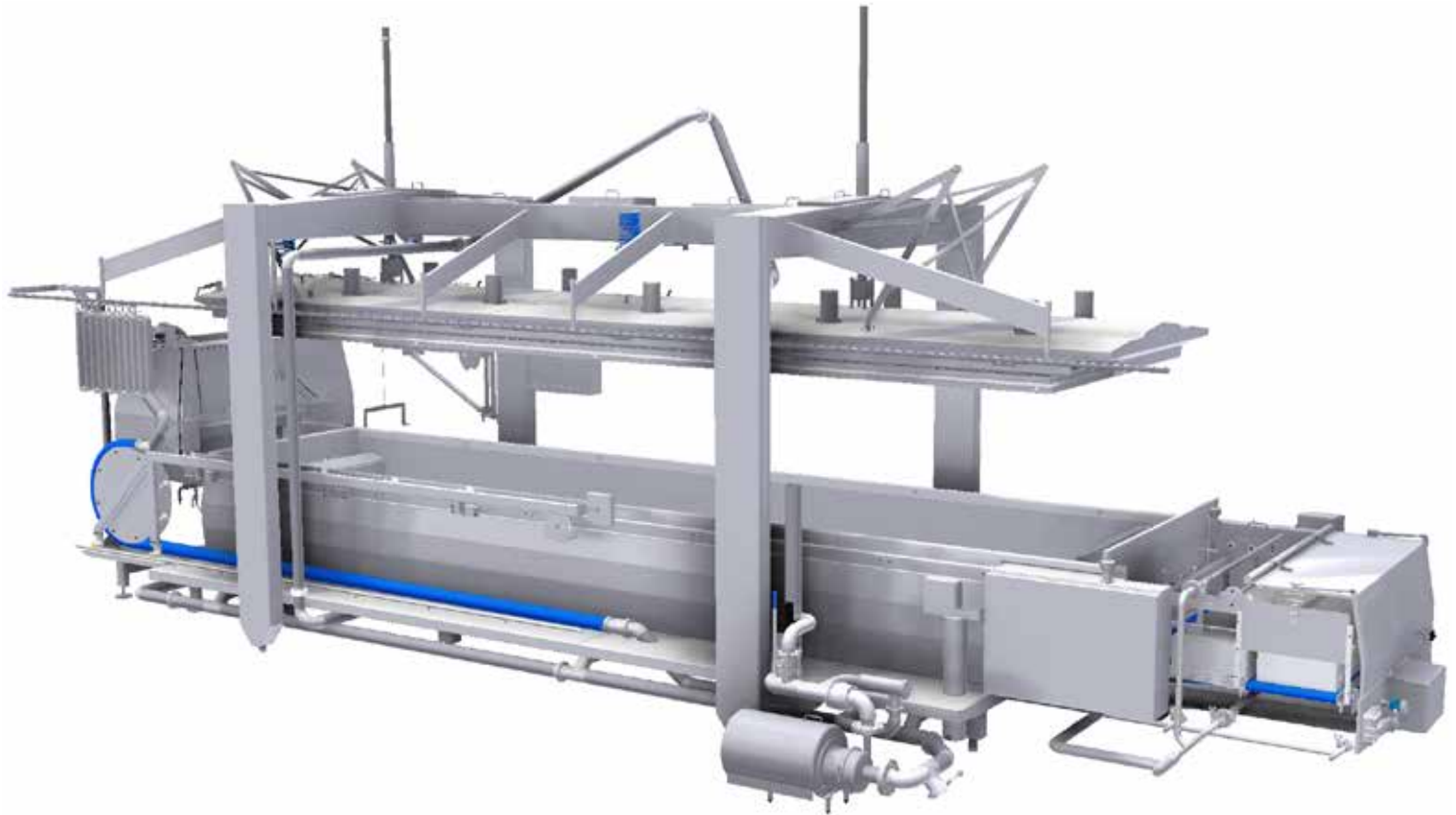


OPD PREPRESS



Greater volume and higher
yield of premium cheese



Premium quality cheeses depend on an even curd distribution, efficient drainage and prepressing and precise cutting according to a defined weight distribution. Even curd distribution and predictable weight, higher capacity with short changeovers and accurate traceability all contribute to higher revenues from a higher yield of premium quality cheeses.

