



Designed for production of curd and whey



Curd Preparation Tank

CHEESE VAT

✓ High performance ✓ High quality ✓ High profitability ✓ Less product loss ✓ Durability





*Increase in volume of first-class cheese



ADVANTAGES

- Production of a wide variety of cheese types from high and low-fat, hard and soft cheeses
- Robust design and Durability
- Special Double-O and tilted vat design reduces product losses
- Efficient and gentle cutting and stirring performance creates an even mixture
- The unique design of the knives minimizes fat and curd losses
- Whey suction feature; 1/3 of whey suction from top filter
- All bottom and partially vertical walls with steam jacket for heating or cooling
- Maximum level of hygiene
- Adjustable speed of knives by frequency converter
- Automatic temperature control
- Process controlled from touch screen HMI and automated from PLC
- CIP cleanable

Working volumes: 4,000, 6,000, 8,000 and 16,000 liters/batch



Applications

*Mozzarella Cheese, Pizza Cheese, Kashkaval Cheese,
Edam Cheese, Gouda Cheese, Halloumi Cheese,
Paneer Cheese, Lactic Cheese, Cheddar Cheese*



Curd making is the heart of cheese production

1 year

Pay-back time down to



UZERMAK CHEESE VATS

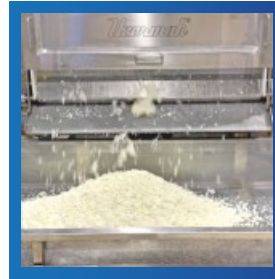
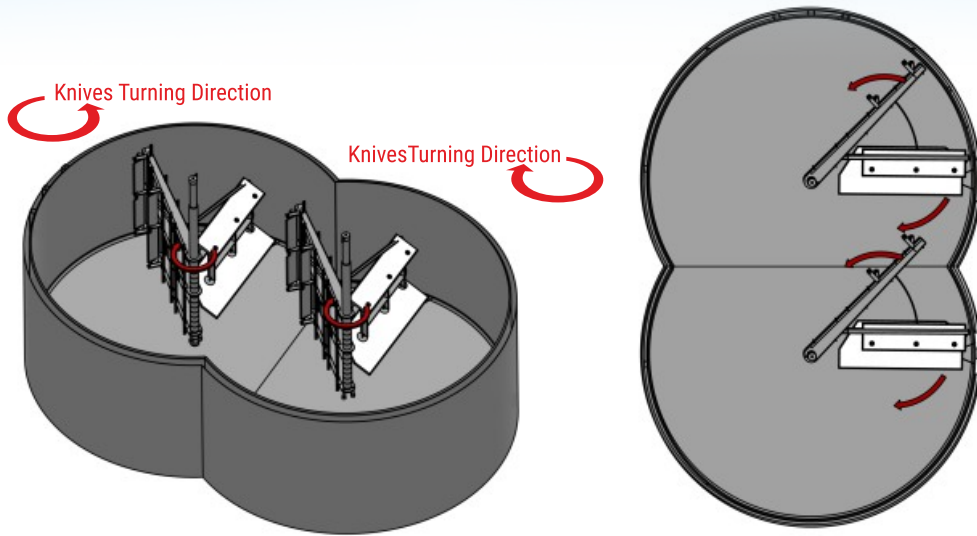
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It grants the maximum yield from the milk

Tank is used to spread added rennet by stirring, to cut the gel form of curd regularly, to suck 1/3 of the whey from the tank by the help of a filter and to ripen by heating up milk.



Curd Preparation Tank



Filter Drum



Closed Type



Open Type

Uzermak Filter Drum is designed to extract whey while curd is transported on the surface of the drum since the drum is rotating. While the curd is on the surface of the filter drum, no external force is applied to curd therefore curd does not get tightened or harmed.

