Halbautomatische Anlagen mit kleiner Leistung

Example Layouts

Curd preparation in plastic vats moving through a system of conveyors. Individually engineered lines for all types of soft and blue cheeses.

- Adaptable to available building, required capacity and technological times by variable layout of conveyors
- Exact separation of different batches and curd types in the Bassines
- Easy control of the process as well as trash and trashing of batches via the control system

Process Steps

Milk Inlet:
Gentle filling of Bassines with milk. Addition of culture and rennet.

Cutting:
The coagulate is cut by a wetsroom robot (without cover) using patented cutting tool with curved knives. Cutting tools are rinsed after each cut and CIP-cleaned after production.

Squeezing:
According to technological requirements squeezing can be gentle or intensive.

Whey extraction:
For specific cheese types whey can be extracted and water or whey added to wash or warm the curd.

Cleaning:
Depending on the capacity of the line the Bassines are cleaned either in a washing tunnel or in a washing chamber.

Filling Device

Automatic tipping stations transfer the curd-whey mixture after syneresis to the blockforms or plateaux.
- Controlled filling and filling of Bassines to avoid damage to the sensitive curd
- Active stirring of the curd-whey mixture while emptying ensures a homogeneous distribution of the curd in the whey
- Water nozzle spray small amounts of water in to the Bassines to wash out any remaining curd cubes

Functionality of semi-automatic lines:
- Manual or automatic movement of Bassines
- Manual milk feeding as well as manual renneting, cutting and stirring
- Automated tipping station
- Cleaning of Bassines either manually or in a separate washing chamber

Functionality of semi-automatic lines:
- Automatic movement of Bassines over the conveyors
- Automatic milk filling and closing of additive
- Automatic cutting and stirring
- Automated tipping station
- Emptying of the curd-whey mixture into a buffer tank or direct feeding of a filling system
- Cleaning of Bassines in a single washing chamber or in a continuous washing tunnel

Functionality of automated lines:
- Automatic movement of Bassines over the conveyors
- Automatic milk filling and dosing of additives
- Automatic cutting and stirring
- Automated tipping station
- Automated emptying of the curd-whey mixture into a buffer tank or direct filling of a filling system
- Cleaning of Bassines in a single washing chamber or in a continuous washing tunnel

Up to 25,000 l/h

Up to approx. 5,000 l/h

5,000 - 15,000 l/h

550 or 670 l

Bassine 550 or 670 l

Bassine 120, 200 or 450 l

Bassine 80, 120 or 200 l
Engineered for optimal acidification during the drainage phase. Whey can drain through grooves or holes. Air can circulate freely between individual moulds, so cheese drain and cool evenly. ALPMA blockforms or open moulds with plateaus are available for all cheese types and formats.

- Made out of food grade plastic - optionally detectable
- Allow for efficient use of production area by building high and stable stacks
- Optimized technological design, with risers where required
- Withstand all industry standard cleaning agents and temperatures up to 80°C
- ALPMA consistently increases its range of shapes and sizes
- Possible branding of cheese by integrating logos into the moulds

Bassine-Systems
Continuous Curd Preparation for Soft Cheese and Blue Cheese

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