The OPD PrePress System

The OPD PrePress system is designed for batch draining, prepressing and cutting of cheese curd for the production of semi-soft, semi-hard and hard cheeses. The OPD PrePress system provides greater predictability and more precise traceability than a continuous process can give you, and can be used for both round-eyed (Gouda-type) and irregular-eyed (Tilsit-type) cheeses. The OPD PrePress is very flexible in terms of cheese types, sizes and shapes.

More of everything that pays

With its movable curd distributor, automated laser scanner and automated cutting knives, the OPD PrePress System gives you top quality semi-soft, semi-hard and hard cheeses in precise weights and sizes. The batch process offers capacities from 6,000 to 25,000 liters and long operation times of up to 20 hours between CIP with ultra-short changeover times.



Laser scanning

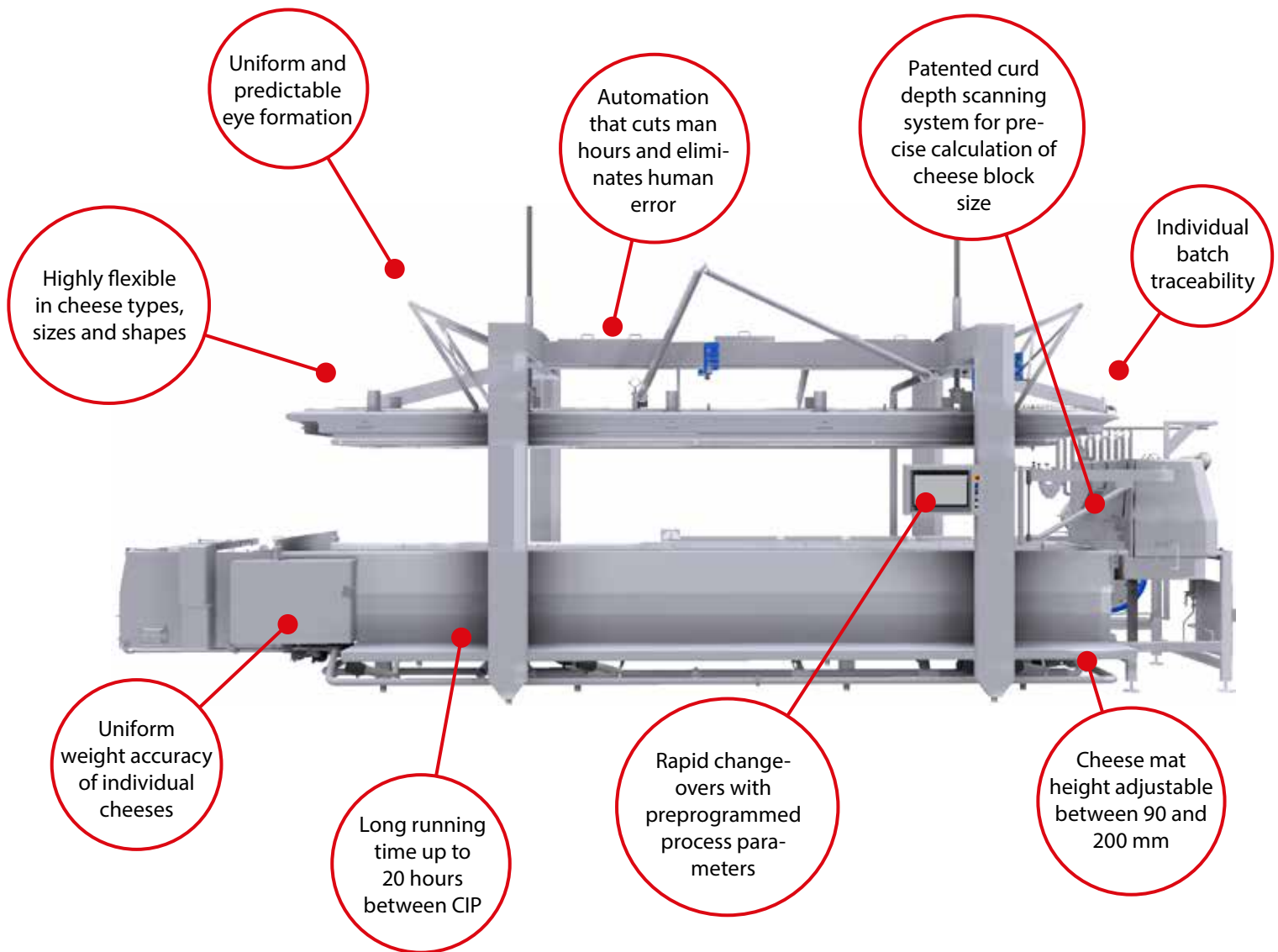
The laser scanner is mounted on the curd distributor carriage together with air nozzles for blowing whey off the upper surface of the cheese mat during measurement. The measured height and the variations that may occur form the basis for the program's calculation of the cutting size of every individual cheese block.



