

NDT Automation

NDT Engineering

Dairy Technology

Dairy Equipment

Complete Process Lines

**NDT**

**Nordic Dairy Technology**

Continuous Cheese Line

Multicheese lines

Cottage Cheese Line

Brown Cheese Line

Soft Cheese Lines

**Multi Cheese Line**

# Multi Cheese Line

A complete cheese line for production of several types of cheeses:

- Cottage Cheese
- Mozzarella
- Pizza Cheese
- Cheddar
- Halloumi
- Feta
- Tilsit types
- Camembert
- Brie
- Ricotta

and others by choice of the client.

Simultaneous production of 3-4 cheese types.

Compact and space saving.

Capacities of 1.000 kg – 10.000 kg per day.

Great variations of cheese types to be produced.

Great flexibility of the equipment set-up.

Adapted to the clients specific needs.

Complete control system with 4-6 21½" Multi Touch Operating panels.



# General equipment of multi cheese line

Continuous Ricotta Line

Mixer for Ricotta etc.

Cooker for Halloumi

OFV-Open Finishing Vat

DWC-Drainer Washer Cooler for Cottage Cheese

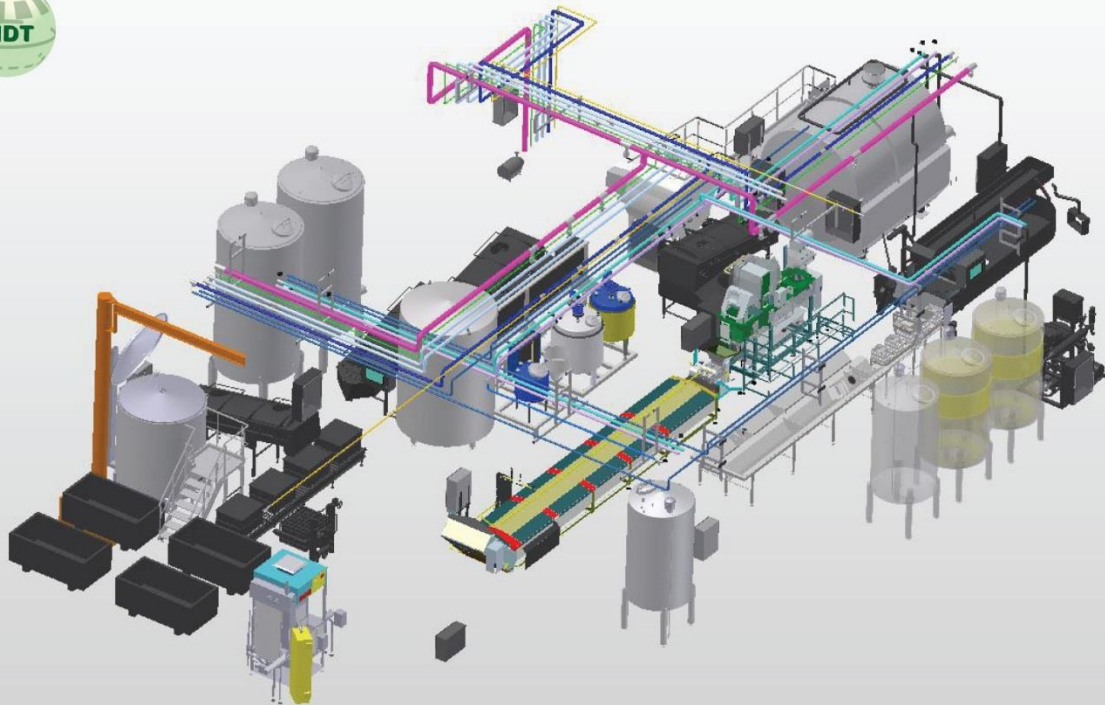
Double Ricotta Draining Conveyor

Ricotta Mix Storage Tanks

Cooker Stretcher

Horizontal/ Vertical Cheese Vat

Drainer Creamer Blender for Cottage Cheese



Soft Cheese Mould Turning  
Soft Cheese Mould Filling

CIP Station

Mozzarella Hardening Vat

Cheese Mould Horizontal Press

Mozzarella Moulding machine

Cheddar and misc. Cheeses Mould Filling Machine

DC-Draining Conveyor for Soft Cheeses

Brine Vats Washing Vats

Cup Filling Machine

Dressing Preparations



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