

# BRINING TRAYS GADAN



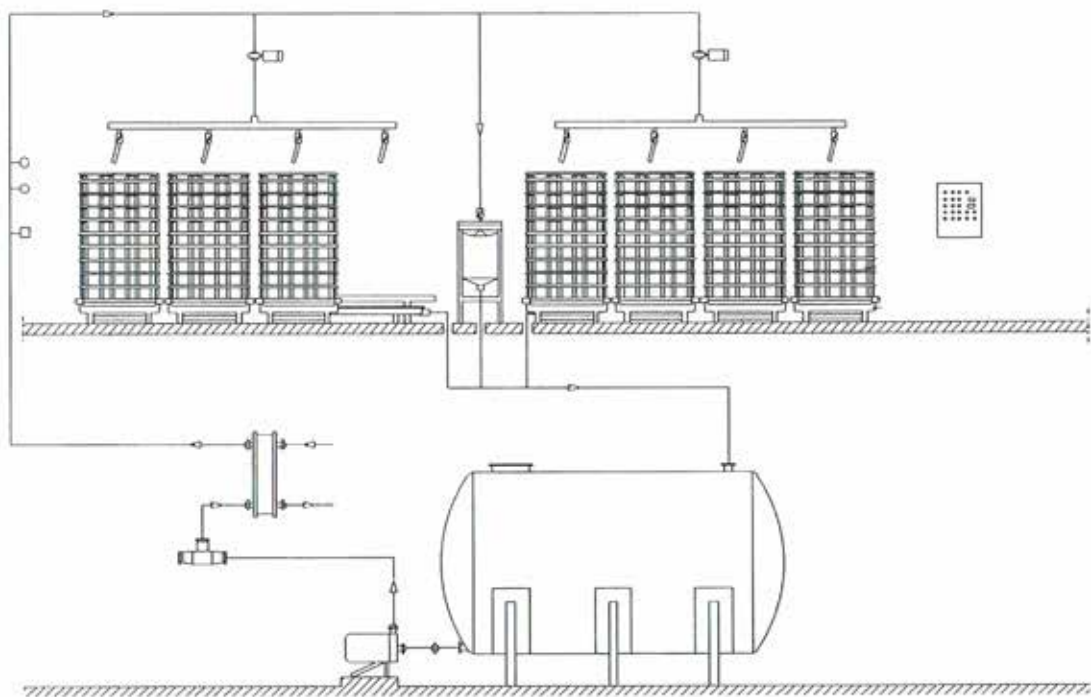
Steady flow – very effective brining



The Primodan Brining trays – Gadan

## Circulation of brine

*The brining is done by circulation of brine – as shown on the below sketch.*



App 20 ltr/min are led into the tray. Half of this flows into the tray below, through the holes in the bottom. The other half flows through the splits in the sides of the trays and into the tray below. In the same way the brine flows from

tray to tray, and finally from the bottom tray into the gutters.

In this way a steady flow is achieved, which results in a very effective brining of the cheeses.

## Low investment

The GADAN brining trays offers a fairly low cost investment into a cheese brining setup. In Primodan we can also support you in offering also the brine preparation and circulation system connected to the GADAN concept.

## Batch controlled

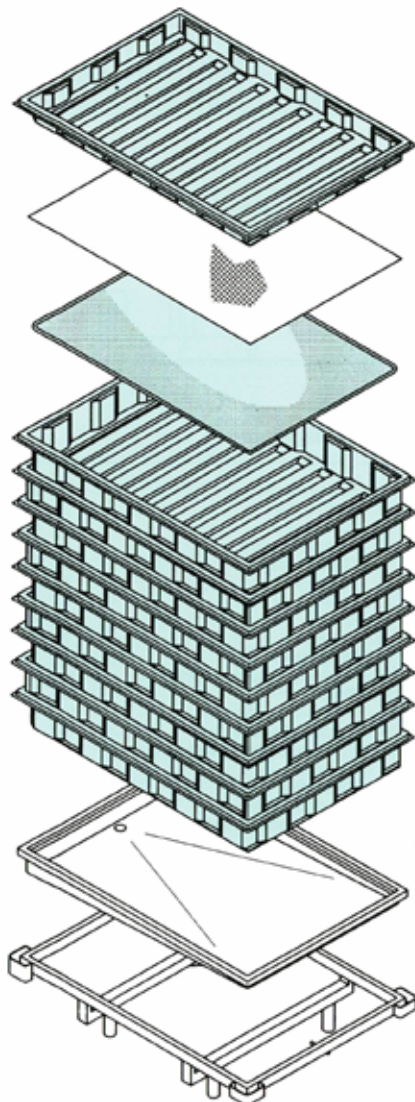
For production where the clients wish to separate one brining system from another the GADAN system is second to none.

## Mobile

The trays are easy to handle and by a fork lift a complete stack of trays can be moved around in the dairy.

## Proven technology

The GADAN brining trays has proven its worth throughout the last more than 30 years in the industry.



## A stack of trays includes the following:

### Top trays

The top trays are designed for keeping the cheeses in the upper tray under brine, and it functions as well as an inlet tray for brine.

### Cheese nets

Made of food approved plastics. The cheese nets are placed upon the cheeses in the brining trays for securing brining and moisturizing of the surface of the cheeses.

### Perforated plates

These are placed in the trays for support of the cheeses.

### Bottom trays

From the bottom tray the brine is led into the gutters.

### Supports for trays

On which the trays are stacked. The supports are made of stainless steel.

## Technical

### Tray size:

Length	1,360 mm
Width	950 mm
Hight	80 - 200 mm
- top tray	70 mm
- bottom tray	65 mm

### Materials:

Food approved green APS plastic.

+ 60 YEARS OF CHEESE MAKING HISTORY

Gadan



Pasilac



APV



Invensys



SPX



Primodan