



FORMATIC – The Missing Link for Yellow Cheese

Combined with the curd preparation in the Coagulator, the FORMATIC ensures a continuous curd/whey flow into the block forms.

To ensure that the product flow is not interrupted, four filling nozzles are in operation. Two of these nozzles fill the block form while the other two press the cheese into the mould. This occurs by means of a filling and pressing plate, which sinks to the bottom of the mould. Then a valve opens and whey and curd cubes gently flow into the mould while the plate slowly rises to top of the mould, thus controlling the speed of the flow. The whey can escape up through the perforated plate and is continuously sucked off. Filling volume – how much curd/whey mixture is necessary for each cheese? This is stipulated by the recipe and is continuously checked by the FORMATIC's controls. When the correct amount of curd (and whey) has flowed into the block forms, the plate then functions as a pressing plate and presses the cheese with a specified amount of pressure.

What are the advantages of the FORMATIC?

- Continuous filling ensures exact filling volumes and therefore identical cheese weights.
- Whether round or cornered, each mould can be filled directly.
- As the cheese block does not have to be cut during portioning, rind perforation can be avoided.
- The construction is extremely compact, so that the FORMATIC fits into any production room.

The cleaning of the FORMATIC is child's play: with a single motion the filling nozzles can be detached and immersion-cleaned. Then the filling paths can be cleaned by the pipe cleaning programme of their own CIP system.



Subject:

ALPMA

Date:

2006-03-15

Contact:

Sabine Eisner

Address:

ALPMA
Alpenland
Maschinenbau GmbH
Alpenstr. 39-43
83543 Rott am Inn
Germany

Phone:

+49-8039/401-305

Fax:

+49-8039/401-395

E-Mail:

sabine.eisner@alpma.de
www.alpma.de