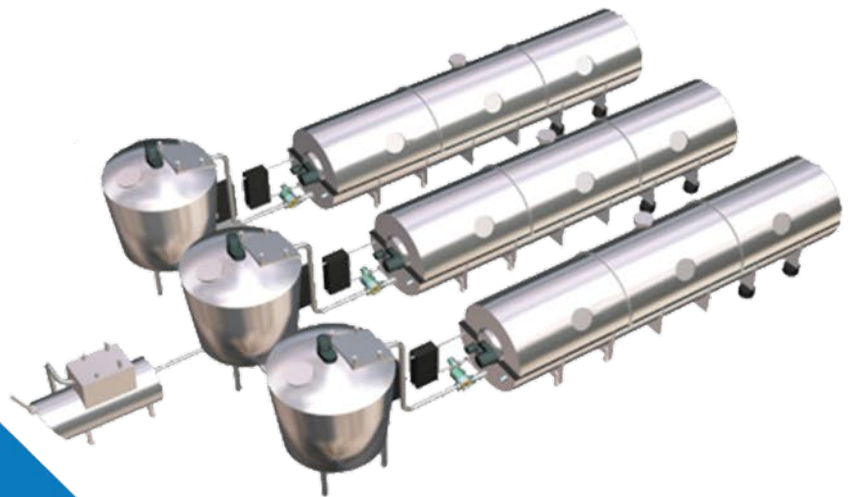




MASTER

OF DAIRY EQUIPMENT



The brand MKT has over 50 years of tradition in designing and delivering demanding cheese production equipment for quality-conscious dairy producers in over 25 countries on five continents. Our exceptionally large product selection covers fully automated Emmental, semi-hard and cottage cheese lines, as well as cheesemakeries' cleaning, conveyor and salting systems.

The Company

Our Mission

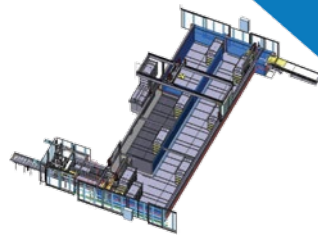
The Mission of **MKT** is to provide our customers the cutting edge technology in cheese production by introducing new innovative Cheese Making Equipment to the market.

Our Accolades

MKT is backed by the **same people** that turned dreams into reality by mechanising and automating cheese making equipment and production lines in the 1980's.

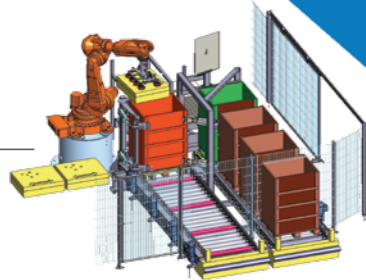
We have made **successful innovations** in Finland such as the Pressvat, travelling type of curd distributors, automatically operating Big Block Lines, CIP-cleaned mould filling stations, ultra sonic mould washers and automatic Rack Brining Systems.

- First automatic Emmental Line in 1983
- First automatic Cottage Cheese Vat and Down Stream Line
- Realized first "one man plant" in the world
- **Cooperation with USDA** authorities since the 1970's
- Equipment design with built-in hygienic solutions
- Easy to clean - difficult to contaminate
- Extensive experience in global sales and execution of projects



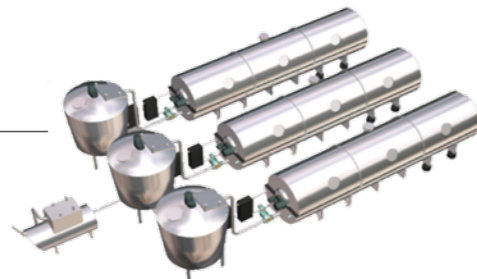
BRINING LINES

- Design and manufacturing of automated brining lines
- Solutions for old basins or completely new stainless steel tanks equipped with own feet
- Including crane and cheese racks
- Crane also available in fully stainless steel material



