



milkol

YOUR SOLUTION PARTNER IN CHEESE

KASHLAVAL

PROCESSED

FLAVORED

CREAM

GOUDA

SULGUNİ

İMERULİ

CİRCASSIAN

STRING

MOZZARELLA

CAMAMBERT

BURGU

CHEDDAR

COTTAGE
CHEESE

WHITE

EMMENTAL

RICOTTA
TVOROG

ROKFORD



**TURNKEY
DAIRY**



EQUIPMENTS FOR HARD – SEMI HARD CHEESE



PROCESS
TANK

- ▶ CHEESE PROCESS TANK IS COMPLETELY MADE OF STAINLESS STEEL HEATED FROM JACKET AND INSULATED
- ▶ BECAUSE OF SPECIAL BLADE SYSTEM PERFECT CUTTING AND HOMOGENEOUS MIXING
- ▶ PT100 AND TEMPERATURE
- ▶ CONTROL STAINLESS PLATFORM
- ▶ SPEED CONTROL FOR AGITATOR
- ▶ PNEUMATIC LEVEL CONTROL

CURD SEPERATION FROM WHEY BY PERFORATED FILTER DRUM
WHEY COLLECTED UNDER DRUM WILL BE TRANSFERED
THROUGH PUMP TO THE WHEY TANK.

CURD
FILTRATION
DRUM



- ▶ PREVENT CURD FROM PROCESS TANK WILL DRAIN WHEY FASTLY ON CONVEYOR, IT ALSO WILL PROVIDE CURD STICKING
- ▶ %80 OF WHEY DRAINED ON THE PERFORATED SHEET WHICH IS AT THE INLET OF THE MACHINE REMAINED WHEY DRAINED AT THE CONVEYOR, DRAINED WHEY COLLECTED IN THE RESERVOIR AT THE BOTTOM OF CONVEYOR AND TRANSFERED THROUGH THE PUMP, TO AVOID THE OVERFLOW OF THE RESERVOIR THERE IS TOP AND BOTTOM LEVEL SENSORS

CURD
FILTRATION
CONVEYOR



EQUIPMENTS FOR HARD – SEMI HARD CHEESE

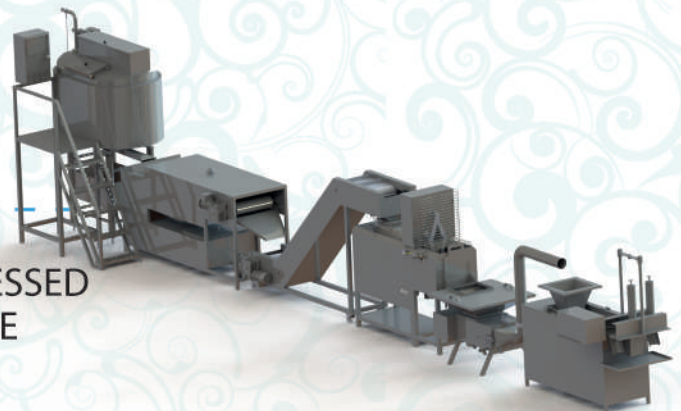


**BOILING
KNEADING
MACHINE**

- CIP HEAD
- AVAILABLE CAPACITY 50 – 150 KG/ PARTY
- PID CONTROL PROVIDE DIRECT STEAM TO THE PRODUCTS BY SPECIALLY DESIGNED STEAM FILTRATION SYSTEM
- TANK SURFACES COMPLETELY SANDED (INNER SURFACE COATED WITH TEFLON OPTIONAL)
- ABILITY TO ADD AT TOP SIDE DN25 CIP INLET AND CIRCULATION
- BECAUSE OF SMALL 2ND LID ADDITIVES CAN BEN ADD WHITHOUT OPEN THE MAIN LID
- LIDS SEALING IS PROVIDED BY SPECIAL SEALS
- SAFETY SENSOR FOR LID AND PISTONS
- 2 PCS SEPARATED SPEED CONTROL FOR SPIRALS
- ALL COVERS ARE CONTROLLED BY PNEUMATIC CONTROL

CONTINUE SYSTEM
THE PRODUCT IS TRANSFERRED FROM MACHINE TO MACHINE
WITHOUT TOUCHING
POSSIBILITY OF CREATE RECIPE AND PROGRAMMING FOR
STANDARD PRODUCTS

**PROCESSED
CHEESE
LINE**



**UNIVERSAL
CREAM
CHEESE
MACHINE**

- AVAILABLE CAPACITY 50 – 150 KG/ PARTY
- PLC CONTROL PROVIDE DIRECT STEAM TO THE PRODUCTS BY SPECIALLY DESIGNED STEAM FILTRATION SYSTEM
- TANK SURFACES COMPLETELY SANDED (INNER SURFACE COATED WITH TEFLON OPTIONAL)
- ABILITY TO ADD PRODUCTS BY SECOND LID WITHOUT OPEN MAIN LID
- MAXIMUM WATERPROOF PROVIDED BY SPECIAL DESIGNED LID SEALS
- SAFETY SENSOR FOR LID AND PISTONS
- ALL COVERS ARE CONTROLLED BY PNEUMATIC CONTROL

EQUIPMENTS FOR HARD – SEMI HARD CHEESE



CHOPPING BOILING
KNEADING
MACHINE

- ▶ MADE FROM AISI 304 AND AISI 316 STAINLESS STEEL
- ▶ DOUBLE SPIRAL, DIRECTION AND SPEED CONTROL
- ▶ UNDER MACHINE FOR BRINE MIXING TANK AND CIRCULATION PUMP
- ▶ CONICAL CUTTING RESERVOIR 250 GR – 2000 GR PORTIONING

- ▶ AVAILABLE CAPACITY 40 – 100 KG/ PARTY
- ▶ TANK SURFACES COMPLETELY SANDED. (INNER SURFACE COATED WITH TEFLON OPTIONAL)
- ▶ ABILITY TO ADD PRODUCTS BY SECOND LID WITHOUT OPEN MAIN LID
- ▶ MAXIMUM WATER RESET PROVIDED BY SPECIAL DESIGNED LID SEALS
- ▶ SAFETY SENSOR FOR LID AND PISTONS

BOILING
MACHINE



SULGUNI
STRECHING
MACHINE

- ▶ SPECIAL DESIGNED KNEADING FUNCTION FOR SULGUNI PRODUCTION
- ▶ ADJUSTABLE SPEED FOR MIXER
- ▶ HEATING SYSTEM BY STEAM OR ELECTRIC RESISTANCE
- ▶ DIGITAL PRODUCT TEMPERATURE DISPLAY

EQUIPMENTS FOR HARD – SEMI HARD CHEESE

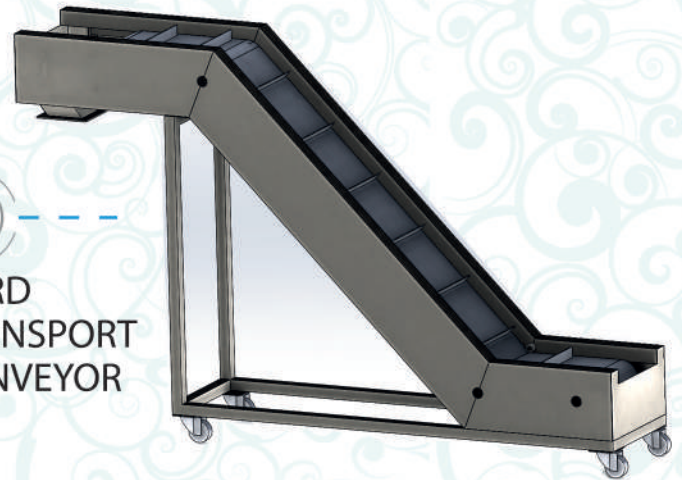


CURD
TRANSFER
MACHINE

- ▶ STORES AND TRANSPORTS PRODUCTS IN THE DRY BOILING TANK
- ▶ TANK SURFACES COMPLETELY SANDED. (INNER SURFACE COATED WITH TEFLON OPTIONAL)
- ▶ CONTROLLED TRANSFER WITH 2 SPIRALS
- ▶ THE SYSTEM IS SIMPLE TO INSTALL AND THE SPIRALS CAN BE REMOVED EASILY

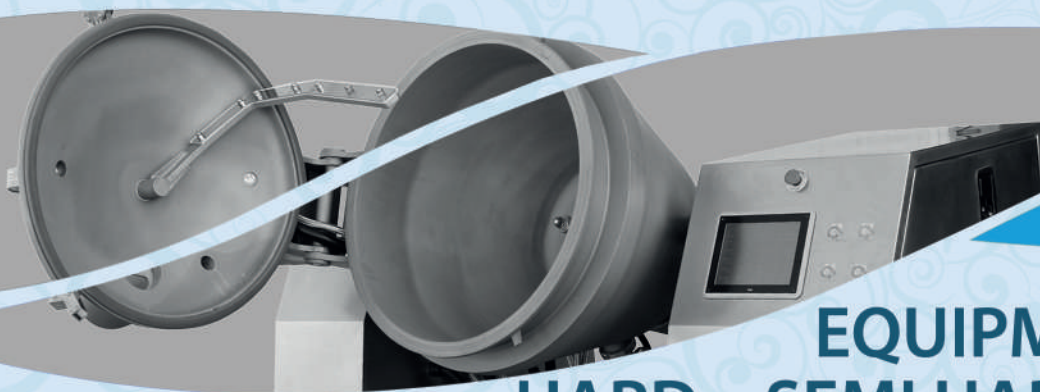
TRANSFERS CURDS TO PROCESSED CHEESE TANK
CONVEYOR POLYPROPYLENE MATERIAL
SHEETS COMPLETELY AISI 304 STAINLESS STEEL
TRANSFER SPEED CONTROLLED BY SPEED CONTROL

CURD
TRANSPORT
CONVEYOR



CURD
FILLING
TROLLEY

- ▶ COMPLETELY AISI 304 STAINLESS STEEL
- ▶ FILTRATION WITH PERFORATED SHEET



EQUIPMENTS FOR HARD – SEMI HARD CHEESE



PNEUMATIC
CHEESE
PRESS

- ▶ CURD PRESSED IN THE MOLDS BY PNEUMATIC PISTON
- ▶ COMPLETELY MADE OF AISI 304 STAINLESS STEEL

PREPARED DOUGH TRANSFERRED TO RESERVOIR AT MACHINE INLET
PRODUCTS PUSHED FORWARD WITH SPIRAL AND WITH THE HELP OF
MECHANICAL TRANSMITTER WILL GET REQUESTED
FORM FOR THE CHEESE IN THE MOLD
THE CONVEYOR IN FRONT OF THE MACHINE
LEAVES THE KNITTED CHEESE TO BE COOLED AND CUT DESIRED SIZE
THE PRODUCT ARRIVED TO THE COOLING RESERVOIR
INFRONT OF THE CONVEYOR AND IS READY TO BE PACKING

STRING
FORMING
MACHINE



- ▶ PRESS FORCE CAN BE ADJUSTABLE
- ▶ CURD FILTRATION WITH PNEUMATIC PISTON
- ▶ COMPLETELY MADE OF AISI 304 STAINLESS STEEL

VAT
WITH
PRESS





EQUIPMENTS FOR HARD – SEMI HARD CHEESE



**CURD
CHOPPING
MACHINE**

- ▶ 3 BLADES ON TURNTABLE THICKNESS IS ADJUSTABLE
- ▶ COMPLETELY MADE OF AISI 304 STAINLESS STEEL

- ◀ IMMERSION SYSTEM USED TO CLEAN CHEESE MOLDES
- ◀ SYSTEM, ACID TANK, CAUSTIC TANK, WATER TANK, CAGE
- ◀ TRANSFER TROLLEY, CAGE AND CRANE SYSTEM
- ◀ ACID AND CAUSTIC TANK MADE OF AISI 316 STAINLESS STEEL
- ◀ WATER TANK MADE OF AISI 304 STAINLESS STEEL
- ◀ ACID AND WATER TANK HEATED BY SERPANTINE STEAM
- ◀ FROM BASE, AIR AND STEAM CHANNELS SEPARATED
- ◀ CRANE MOVEMENT PROVIDED BY COMMAND

**MOLD
WASHING
UNIT**



**CIP
UNIT**

- ▶ 3 TANKS ACID, CAUSTIC AND WATER
- ▶ MADE OF AISI 304 AND AISI 316 STAINLESS STEEL
- ▶ INSULATED
- ▶ HEATED BY WALL OR OPTIONAL WITH PLATE EXCHANGER HELP
- ▶ PLC CONTROL AUTOMATIC WASHING SYSTEM
- ▶ AUTOMATIC DOSING FOR ACID AND CAUSTIC TANKS

EQUIPMENTS FOR HARD – SEMI HARD CHEESE



VACUUM
PACKAGING

- ▶ VACUUM MACHINE FOR PACKING ALL KINDS OF FOOD
- ▶ MACHINE PREVENT FOOD PRODUCTS FROM DAMAGE AND WASTAGE
- ▶ COMPLETELY MADE OF STAINLESS STEEL

PERFORMING ALL OF THE PACKAGING OPERATIONS AND
THIS LINE PROVIDE LONG SHELF LIFE FOR PRODUCTS
WORK WITH A SINGLE OPERATOR, REQUIRED MINIMUM
MAINTENANCE, QUIET AND WITHOUT FAULT MACHINE
ALL PARTS INCLUDING MAIN CHASSIS AND
FEET ARE MADE OF 304 STAINLESS AND STEEL PROFILES

