

Exposé for the Equipment of a Complete Cheese Production Plant

1. General description

This Exposé is a description of the equipment of a complete cheese production facility. The equipment offered, ranges from milk reception unit, all the way to packaging the finished product.

The product that was produced with this equipment was mainly semi hard and soft cheese from organic goat and cow milk.

The daily capacity of finished product output is up to 3.000 kg cheese per day.

The product range that was produced with the equipment of this cheese factory was the following:

- Gouda round form
- Gouda rectangular form
- Tilsit round form
- Tilsit rectangular form
- Feta / Brinsa
- Mozzarella / Pasta Filata balls
- Mozzarella / Pasta Filata bars
- Butter

For all the products listed above there are suitable packaging machines, only the butter was packed manually.

Except of one packaging machine for mozzarella, all machines are fully operational and in good technical condition. The equipment is sold due to the closure of the dairy.

Location of the equipment is Bolgrad, Ukraine.

2. Equipment List

- VPS milk reception unit 20.000 l/h
- 5 pcs. Milk cooling tanks
 - 2 pcs. 5.000 l
 - 2 pcs. 3.000 l
 - 1 pc. 500 l
- Milk separator
 - Make: Nagema
 - Capacity 3.000 l/h
- Milk pasteurizer plant
 - Make: Tetra Pak
 - Capacity: 15.000 l/h
- Cheese Vat
 - Make: Schwarte
 - Capacity 5.000 l
 - Double-O, open design
- Laboratory cheese Vat
 - Make: unknown
 - Capacity: 450 l
- 4x Cheese curd container
- Round cheese forms
- Rectangular cheese forms
- Horizontal cheese press with 70 slots
- 5 pcs. Cheese brining vats
- 52 pcs. stainless steel cheese racks
- Mozzarella line
 - YOM: 1986, refurbished in 2018
 - Capacity: 500 kg/h
 - Line consisting of:

- Cheese/Cagliata cutter made by ZIMMER
 - Stretcher made by Muzzarelli MC Dena
 - Sausage forming machine made by Muzzarelli MC Dena, ES3000
 - Mozzarella ball forming machine made by Milky Lab
 - 4x mozzarella form roller for ball forms
 - Mozzarella packaging machine, PFM PV260
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- 2 pcs. cooling containers for cheese
 - Cooling chamber
 - CIAT LDH 700V 62 kW Chiller
 - 900 pcs. Cheese ripening shelves from wood
 - FERRUM FD8 can seaming machine
 - ULMA TF 320 Mini thermoforming machine
 - Cryovac cheese packaging line
 - INAUEN VC999 vacuum packaging machine
 - RHEON 208 forming and filling machine (for making filled cheese balls)
 - ALEXANDERWERK HTC45 Kutter
 - 300 l butter churn
 - Atlas Copco compressed air unit with air dryer, GA15P / FD50