

AFE FILLING DEVICE

Flexible filling system for precise and rapid filling of curd into blockforms.

- Quick and easy change of format with filling plate
- Flexible setup possibilities
- Filling of curd into any shape mould from all kinds of curd preparation / vat systems
- Safe and hygienic collection of whey without losses through fines
- