result of thin cutting elements and efficient cutting with no blind corners.

Maintaining even temperature is obtained by controlling the ΔT and by using the innovative water fall design heating through the vat jacket resulting in an accurate and repeatable cooking process.

The U-shaped Vat bottom and design of the cutting and stirring tools makes it easy to empty the Vat by the use of lifting bellows. No pumps are required in order to maintain curd identity.

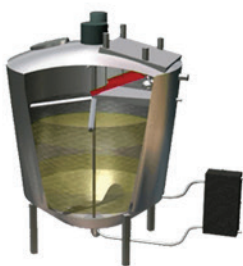
Cutting and stirring tools are moving during CIP to ensure efficient cleaning and hygiene.



Dimensions of 18 000 litre CCV:

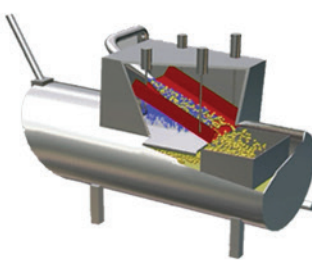
Length:	13 350 mm
Width:	2 535 mm
Height:	3 570 mm
Water circulation:	60 000 l/h
CIP 2.5 bar:	36 000 l/h
Compressed air:	300 l/min

Also available for a fully automated cottage cheese line:



Cooling/washing Tank (MKT-CWT)

- Cooling and washing vat with fully integrated whey drainer
- Wedge wire screen with mechanical vibrators
- Curd particles will swim in uniform treatment in the agitation tank



Water Drainer (MKT-WD)

- Wedge wire draining screen
- Plastic lamella curd belt
- Optional drum for squeezing the curd
- For efficient liquid drainage the Drainer has many small openings resulting in minimal losses and non-clogging filtration in whey and water treatment.



Cottage cheese creamer

- Cooled construction which can also be insulated
- Automatic emptying
- Efficient but gentle cream blending function by rotor type heavy duty mixer with minimal air inclusion



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