LINE · COTTAGE CHEESE · MCV · DWC · DD · CBV · DT

More cheese from the same milk – in a closed line

The NDT cottage cheese line integrates the full processing chain: closed Multi-Cheese Vats up to 30,000 litres, Draining Washer Coolers, Drum Drainers and Creamer Blender Vertical systems with dressing tanks. Every component is designed for gentle handling of the cheese grains through transport, pumping, draining, washing and cooling before the final blend with dressing.



16 → 8h

vat cycle time at a cooperative dairy in the USA, 2025

+10–15%

more cottage cheese from the same milk at the same dairy

40–50days

shelf life in unopened packaging in cold storage, supported by closed, continuous production

WHAT IT DOES

- Multi-Purpose Cheese Vat (MCV): one solution for any type of cheese curd processing – high yield and capacity
- Draining Washer Cooler (DWC): removal of whey, washing and cooling of the cheese grains – gentle handling at high capacity
- Drum Drainer (DD): separating cheese grains from liquid before dosing into the mixing tanks
- Creamer Blender Vertical (CBV): controlled, uniform blending of dressing and cheese grains – the same composition through the whole packaging cycle
- Dressing tanks (DT) for any type of dressing – cream, whey, fermented cream or combinations
- Sterile air and steaming; one control system with recipes and batch records; CIP of the complete line



COTTAGE CHEESE – THE PRODUCT

Technical data

VAT	Multi-Cheese Vat (MCV), 6,000–30,000 L per batch in steps of 4,000 L; full process from 50 % to 100 % of vat volume
CUTTING	Horizontal and vertical cutting tools, grain size set by recipe; whey pre-drawn through the strainer during agitation
DRAINING, WASHING, COOLING	Draining Washer Cooler (DWC) – removal of whey, washing and cooling of the cheese grains, running at high capacity
DRUM DRAINER	Drum Drainer (DD) – separating cheese grains from liquid before dosing into the mixing tanks
CREAMING	Creamer Blender Vertical (CBV) – controlled, uniform blending of dressing and cheese grains before packaging
DRESSING	Dressing tanks (DT) for any type of dressing for cottage cheese
YIELD	Designed for the lowest consumption of skim milk per kg cheese grains; the range in the industry is 4.5–6.0 kg skim milk per kg cheese grains
SHELF LIFE	Closed, continuous production supporting 40–50 days unopened in cold storage
AIR	Sterile air and steaming for vats, conveyors and cabinets
CONTROL	One control system for the line: recipes, batch records, documentation; Siemens, Rockwell or other platforms
CLEANING	CIP of the complete line without disassembly
CAPACITY	Entry: one 10,000 L vat run at 5,000–10,000 L per batch, approx. 10,000–20,000 L milk/day · Standard: two vats of 14,000–18,000 L, approx. 30,000–70,000 L/day · Advanced: three or more vats of 22,000–30,000 L, above 70,000 L/day (typical at two batches per vat per day, 50–100 % of vat volume)

SCOPE OF SUPPLY

- ✓ MCV(s), Draining Washer Cooler, Drum Drainer, Creamer Blender Vertical, dressing tanks
- ✓ Sterile air and steaming; control system and operating panels
- ✓ CIP of the complete line
- ✓ Documentation, FAT, installation, supervision and commissioning with your cheesemakers
- ✓ Operator training; yield confirmed on your milk

SERVICE

One planned service stop per year at 24/7 production on the MCV; remote support with agreed response time; spare parts held for your line; annual review of yield, cycle time and losses. Service agreement available.

HYGIENE AND DESIGN

Hygienic stainless steel design with drainable surfaces and no dead legs; cleaning-in-place without disassembly. Materials, standards and documentation are stated in the line proposal.

REFERENCES

AUSTRIA 2024 · UK 2025 · USA 2025 · GERMANY 2026 · CANADA 2026 · AUSTRIA 2026 – UNDER DELIVERY

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Lines, machines, references and technical data.

Figures in this sheet are typical values; the figures for your line are stated in the line proposal and confirmed in commissioning.