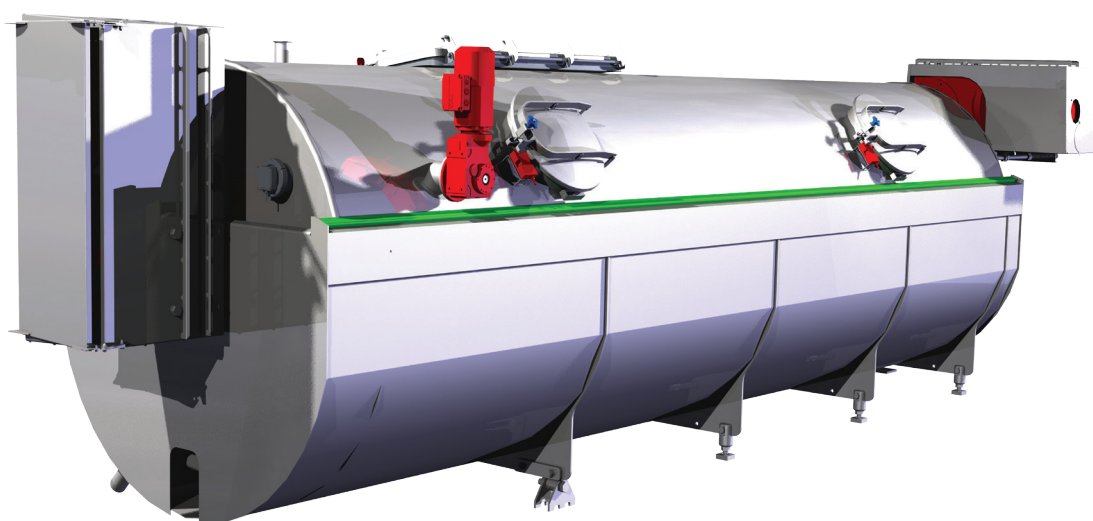


MKT Cheese Vat MPCV (Multi-Purpose Cheese Vat)

THE HIGHEST STANDARD OF CHEESE- MAKING EQUIPMENT.



Key Features

- New generation of cheese vats
- Effective stirring
- Floating structure to prevent cracking
- Completely uniform curd and high yield
- Fully automatic operation

Technical Data

- Milk intake 5000 - 18 000 l
- Automatic rennet distribution unit
- Whey suction unit
- Integrated heating system
- Lengthwise and crosswise cutting tools with knives

YOUR QUALITY STARTS WITH US.

SEMI-HARD AND HARD CHEESE LINES

Our ambition is to offer each and every customer the system that is the most functional and which will offer high productivity at optimal investment.

We also supply single machine units for new or existing plants.

MKT MPCV (MULTI-PURPOSE CHEESE VAT)

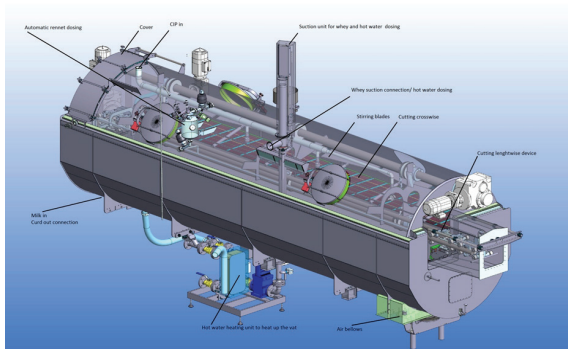
MPCV is the latest in cheese production technology. A horizontal cheese vat designed for the best possible yield and most homogenous curd size suitable for soft, semi-hard and hard cheese types.

Cutting is made with single cutting method both lengthwise and crosswise. All cutters are equipped with knives which can be removed for sharpening.

The vat is mechanically very durable due to robust material and floating vat design.

The vat has an automatic rennet distribution system which is also CIP-cleaned. A very powerful and precise integrated heating system with heating on vat side and vat ends makes it easy to handle different recipes for many cheese types. As an option, the vat can be equipped with whey suction unit to remove whey out of curd as well as add water in to curd.

User friendly Siemens S7 programmable logic with touch panel makes it easy to operate the vat.

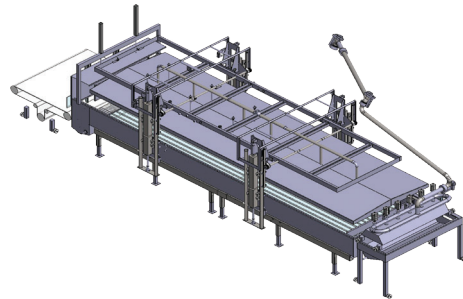


MKT PPV (PRE-PRESS VAT)

The pre-press vat is a multipurpose equipment. It can handle various types of cheese and you can operate it as a press vat or a pre-press vat.

It gives you even curd distribution, efficient whey drainage resulting in high yield.

The press vat offers you many degrees of freedom. It is easy to cut different curd block sizes. You can shorten and lengthen the curd bed size. And it is easy to change the final cheese block size by adjusting the cutting feed. The unloading unit cuts the cheese into desired block size.



MKT MP (MOULD PRESS)

Cheese mould presses are used for final pressing of cheese. When automatic loading and unloading is preferred the hygienic CIP-cleanable tunnel press is the best choice. MKT mould presses have a separate frame for receiving pressing forces which means longer life span of the press. It has also an innovative conveyor design for transporting the moulds thru the press.

In addition to the mould press we also supply automatic mould filling and emptying equipment tailor made for your mould and of course the conveyor systems to transport the moulds to and from the press. For small manual production we can offer semi-automatic presses with manual loading and pneumatic pressing.

