



300 series

filling & coagulation plant
for (U.F.) white cheese

300 series

The 300 Series from TREPKO is an automated line for the filling and coagulation of ultra-filtrated (U.F.) white cheese. The line has been designed with flexibility in mind and provides the customer with a trouble-free solution to pack white cheese. The 300 Series allows the automation of the filling and coagulation process. Depending on the production scale the lines are available in different sizes and achieve outputs from 1,800 up to 10,000 cups / hour for different product volumes.

The combination of mechanical and modern servo technology drives ensures a smooth and reliable production output. Some of the auxiliary movements, such as heat sealing and cup separation etc, are driven pneumatically. A PLC controller with a user-friendly touch-screen panel manages all the control functions. Programming of the working parameters can be done directly from the touch-screen.

The 300 Series is a modern, flexible and economical option for packaging of U.F. white cheese. As a result, a user-friendly packaging is obtained – with a possibility of longer storage, later closing and opening by the consumer – thus creating a new advantage of the product! The construction of the 300 Series' plant is made on a modular principle, with three basic modules.

Filling module

This module is responsible for the following functions: cup denesting, UV radiation of cups, anti-stick spray, concentrate and rennet mixing, filling of anti-foam spray and push-over to coagulation tunnel.

Coagulation tunnel

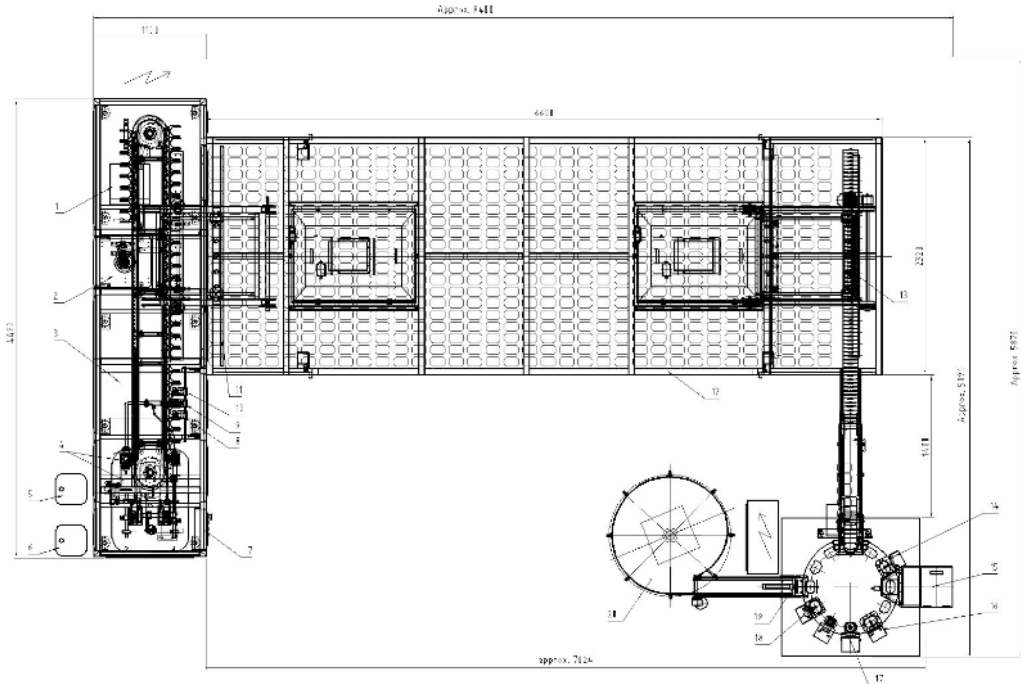
Coagulation of the product takes place in the second module and takes 20-30 minutes. Cups are discharged from the tunnel and are transferred to an in-feed conveyor taking them to the next module. The coagulation tunnel is equipped with an automatic cleaning facility. As an option it can also be equipped with heating and temperature controls.

Salting and closing module:

The final phase of the packaging process takes place in the third module which is designed on a rotary principle. Filled cups are placed on a rotary table by means of an in-feed conveyor. The product surface is covered with die-cut parchment and then salted. The cups are subsequently closed by a heat-sealed foil and a snap-on plastic lid and then discharged on a conveyor. As an option a rotating accumulation table can be used for collecting ready cups or alternatively end-packaging units can also be integrated.



An example of a 30l KSP line



Filling module

1. cassettes' cleaning
2. cup dispenser & magazine
3. UV radiation of cups
4. filling cylinders
5. rennet tank
6. concentrate tank
7. touch-screen
8. anti-stick spray
9. filling head
10. anti-foam spray
11. push-over to coagulation tunnel

Coagulation tunnel

12. coagulation tunnel
13. discharge from the tunnel

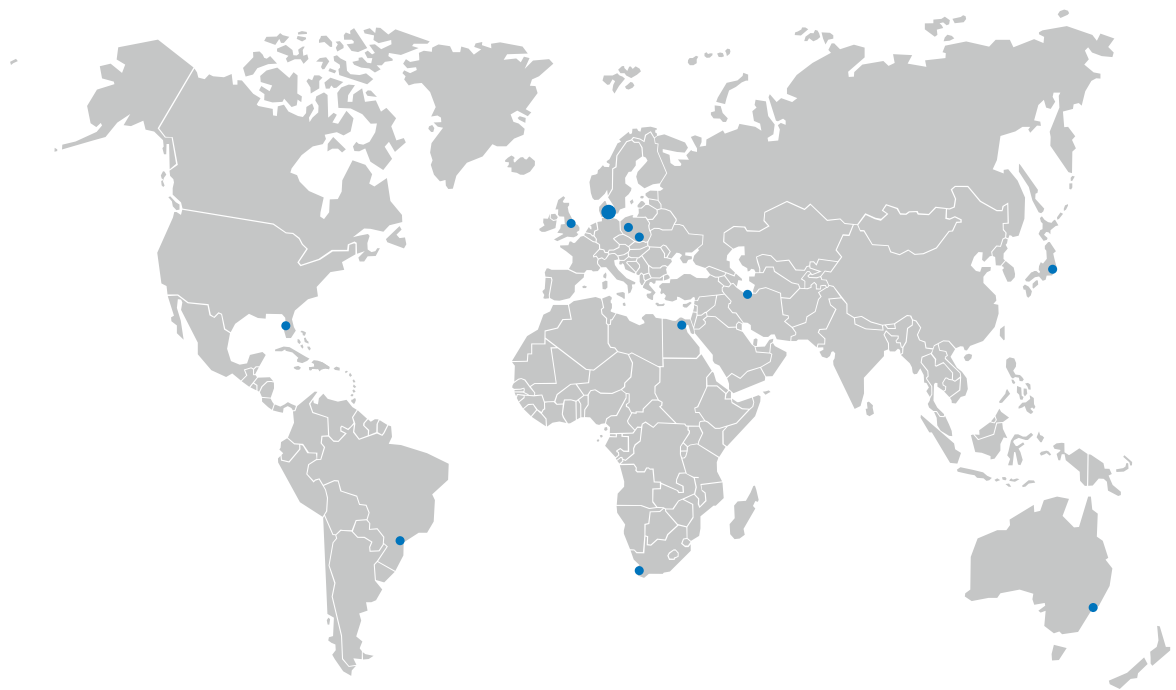
Salting & closing module

14. parchment dispenser
15. salting
16. foil dispenser & magazine
17. heat-sealing
18. snap-on lids' dispenser & magazine
19. discharge
20. rotating accumulation table





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info@trepko.com
www.trepko.com