MACHINE · MULTI-CHEESE VAT (MCV)

One closed vat for any type of cheese curd

Cottage cheese, halloumi and grill cheese, fresh cheese: the Multi-Cheese Vat is one solution for any type of cheese curd processing, with high yield and capacity. Run it at 50 % or 100 % of its volume, clean it in place, service it once a year.



6,000–30,000 L

in steps of 4,000 L – one vat for the small batch and the full run

50–100 %

full process capacity across the fill range

1 /yr

planned service stop at 24/7 production

WHAT IT DOES

- Acidification, coagulation, cutting, agitation and heating in one closed vessel, on recipe
- Servo-driven horizontal knife, vertical knives and agitator – the same cut every time
- Whey strainer with servo-controlled position; whey emptying during agitation
- Wireless temperature control in the curd; heating and cooling on delta T, time and temperature
- Lifting bellows raise the back end for complete, gentle emptying
- Hygienic air vent with low losses during CIP; large manhole and service lid; insulated, detachable side panels



MULTI-CHEESE VAT · INSTALLED

Technical data

CAPACITY	6,000–30,000 L in steps of 4,000 L
FILL RANGE	Full process from 50 % to 100 % of vat volume
PRODUCTS	Cottage cheese, halloumi and grill cheese, fresh cheese – any type of cheese curd processing
VAT	Totally enclosed horizontal vat; max. filling height 1,100 mm – low hydraulic pressure on the coagulum
CUTTING	Servo-driven horizontal knife and vertical knives; grain size set by recipe
AGITATION	Servo-driven agitator; mechanical agitating system of NDT design
WHEY	Whey strainer with servo-controlled position; pre-draw of whey during agitation
EMPTYING	Lifting bellows at the back end for complete, gentle emptying
TEMPERATURE	Wireless temperature control in the curd; jacket heating and cooling on delta T, time and temperature
HYGIENE	Hygienic air vent with low losses during CIP; large hygienic manhole; service lid for all inside equipment; insulated, detachable side panels; hygienic control cabinet
CONTROL	PLC with large multi-touch operating panel, 3D view, recipe and batch control, full process documentation in the panel; Siemens, Rockwell or other platforms
CLEANING	Programmes for intermediate and full CIP
SERVICE	One planned service stop per year at 24/7 production
LINE INTEGRATION	Cottage cheese: Draining Washer Cooler, Drum Drainer, Creamer Blender Vertical · Halloumi and grill cheese: draining conveyor, PPMFM, heating section

SCOPE OF SUPPLY

- ✓ Vat with cutting tools, agitator, whey strainer and lifting bellows
- ✓ Control cabinet, PLC and operating panel with recipes
- ✓ CIP connections and cleaning programmes
- ✓ Documentation, FAT, installation, supervision and commissioning
- ✓ Operator training

SERVICE

One planned service stop per year at 24/7 production: inspection, wear parts, calibration of sensors and knives, CIP check. Remote support from NDT process engineers, critical spare parts held for your line, software and recipe updates. 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 DENMARK 2021 (6,000 L) · LATVIA 2025 (10,000 L) · DENMARK 2026 (18,000 L)

HEAD OFFICE

NDT – Nordic Dairy Technology ApS
Sønderkrogen 9, Grauballe
DK-8600 Silkeborg, Denmark
+45 5018 2288 · info@nordicdairy.dk
CVR 40860444

SWITZERLAND

Food-Ing.ch GmbH
Büelgasse 6
CH-8855 Wangen SZ,
Switzerland
Patrik Zweifel
+41 79 266 59 36
zweifel@food-ing.ch

USA AND CANADA

Raman Process
1 Grandview Ave, Richmond Hill
ON L3T 0G7, Canada
+1 (647) 572-1963
Sales@ramanprocess.com

ONLINE

nordicdairy.dk
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.