LINE · HALLOUMI AND GRILL CHEESE · MCV · DC · PPMFM · HEATING SECTION

Halloumi and grill cheese – closed, continuous, fully automated

Heat-and-eat cheese is moving onto the plate where meat used to be. NDT's halloumi and grill cheese line runs closed and continuous: coagulation in the Multi-Cheese Vat, draining on the draining conveyor, mould filling and pre-pressing, then cooking, cooling and salting in the heating section.



6,000–30,000L

per batch in the Multi-Cheese Vat

3steps

in the heating section: cooking, cooling and salting – and washing of the moulds

0hands

in the product from cheese grains to cooked, salted cheese

WHAT IT DOES

- Multi-Cheese Vat (MCV): efficient coagulation with multiple cultures – uniform quality from batch to batch
- Draining conveyor (DC): separating cheese grains from whey, gentle handling at high capacity, compact design
- Pre Press and Mould Filling Machine (PPMFM): efficient mould filling and pre-pressing with uniform weight control
- Heating section: cooking, cooling and salting of the cheese; washing of moulds
- Mould conveyors, mould turning, pressing station, mould empty/discharge station
- CCM ultrasonic cutter for ready-to-eat portions


HALLOUMI – THE PRODUCT

Technical data

VAT	Multi-Cheese Vat (MCV), 6,000–30,000 L – coagulation with multiple cultures, recipe-controlled cutting and agitation
DRAINING	Draining conveyor (DC) – separating cheese grains from whey; compact design
MOULDING	Pre Press and Mould Filling Machine (PPMFM) – mould filling and pre-pressing with weight control
COOKING	Heating section – cooking, cooling and salting of the cheese; washing of moulds
HANDLING	Mould conveyors, mould turning, pressing station, mould empty/discharge station
CUTTING	Optional CCM ultrasonic cutter – pieces from 100 g to 2,000 g
CONTROL	One control system for the line: recipes, batch records, documentation
CLEANING	CIP of the complete line without disassembly
CAPACITY	Stated in the line proposal for your product and running hours

SCOPE OF SUPPLY

- ✓ MCV, draining conveyor, PPMFM, heating section, mould conveyors, mould turning, pressing station and discharge station
- ✓ Control system and operating panels
- ✓ CIP connections and cleaning programmes
- ✓ Documentation, FAT, installation, supervision and commissioning
- ✓ Operator training

SERVICE

One planned service stop per year at 24/7 production on the MCV, remote support, spare parts held for your line, operator refresher training. 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

SWEDEN 2020

CANADA 2022 – LINE UPGRADE

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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.