

CURD MASTER



Higher earnings – same milk intake



The Primodan CurdMaster

For more high quality cheese

The CurdMaster is designed for the production of cheese curd from cheese milk.

The CurdMaster can be used for a wide range of cheeses with a moisture content ranging from 35% to 60% – from low fat types based on skimmed milk to high fat types with 60% fat in total solids.

The versatility also accommodates many different types of full- and low-fat, hard and soft cheeses in a future-secure production process that lets you adapt quickly to changing consumer tastes.

Cheese production range

- Very hard cheeses
- Hard cheeses
- Semi-hard cheeses
- Soft cheeses

Recipe variation

Parmesan, Grana, Gruyère, Emmental, Swiss, Gouda, Edam, Tilsit, Cheddar, Havarti, Port Salut / St. Paulin, Provolone, Kashkaval, Pizza cheese, Italian Mozzarella, Cheshire, stirred curd – English Territorial's, White cheese / Feta, Cremoso, Caciota, and many more.

Customers' voice



Svend Andersen, Dairy Manager,
Them Cooperative Dairy, Denmark

By replacing our cheese vats with three APV CurdMaster cheese tanks we have cut our losses of fat and fines in the whey so much that our yield has risen by about one per cent. Our cheese quality has also stabilised, reducing the amount of cheese being downgraded to second class to below one per cent. These improvements have meant that the pay-back time of the APV CurdMaster is less than two years.



How much fat and fines do you lose in the whey, and what does that mean for your cheese yield? Is an increase in output of first-class cheese important to you? Which cheeses and recipe variations will the market be demanding in 2 to 5 years, and are you ready for the challenge?

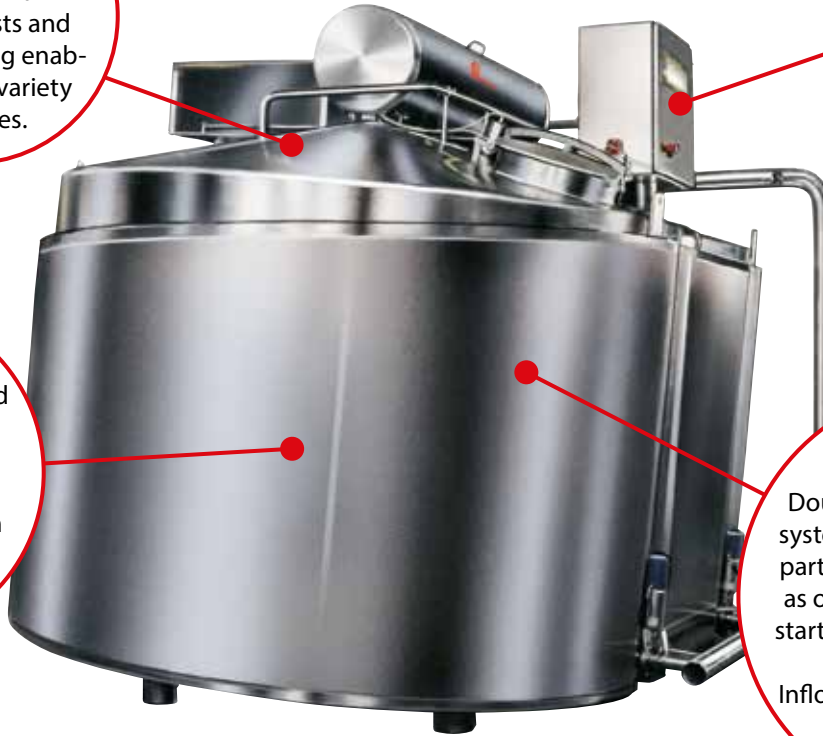
PAY-BACK TIME DOWN TO **1 YEAR**

Uncompromising and robust design with lower maintenance costs and versatile filling enabling a wide variety of recipes.

Larger variation of recipes with userfriendly and flexible recipe management

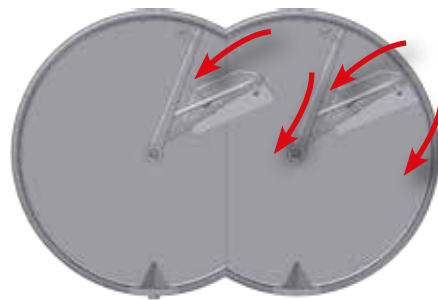
The Primodan CurdMaster is supported by the Primodan after-sales and service team with 24 -hour hotline and, if necessary, within a short range, by a qualified service.

The unique Primodan Double-O cutting and stirring system ensures uniform cheese particle size distribution as well as optimum and fast mixing of starter culture, rennet and other additives. Inflow and outflow designed to avoid air uptake.

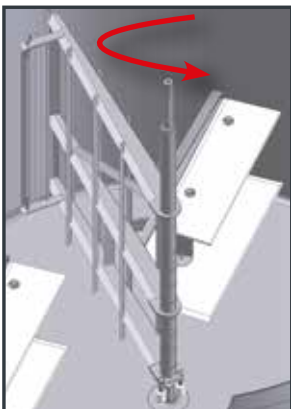


CurdMaster Standard design

The unique Double-O cutting and stirring system of the Primodan CurdMaster ensures a consistently optimised, efficient and yet careful treatment of the curd that helps you increase your yield of first-class cheese.



Outstanding flow pattern



Superior cutting properties



Extremely gentle stirring

The flat tank bottom with a fixed inclination towards the two side outlets, located below bottom level and 500 mm above floor level, prevents entry of air being mixed into the curd/ whey mix.

An effective steam distribution system between the internal and external bottom allows for indirect heating by means of steam without any risk of product sticking to the bottom.

Technical

Tank size:

R 900	3,000 L
R1100	6,000 L
R1300	8-10,000 L
R1500	12-15-18,000 L
R1700	20-22-25-30,000 L

Connections:

Milk inlet/ curd outlet	2 x 4"
Bottom flush	2 x 1"
Steam inlet	1½" / 2½" BST
Condensate discharge	2½"
CIP connection	2½"

Options connections:

Lowering whey strainer	4"
Continues whey strainer	2½"
Whey discharge (50%-75%)	4"
Jacket water	2"
Foamless inlet	3"

Consumption:

Steam	2 kg/°C/1000 l/min
Power	3x400V, 50Hz + Earth + 0
Control voltage	24 V DC
Flushing water	25,000 l/h at 2 bar

Materials	Stainless steel
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Machine

Standard equipment:

- Double-O vertical body with heating jacket on bottom and partly on sides
- Agitator/cutting device with knives
- Drive station with gearbox
- Frame agitators and frequency converter (speeds of min. 2 rpm and max. 10 rpm)
- Manhole cover
- Air vent
- Halogen light fitting
- Cleaning turbines (4 pcs.)
- Bottom flush
- Steam inlet
- Condensate outlet
- Jacket air vent
- Adjustable legs with base plates
- Capacity indication scale on shaft
- 15" touch screen control panel with PLC and software for recipe management system
- MCC Panel

Options

- Extra level pressure transmitter
- Foamless top inlet
- Extra Whey outlet
 - Set of automatic valves for tank without extra whey outlets
 - Set of automatic valves for tank with extra whey outlets
 - Set of automatic valves for tank with whey strainer
 - Set of automatic valves for tank with continued whey suction unit
- Water distributing ring for jacket including raised jacket
- Frame flush for agitators
- Automatic system for dosing of additives
- Whey strainer
- Continuously operating whey suction unit
- APV curd pump,
- Sketch of platform for the CurdMaster
- Set of spare parts
- Non standard length of legs

+ 60 YEARS OF CHEESE MAKING HISTORY

