

Are you looking for higher earnings
from the same milk intake?

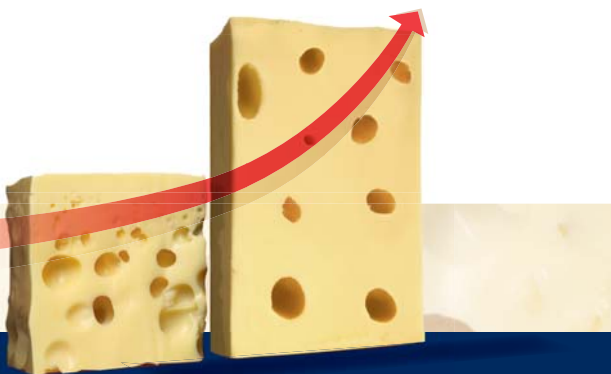




Pay-back time
down to **1 year**

A question of performance

- 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 2-5 years, and are you ready for the challenge?



The APV CurdMaster
is one of the main factors in your process for answering
the above questions
– here are some examples ...

5,000 kg extra cheese yield per 10 million kg of cheese milk
By reducing fines losses in the whey by just 1 ml/l whey

Customers' voice

» By replacing our cheese vats with three CurdMaster cheese tanks from APV, 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.«

*Svend Andersen, Dairy Manager,
Them Cooperative Dairy, Denmark*



Large variation of recipes with user-friendly and flexible recipe management.

The unique APV 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.

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

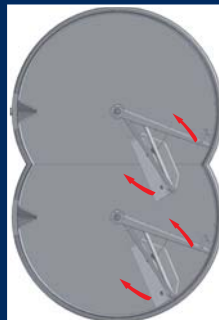
The APV CurdMaster is supported by APV's global service organisation with 24-hour hotline and if necessary within a short range of qualified service engineer

The APV CurdMaster – for more high quality cheese

The unique Double-O cutting and stirring system of the APV CurdMaster ensures a consistently optimised process that helps you increase your yield of first-class cheese.

Its 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.

Outstanding flow pattern



Superior cutting properties



Extremely gentle stirring





Your local contact:



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For more information about our worldwide locations, approvals, certifications, and local representatives, please visit www.apv.com.

SPX Corporation reserves the right to incorporate our latest design and material changes without notice or obligation. Design features, materials of construction and dimensional data, as described in this bulletin, are provided for your information only and should not be relied upon unless confirmed in writing.

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