Dry distribution – optional

The dry distributor is an independent unit mounted on its own frame and placed over the front of the OPD vat. Drained curd is led down into the OPD vat by means of an automatically controlled chute.

LESS WASTE, GREATER EFFICIENCY AND MORE PREMIUM QUALITY CHEESE



Example of weight accuracy – Gouda type

Options:	Results:
No automatic distribution (ie manual or central pipeline)	▶ Subject to human error depending on operator skill
Automatic distribution and laser scanning	▶ Very high and unmatched weight accuracy
Automatic distribution, laser scanning and adjustable cutting knives	▶ Superior and unmatched weight accuracy

Technical

Dimensions:		Standard OPD with wet distribution and front for manually adjustable knives:							Front w/ automatic knives:	Dry distribution:	
Pressing length	<i>m</i>	4	5.5	7	8.5	10	11.5	13			
Length (L)	<i>m</i>	8.6	10.1	11.6	13.1	14.6	16.1	17.6	+ 1.5	+ 0.9	
Width (W)	<i>m</i>										+ 0.25
Height (H)	<i>m</i>										+ 0.35
Weight	<i>ton</i>	5	6.5	8	9.5	11	12.5	14			
Bottom whey volume	<i>liter</i>	1,500	1,950	2,400	2,850	3,300	3,800	4,300			
Cheese outlet height	<i>m</i>								7.8		
Batch capacity:		6,000 up to 25,000 liters									
Power:		3x400V, 50Hz + Earth + 0									
Control voltage:		24 V DC									
Compressed air:		Min. 7 bar, clean and dry air Peak values: OPD - 1,000 l/min 8 bar, Whey blowing - 2,500 l/min 6 bar									
CIP:		50,000 l/h									
Flushing water:		20,000 l/h in use									
Materials:		Stainless steel design (AISI 304) FDA approved materials for parts in contact with product									

Machine

Standard design:

- Prepress vat supported by legs with adjustable feet and non-skid platforms on both sides
- Plastic lamella drain belt with special drain pattern
- Automatically operated perforated pressing plate
- Cutting section with guillotine knife for crosswise cutting
- Telescope dam
- Discharge section with transfer conveyors
- MCC/PLC panel with 17" touch screen and software/hardware for routine and automatic operations and production data

Options

- Dry curd distribution
- Adjustable movable telescope dam for batch sizes down to 50%
- Wired pressing plate??
- Automated laser scanning
- Automatically adjustable cutting knives
- Swing crane for moving the telescope dam

+ 60 YEARS OF CHEESE MAKING HISTORY

