



We did not invent cheese,
but we have perfected its production.

kalt

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Kalt Cheese Technology



COMPANY OVERVIEW

Leading manufacturer of machinery and equipment for milk processing and production of quality cheese

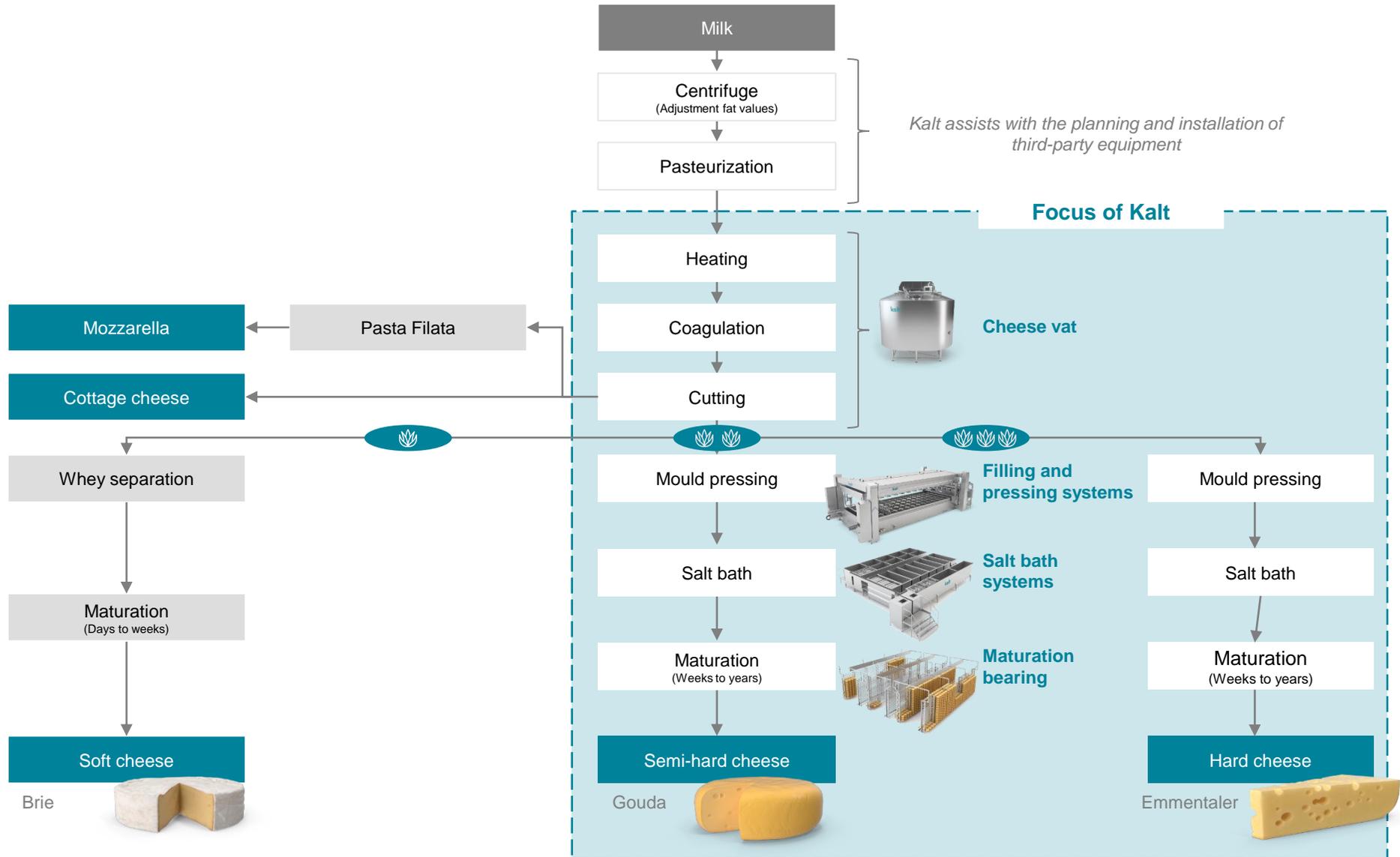
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APPLICATION EXAMPLE IN THE CHEESE PRODUCTION PROCESS

