

kalt

Member of Advaton



Kalt Cheese Technology Image brochure

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

We have been developing and producing machines and plants for dairy processing and production of high-quality cheese since 1962.

Kalt may not have invented cheese, but it certainly has perfected its production. For more than six decades, we have been developing and producing machines and plants for dairy processing and production of high-quality cheese. We have combined the processing steps from raw milk to ripe cheese in innovative cheese-making machines and reduced their complexity.

We offer individual, customised solutions based on tried-and-tested standard modules, adapted to the size of your business and your needs. Benefit from high efficiency in cheese production, lower susceptibility to faults, and best cheese products. This is why cheese manufacturers from around the world rely on Kalt systems.



Cheese Vats



Cheese Pressing Systems



Drainage Systems



Brine Baths



Curing & Ripening



Automation



Special Machines

We at Kalt focus on quality “Made in Switzerland”. All plants and systems are developed and manufactured in the cheese country of Switzerland.

Cheese experts

Our cheese experts have learned cheese making from scratch. They are familiar with the requirements for an optimal production process. This includes milk treatment, production of the curd, filling and pressing, treatment in the brine bath, and care in the ripening storage. They understand our customers’ needs and wishes. Based on this, they cooperate with our mechanical engineers in planning of the plants and support our customers on site in the optimal use and fine-tuning of their Kalt systems.

Research and development

Our mechanical engineers and cheese experts work hand in hand to advance Kalt cheese dairy technology in a targeted manner. They use the wealth of ideas of the entire company for this. All employees regularly contribute practical suggestions within the scope of our continuous improvement process, enabling us to develop bespoke Kalt systems that allow our customers to produce cheese of the highest quality subject to impeccable hygienic conditions.

ISO certification

Highest quality in all areas – that is Kalt’s goal. We had ourselves certified by an independent body in accordance with ISO 9001 (quality management) as early as in 2006 in order to meet this requirement. The certification is a seal of approval for Kalt’s good management and clearly defined business processes.

Lean management

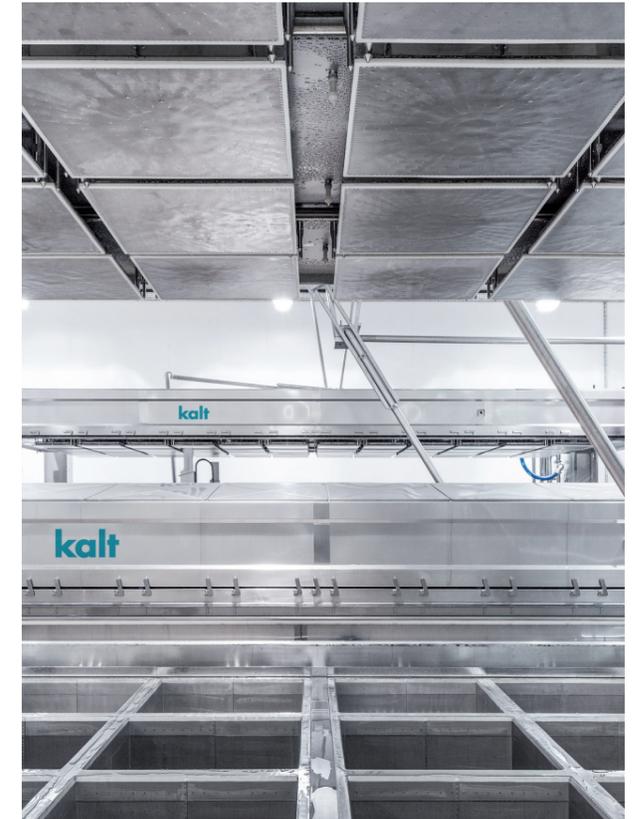
Kalt has been working subject to the principles of lean management for years. All processes strive to fully meet the external and internal customer requirements while minimising waste. Integration of lean management into our corporate culture benefits our customers by way of short lead times, consistent quality, delivery reliability, and competitive prices.



The approximately 100 Kalt employees work every single day to adapt the Kalt systems to the individual needs of our demanding customers, using cutting-edge technology.

Swiss precision

We practice a corporate culture that puts quality at the heart of everything we do – from product development to manufacturing, delivery, and sales. Our employees are highly qualified, experienced, and motivated. All components the valuable dairy products come into contact with are all made of high-quality materials exclusively. This guarantees precision, reliability, and durability of Kalt’s systems and is reflected in the high quality of the cheese produced.



Out and about worldwide

Cheese producers are already working with Kalt plants in many countries around the world. Accordingly, we have a great deal of experience in supplying our products to customers around the world and meeting the respective country-specific standards – such as the particularly strict hygiene regulations of the US Department of Agriculture (USDA), upon request. Our service team will be available to you around the world and around the clock.



CONSULTATION

Our specialists will advise and accompany you through implementation of your projects until turnkey handover.

Internationally leading technology

Our technology is used in traditional cheese dairies as well as in industrial production facilities. As an international leader in dairy and process technology, Kalt tailors its systems to the individual needs of its demanding customers with cutting-edge technology.

Test and trial facilities for new recipes

Perfect new recipes using the trial plants and benefit from our specialists' know-how in cheese trials at your own site or at a Kalt partner's. We will also support you in the subsequent industrialisation.

Automation at the highest level

Competent mechanical engineers and experienced dairy technologists at Kalt work hand in hand to develop innovative and cutting-edge technologies. This is how we perfect automated cheese production and strengthen our customers' competitiveness.

Comprehensive support

We equally focus on staff, machines, and the process. Specifically, that means that we will help you use your plants optimally, train your employees, and optimise your processes and recipes together with you. Improve manufacturing costs, product quality, and employee satisfaction alike.



CUSTOMER SERVICE

Our comprehensive customer service offering ensures efficient and reliable availability of your Kalt plants at all times.

Training and instruction

Following installation of the Kalt plant at the customer's premises, we will instruct their employees on site in operation of the Kalt software as well as in machine handling and maintenance. We will also accompany them during initial operation and fine-tuning of the plant. We will support, train, and advise the maintenance team in maintenance and servicing of a Kalt plant.

Service contract for preventive maintenance and servicing

We will take over periodic maintenance for you to ensure smooth operation and a consistently high process safety level for your products.

Remote maintenance and 24-hour service

Our customer service team will react quickly, flexibly, and professionally if your plant suffers any fault. An extensive range of spare parts, as well as motivated and highly trained help-desk staff and service engineers, will provide help and advice to you at any time – every day, around the clock, and worldwide!

Retrofitting – modernising your plant

We keep on developing your plants further. We turn old into new, from mechanical optimisations to structural adaptations to control system modernisations. Stay digitally fit and consider automation trends for your efficiency. Kalt offers concentrated competence in architecture, mechanical engineering, and automation!



Our comprehensive range of services ensures that your Kalt plants are always available efficiently and reliably. We will always be there for you for matters of knowledge transfer, preventive maintenance analyses, or troubleshooting on short notice.

Kalt service will take care of all your worries!

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