



GRILL CHEESE

Enter the market with
a new product

The demand for grilled cheeses in form of burgers or as a meat substitute is experiencing an increasing demand in various markets.

This new food trend is already well established in many restaurants and supermarkets and provides the opportunity to enter a market also for traditional cheese manufacturers.

In the Kalt solution, the essential production and cleaning steps are integrated in one (1) machine. This allows a highly cost-efficient and hygienic production.

VALUE ADD FOR YOU



Benefit from a fast money conversion with a product that is ready to sell within 24 hours after the reception of the milk



Production of round cheese bars prevents product losses and is highly efficient for converting and packaging



Cost efficient, hygienic and low labour work production with all process steps combined in one (1) machine after the Vat.



↳ Automatic demoulding of the loafs after pressing and cooking

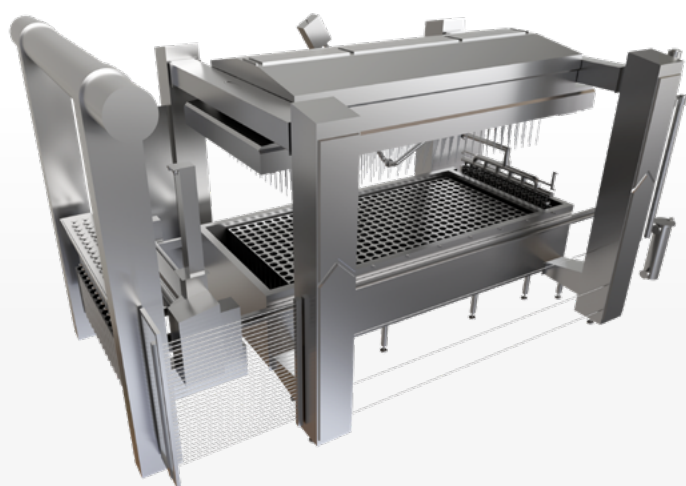


INNOVATION THE 6 in 1 PRESS

The 6-in-one- solution allows automatic filling, pressing, heating, pre-cooling, and demoulding of the cheese bars into the brine bath, as well as automatic CIP after the production

This hygienic and efficient solution will be assembled and tested inhouse to provide an efficient start-up at your production site

One (1) Person is enough to overview the vat and the press



↳ Overall view of the 6 in one solution (Filling, pressing, heating, cooling, demoulding, automatic CIP cleaning)



SOLUTION PACKAGES

As a **starter kit**, we have a solution with a vat of 200 l and a press to process up to 5 x 170 litres per day with a footprint of only 15m². This result in up to **175 kg*** of cheese per day with 5 batches.

For an **industrial production**, we will install our invincible team of cheese vat of 8'000 l and the cassette press to a production volume up to 5 x 7'200 litres per day. This result in up to **7350 kg*** of cheese per day with 5 batches on a footprint of only 77 m².

* Calculation basis sheep milk 100% density 1.03, yield 19.8%



↳ Demoulding of the cheese bars and automatic immersion into the brine bath

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