The focus of the Kalt Group is on **semi-hard** cheese and **hard** cheese

- Anmerkung:**
- End product
 - Manufacturing process
 - Optional processes
 - Temperature



KALT AT A GLANCE

Our Solutions

Process

Fully automatic

Semi-automatic

Manual

Cheese vat

(3,000 to
1 million l milk/day)



Double O closed

Double-O open / closed
Round open

Double O open
Round open

Pressing systems



Cassette press
Flow press

Multi press
Flow press

Turning press
Pre-pressing Vat

Brine bath systems



Salt bath plant with fully
automatic feeding
system

Salt bath plant semi-
automatic

Salt bath with crane
system

Storage systems



Solutions for semi-hard and hard cheese

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CHEESE VATS

[Cheese Vats – Kalt Maschinenbau AG \(kalt-ag.ch\)](http://kalt-ag.ch)

CHEESE MAKER HIGHLIGHTS



Fully automatic break preparation

Fully automated systems ensure, among other things, gentle curd treatment and preparation, as well as automated whey extraction

High yield

Maximum yield due to precision tools and optimized flow behavior

Gentle fracture treatment

Gentle fracture treatment is ensured due to the mold geometry and efficient mixing process

Hygienic design

The advantageous harp suspension as well as the screw-free design guarantee the highest hygienic standards

Variants of the Whey extraction

Customers can choose between whey extraction with the agitator both stationary and running

Versions

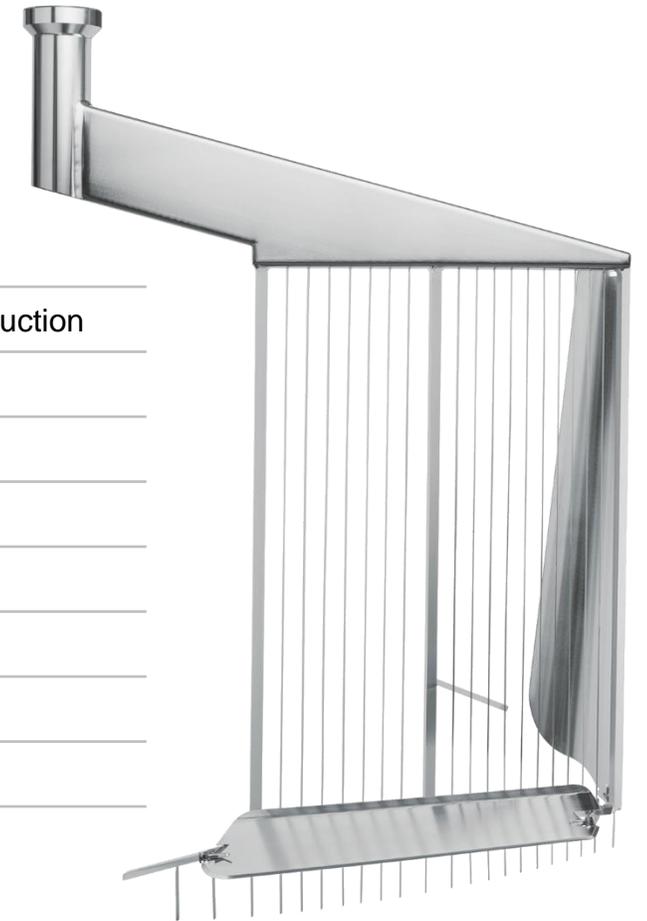
Customers can choose between a double O-shape and a round shape to individually assemble your system

