

Milk processing, cheese production

Milk is a staple food which is processed in a variety of industrial processes into further foodstuffs. KASAG Swiss AG provide support in the optimisation of these processes. Our engineers have developed a range of equipment for this purpose.



Crèmeur

The crèmeur produces first-class processed cheese. It comes equipped with a bottom agitator respectively anchor stirrer and scraper and is mounted on a frame with load cells. Its net capacity and operating requirements are determined by the customer. The bottom agitator, designed by KASAG engineers, enables the optimal dispersion of the cheese mass.

Curd (quark) mixer

The quark mixer features even, smooth mixing of the different ingredients. It consists of a container, a coaxial agitator and customer-specific fittings. Its base and vessel shell are cooled, and are provided with a sealed, welded insulation jacket. The KASAG quark mixer can easily be moved with a pallet lifter.

Melting container for cheese

An extremely wide range of cheeses can be melted under pressure at high temperature in the melting tank. An agitator with scraper is integrated into the container.

Cheese mixer

The cheese masses are mixed using two counter-rotating screw conveyors. Our KASAG specialists thus guarantee outstanding mixing results, in terms of both quality and taste. The capacity of the cheese mixer can be flexibly adjusted depending on your needs.

