

# NDT's new X-series

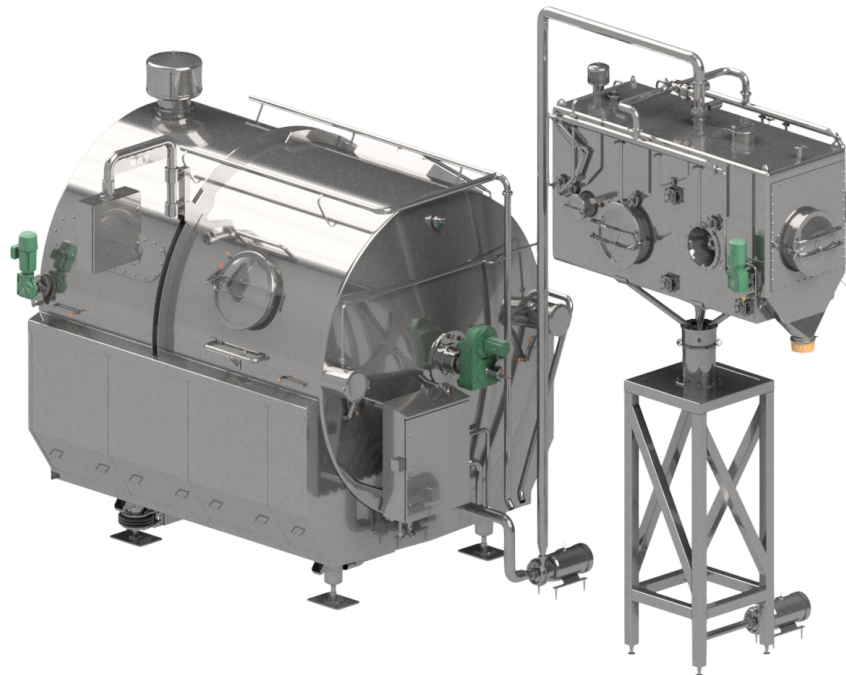
Our new X-Series hybrid line effectively handles products with up to 100 % vegetable fat based upon milk proteins.

Single plug-in elements enable processing of a full range traditional cheese types.

- Whey Emptying during Agitation
- Flexible Capacity
- 1 maintenance per year at 24/7 production

*Capacity  
in steps of  
2.000L  
from 4.000L  
to 22.000L*

- Vegetable based products
- Cottage Cheese
- Soft Cheeses of all types
- Hard- and Medium Hard Cheeses
- Others



- Full process capacity from 50% to 100% of Vat volume
- Recipe control of endless amount of recipes
- Large Operating Panel with Multi Touch and 3D view
- Full Service and Maintenance control
- Flexible Cleaning Program adapted to intermediate and full CIP
- Only 1 service/maintenance per year with 24/7 production
- Full heating/cooling control with Delta T and Time & temperature choices
- And much more

