

## Soft Cheese Production Systems

This equipment is designed for the production of various types of soft cheeses such as:

- Brie
- Camembert
- Feta
- Queso Blanco
- Blue
- Bel Paese

- 92 gallon (350 liter) capacity half round vat
- Two compartment
- Rugged all stainless steel framework with locks for stability during unloading
- 12 gauge stainless steel non-heated body
- Each compartment 22" long x 30.5" wide x 20" deep
- Manual curd knives included
- Pneumatic tipping system
- Different sizes and styles of moulds available



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### **TYPICAL PROCESS**

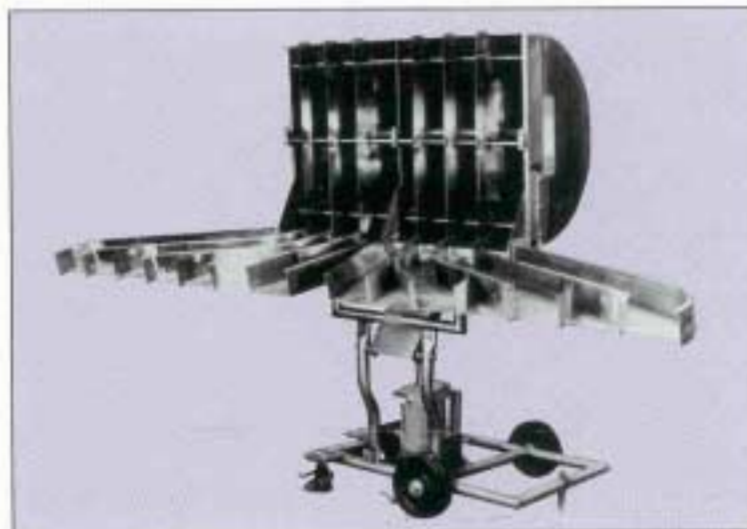
Normally, pre-ripened milk is transferred to this non-heating vat for renneting, coagulation, curd cutting, and acid development. Cross wired curd knives are supplied for the lengthwise cut, along with a cross cut knife.

After curd cutting each compartment is fitted with partitions (baffles) that assist in keeping the curd evenly distributed prior to transfer out of the vat.

At the proper time in the cheesemaking process the vat is moved to a hooping station. A set of curd distribution channels is then attached to the vat in preparation for transfer of the curd and whey. Cheese moulds are positioned on a trolley or table and fitted with a filling head designed for the type of mould in use.

The vat is then tipped 90 degrees to allow flow of the curd and whey along the distribution channels and into the cheese moulds. The distribution channels are designed to match up with spacing of the vat partitions (baffles).

Turning and draining of the cheese in the moulds takes place, followed by brining and further processes as required for specific cheese varieties.



**STOELTING**

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