

Looking for the flexibility and efficiency
that the OPD PrePress can give you?





Here's something to get your teeth into

- Do uneven curd distribution and wrong eye formation affect your yield of premium quality cheese?
- Does uneven weight accuracy mean you give away too much?
- Could you make more in less time if you had more capacity and more efficient production?

Greater volume and higher yield of premium cheese

Premium quality cheeses depend on an even curd distribution, effective draining and pre-pressing, and precise cutting according to a defined weight distribution.

Even curd distribution and predictable weight, higher capacity with short changeovers, and exact traceability all add up to higher revenues from a higher yield of premium-quality cheeses.



The OPD PrePress System

– for less waste, greater efficiency and more premium quality cheese

The OPD PrePress System is designed for batch draining, pre-pressing and cutting of cheese curd for production of semi-soft, semi-hard and hard cheeses. Providing greater predictability and more precise traceability than a continuous process can give you, the OPD PrePress System can be used for both round-eyed (Gouda type) cheeses and cheese with irregular eyes (Tilsit types). The OPD PrePress is highly flexible in terms of cheese types, sizes and shapes.

Weight accuracy example - Gouda type

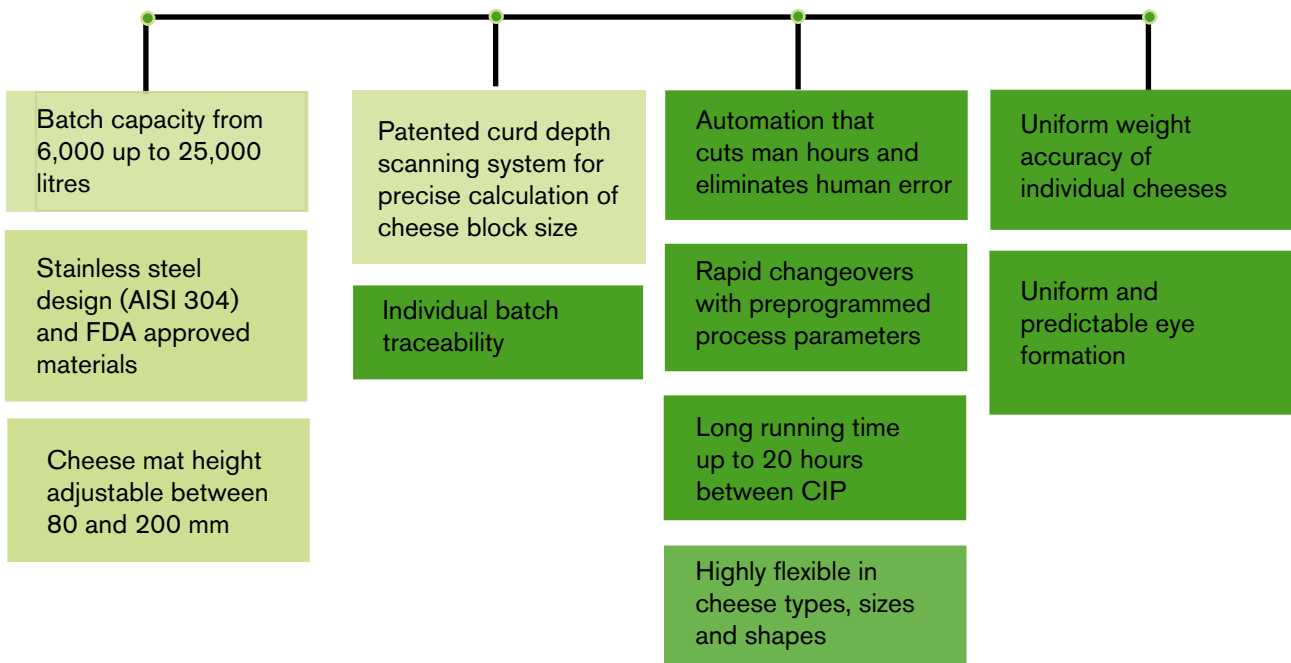
| Options | Results |
|--|--|
| No automatic distribution (ie. manual or central pipe) | Subject to human error depends on operator skill |
| Automatic distribution and laser scanning | Very high and unmatched weight accuracy |
| Automatic distribution and laser scanning and with adjustable cutting knives | Superior and unmatched weight accuracy |

The OPD PrePress System

– more of everything that pays



With its movable curd distributor, automated laser scanner and automated cutting knives, the OPD PrePress System gives you top quality semi-soft, semi-hard and hard cheeses in precise weights and sizes. The batch process offers capacities from 6,000 to 25,000 litres and long operation times up to 20 hours between CIP with ultra-short changeover times.





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

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Issued: 10/2009 6004-01-10-2009-GB

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