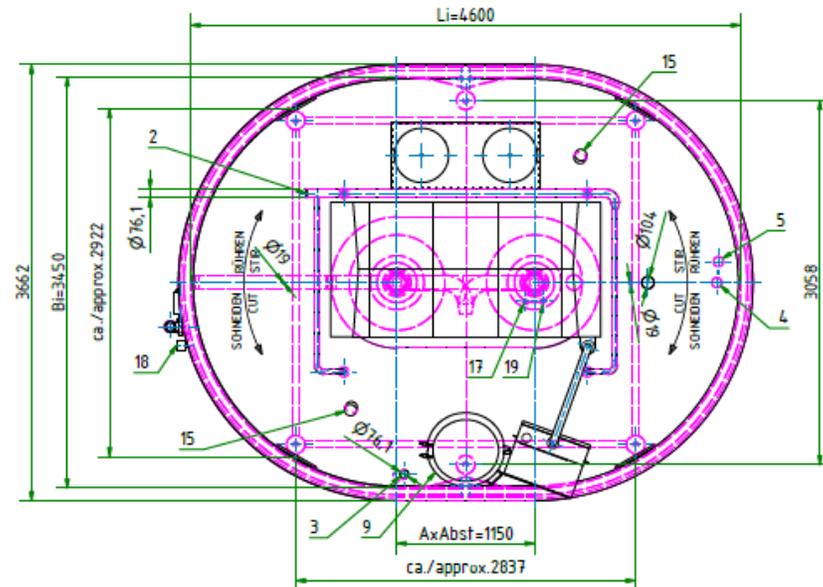
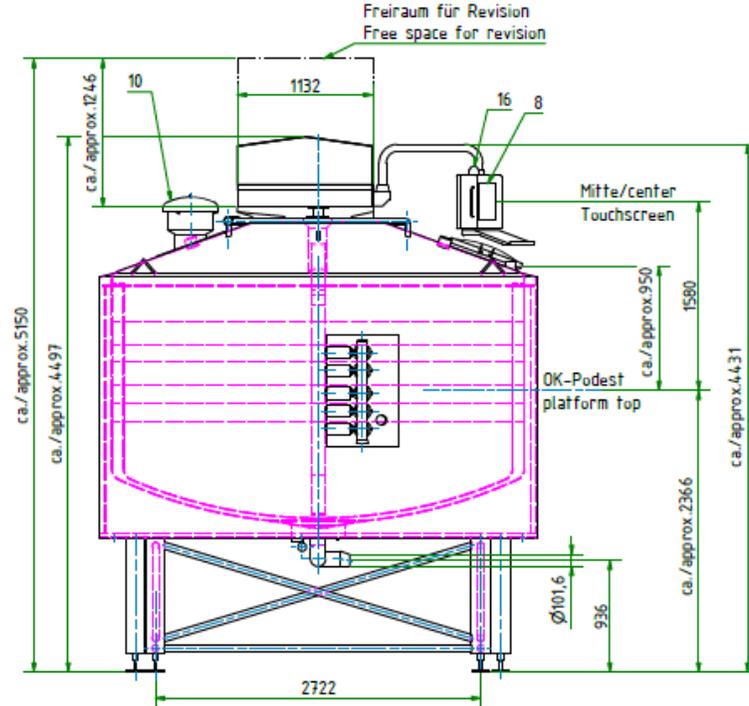
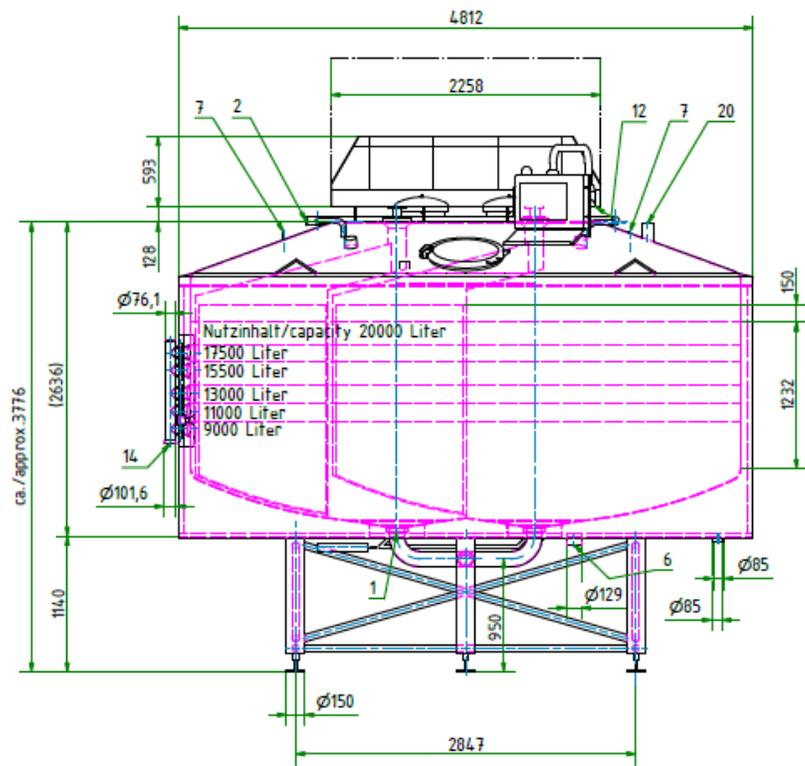


