



Member of Advaton



CHEDDAR CHEESE

Produce high quality cheddar cheese
with the 7 in 1 solution

Increasing production while maintaining consistently high quality is becoming an increasing challenge due to the shortage of skilled workers.

With the Kalt solution for cheddar cheese production—an addition to the well-known and unique cassette press—you can produce cheddar, any style of (semi-)hard cheese, and fresh cheese curds on a single machine. This ensures stable high quality in daily production with less manual labor.

The combination of a closed Kalt cheese vat with our unique cassette press allows you to integrate all production steps in the most efficient and hygienic way.

VALUE ADD FOR YOU



Optimized cheesemaking design to increase yield and minimize product loss by reducing cheese fines.



Production of round or square cheeses in the 7-in-1 solution. Can also be combined with a dry filling head.

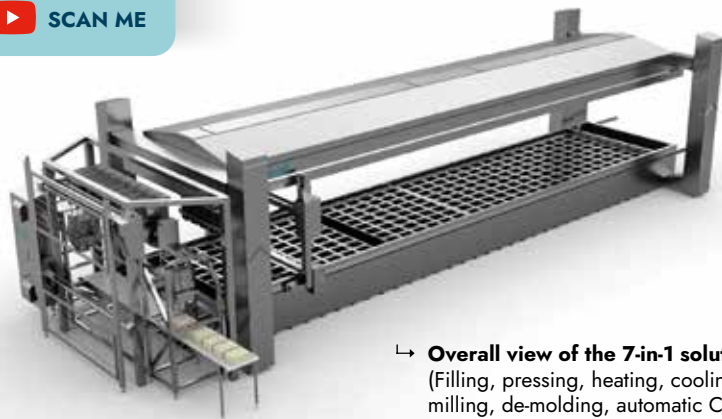


Cost-efficient, hygienic, and labor-saving production with all process steps combined in just two machines.





SCAN ME



↳ **Overall view of the 7-in-1 solution** (Filling, pressing, heating, cooling, milling, de-molding, automatic CIP cleaning).



↳ **Milling process:** Mill rollers break down cheese loaves. The milled cheese falls into the mixing drum, where an agitator rotates. The drum's upper opening turns towards the salt station, where salt is added.



↳ **De-molding and conveyor system:** Pressed cheeses are turned and released onto a conveyor belt, ready for the next processing step.

INNOVATION: THE 7 in 1 PRESS

The **7-in-1 solution** automates filling, pressing, acidification, milling, salting, and de-molding of the cheese, as well as fully automatic CIP cleaning after production.

This hygienic and efficient solution is assembled and tested in-house to ensure a smooth startup at your production site.

Only **one (1) person** is needed to oversee the vat and the **7-in-1 press**.



SOLUTION PACKAGES

Complete production solutions for any style of pressed cheese with a volume of **1,400 kg to 2,400 kg** (3,090 lbs – 5,290 lbs) per batch.

Customized automation level for the entire production process up to the packaging line.



kalt

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