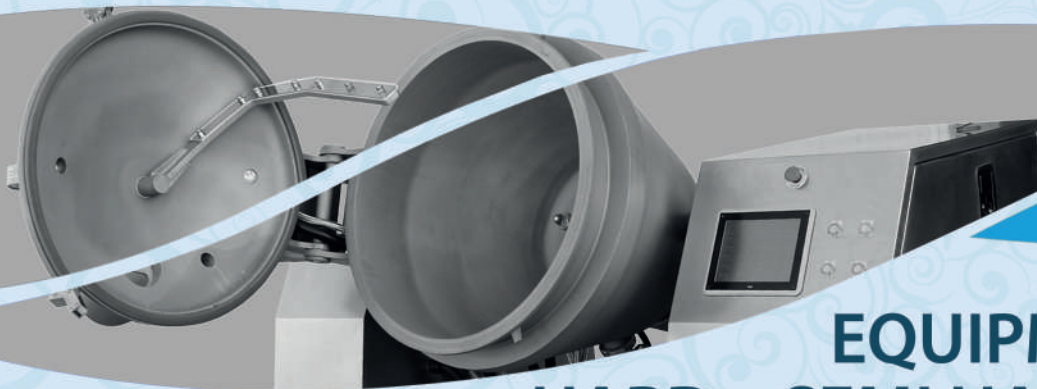


THERMOFORM
VACUUM
PACKAGING



COTTAGE
CHEESE
TANK

- ▶ COMPLETELY MADE OF AISI 304 STAINLESS STEEL
- ▶ AVAILABLE CAPACITY 2 – 6 TON
- ▶ 3 JACKETED, ROLBONT CHANNEL HEATING AND COOLING
- ▶ CONICAL BASE 4 " DRAIN VALVE
- ▶ ELECTRICAL PANEL DIGITAL TEMPERATURE DISPLAY AND MOTOR PROTECTION



EQUIPMENTS FOR HARD – SEMI HARD CHEESE



MOLD
HANGING
TROLLEY

- ▶ COMPLETEY MADE OF AISI 304 STAINLESS STEEL
- ▶ DESIGNED TO DRY THE MOLDS

- ▶ COMPLETEY MADE OF AISI 304 STAINLESS STEEL
- ▶ 4 STAINLESS STEEL WHEELS
- ▶ 4 SHELVES

RIPENING
TROLLEY



CHEESE
MOLDS

- ▶ COMPLETEY MADE OF AISI 304 STAINLESS STEEL OR POLYPROPYLENE
- ▶ AVAILABLE CAPACITY 250 GR – 2500 GR



EQUIPMENTS FOR HARD – SEMI HARD CHEESE



PORTIONING
MACHINE

- ▶ COMPLETELY MADE OF AISI 304 STAINLESS STEEL
- ▶ PRODUCTS FROM TRANSFER MACHINE 250 GR - 2000 GR PORTIONING
- ▶ SANDED BODY . (INNER SURFACE COATED WITH TEFLON OPTIONAL)
- ▶ PORTIONING CAN BE AUTOMATIC OR MANUEL AS REQUESTED

- THREE, FOUR OR FIVE SECTIONS
- CAPACITY FOR MILK, LIQUID FOOD, JUICE, ICE CREAM, BRINE, MOLASSES ... ETC 500 – 20.000 LT / H
- WITH SPECIAL EUROPEAN AISI 316 STAINLESS STEEL PLATES
- PASTEURIZATION AND OUTLET TEMPERATURE AS REQUIREMENT,
- COMPLETELY AUTOMATIC PID CONTROL WITH RECORDING DEVICE
- HOT WATER PREPARATION UNIT, STEAM CONTROL VALVE
- STAINLESS STEEL BODY, REMOVABLE PLATES

PLATE
PASTEURIZER



HYGIENE
TURNQUET

- ▶ BOOT BRUSHING
- ▶ COMPLETELY AISI 304 STAINLESS STEEL
- ▶ EACH STATION ENTRANCE APPROVEMENT
- ▶ TWO-DIRECTION FREE MOVEMENT WHEN ELECTRIC INTERRUPTED
- ▶ PHOTOCELL SOAP DISPENSER, PHOTOCELL BATTERY DISPENSER
- ▶ PAPER TOWELS, TRASH CAN
- ▶ 120° ROUND TRIPOT ALUMINUM BODY DETACHABLE ARM



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