

GDL & SALT MIXER



Semi or fully automatic GDL & salt mixers



Running inline with the filling machine

When producing white cheese fermented not by culture but by the acidifying agent known as GDL (Glucono – Delta – Lactone) powder - it is necessary to mix the powder into the cheese milk prior to filling the product.

Primodan has extensive experience in producing GDL mixers for this application, which run inline with the filling machine regardless of whether it is a Tetra Pak carton/brick machine, a SIG combibloc machine or a Primodan cup or canister filling plant.



In our system, we are able to not only mix in GDL powder but also to mix in salt in the same unit, thereby removing the need for presalting tanks. The units are produced as semi-automatic or fully automatic depending on the customer's preference.

Both types are fully CIP cleanable from the customers CIP plant. As an additional feature Primodan offers inline flavor mixing units, which can be connected to the GDL mixer for mixing in flavor inline before the filling machine.

Double feedback from valves.

Flexibility

Operates one, or as an option several fillers from the same unit.

Hygienic design

Primodan's special augers allows heat treatment of the salt before mixing.

High capacity

Allows capacities up to 6,400 kg/hour.



Steam jacket on salt auger.

Add-on features

Sterile flow to tanks Automatic dosing of GDL/Salt Rennet preparation Inline rennet dosing Inline flavor dosing





Technical Capacity: 1,000 - 6,400 kg/hour

Feedlines:The unit can supply up to 3 filling lines with individual rennet dosing lines

Pneumatic requirement: Minimum 6 bar
Electrical consumption: Approx. 4 kW
Materials: Stainless steel

CE certificate / EU norm

Machine

Mixing tank, with agitator and manhole

Buffer tank

Feed pump for cheese milk

CIP return pump

Feed pump for rennet including flowmeter control

Mixing prepation tank for rennet

Buffer tank for rennet

Full CIP cleanable unit from central CIP

Options

Automatic auger feeders for GDL and salt

Heat-treatment of salt in auger feeder

CIP cleaning of augers

Sterile overpressure in mixing tank

Flavor dosing and mixing equipment inline before the filler

Inline rennet dosing and mixing

Filling guns to be installed on the feedline for filling into buckets or

tins by an operator