EXECUTION CHEESE VATS



Type	Double-O / Closed construction
Execution	EHEDG
Volume	20`000l
Inner container	Stainless steel 1.4301
Whey aspiration	5 lateral valves
Heating system	Steam
Cooling system	Cold water
Cleaning	CIP





DIMENSIONS / TECHNICAL DESCRIPTION

drive power: 5.5kW
inner container: CrNi-Steel (1.4301/AISI304)

- 1) pneum. butterfly valve DN125
- 2) CIP-IN SMS76.1 4x cleaning turbine
- 3) milk IN SMS76.1
- 4) steam IN DN80
- 5) cold water IN DN80
- 6) cold water OUT / condensate DN125
- 7) Rennet IN DN15
- 8) control panel
- 9) manhole DN500
- 10) ventilation
- 11) control cabinet MCC
- 12) entrance agitator, from control cabinet
- 13) -
- 14) whey suction below SMS101.6 (above SMS76.1)
- 15) 2x lamp
- 16) signal lamp
- 17) temperature sensor PT-100
- 18) coagulation measurement probe
- 19) level measurement probe
- 20) Steril Air DN100

empty weight: 6.9t = 1.15t/foot

total weight: 26.9t = 4.48t/foot

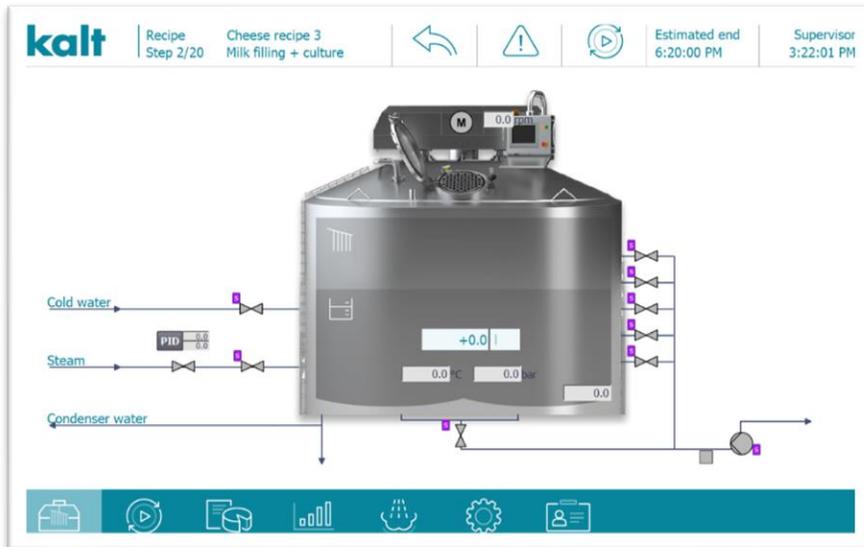
foot = \varnothing 150

ceiling height: 6943mm

insertion opening: 3753x3859mm (width/height)