CHEESE PALLETIZING UNIT

- For handling cheese blocks
- Very fast operation and high accuracy
- Flexible for different sizes of cheese blocks
- Gentle handling of cheese with vacuum suction cups
- 24/7 automated operation makes your production more profitable



FULLY AUTOMATED COTTAGE CHEESE LINE

- Includes Cottage Cheese Vat, Cooling/Washing Tank, Integrated Whey Drainer and Cottage Cheese Creamer
- Mechanically durable due to floating vat design
- CIP-cleaned
- Fully automated operation

Cheese Types

MKT core know how is derived from the extensive experience in equipment design and manufacturing for the following main cheese types:

- Emmental / Swiss
- Semi-hard (also granular self-pressed)
- Cottage Cheese
- Applications for Blue cheese, Feta and other specialty cheeses are supported.



Functions/ Solutions

MKT is well known for its individual and creative solutions to compose simple and functioning production lines.

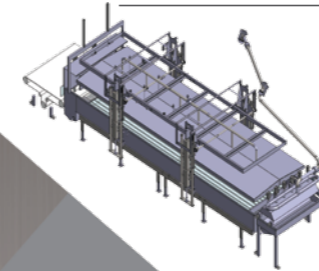
- Whey discharge
- Pre-pressing
- Curd distribution
- Mould Filling; directly with curd or pre-pressed
- Weight accuracy
- Enclosed presses
- Mould washers
- CIP-cleaned equipment
- Automatic Brining Systems
- Automatic Production Lines

CHEESE VAT



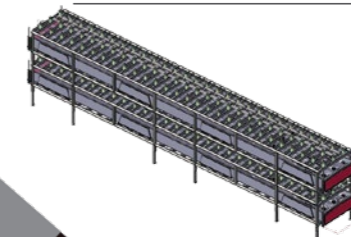
- New generation of cheese vats
- One time crosswise and lengthwise cutting with knives
- Effective stirring
- Automatic distribution of rennet
- Completely uniform curd and high yield
- Fully automated function
- Floating structure to prevent cracking

PRESS VAT / PRE PRESS VAT



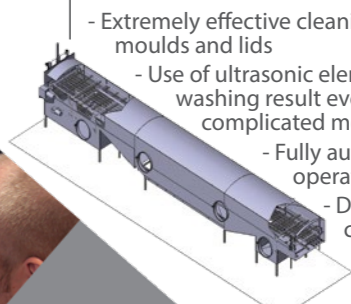
- Flexible use – can be used for hard, semi-hard or soft cheese
- Fully customizable with multiple options to fit customer needs
- Excellent curd distribution and weight accuracy with distribution wagon unit
- Press vats automatically programmed pressing action provides just the right pressure at just the right time to optimize whey draining
- Outstanding draining through all around full height perforated side plates

CHEESE PRESS



- MKT cheese presses are used for final pressing of cheese in moulds
- New innovative conveyor for transporting cheese moulds through press
- Very hygienic solutions > fully enclosed tunnel design with CIP-cleaning
- Separate frame for receiving pressing forces > longer life span

ULTRASONIC WASHING MACHINE



- Extremely effective cleaning of cheese moulds and lids
- Use of ultrasonic elements > very good washing result even for the most complicated mould designs
- Fully automated flow-thru operation
- Design according to cheese mould in use
- For smaller production manually loaded basins available





Cheesemaking equipment made in Finland

Why MKT?

- MKT products provide **the best yield** in the market
- MKT products have **short repayment** period
- Tailor-made cheese equipment in **collaboration with our customers**

Worldwide deliveries

- Sweden
- Norway
- Denmark
- Iceland
- UK
- Ireland
- Germany
- France
- Luxemburg
- Switzerland
- Italy
- Portugal
- Spain
- USA
- Canada
- Uruguay
- New Zealand
- Israel
- Russia
- Poland
- Hungary
- Greece
- Austria
- Spain
- Estonia
- Finland



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