OPERATION

Operation concept	Via Siemens Touch Panel TP1200
Recipe handling	Up to 100 different recipes
Control cabinet	optional

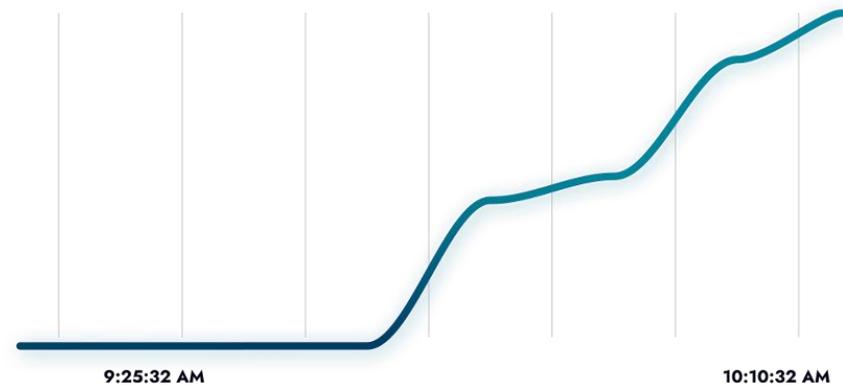


Time min/max	Stirrer	Temperature	Filling	General/Empty
0.0 min 0.0 min	Off	0.0 rpm	Off	0.0 °C
0.0 min 0.0 min	Off	0.0 rpm	Off	0.0 °C
10.0 min 0.0 min	Stirring	9.0 rpm	Heating	31.0 °C
2.0 min 0.0 min	Stirring	9.0 rpm	Off	0.0 °C
2.0 min 0.0 min	Stirring	8.0 rpm	Off	0.0 °C
1.0 min 0.0 min	Cutting	2.0 rpm	Off	0.0 °C
10.0 min 0.0 min	Off	0.0 rpm	Off	0.0 °C
1.0 min 0.0 min	Cutting	1.0 rpm	Off	0.0 °C
3.0 min 0.0 min	Cutting	4.0 rpm	Off	0.0 °C

OPTIONAL FEATURES

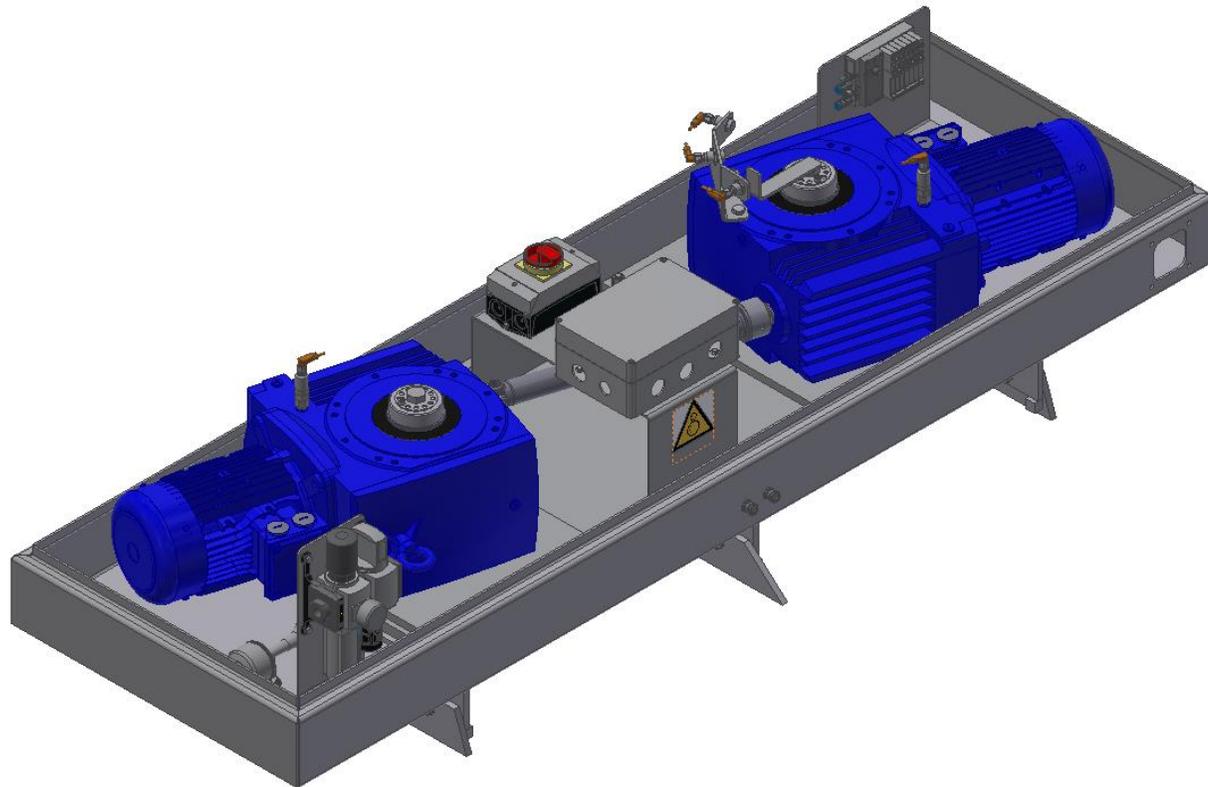


Coagulation sensor	Integrated in vat
Functional principle	Heat input
Calibration	Self calibration per charge
Calculation cutting time	Depends on recipe
Start cutting	Horn starts or automatically



Thickening trend

OPTIONAL FEATURES



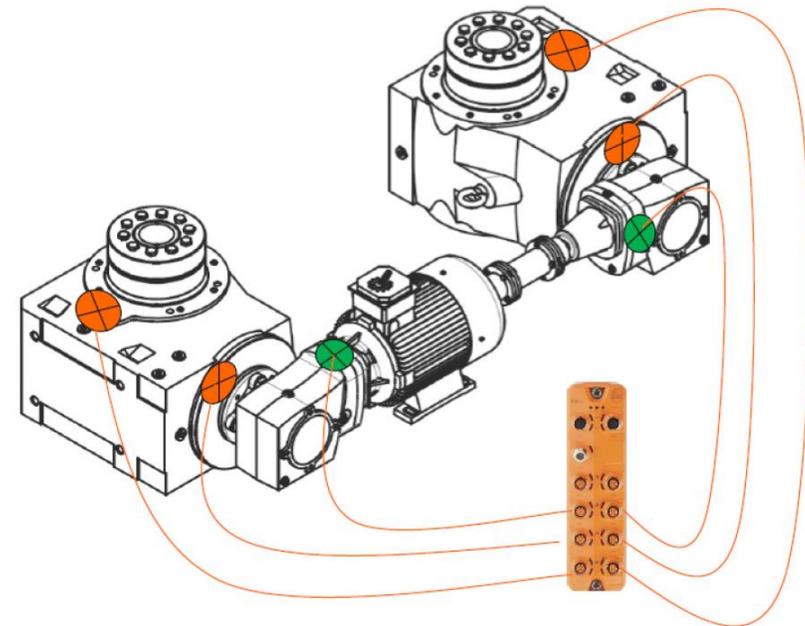
Vibration monitoring at gear boxes

Functional principle

6 integrated vibration sensors

Communication

IO-Masterlink with Profinet



With our comprehensive service offering, we ensure the continuous efficient and reliable availability of your plants.

We are always there for you when it comes to transferring knowledge, preventive maintenance analyses, or short-term troubleshooting.

Kalt service means – you have no worries!

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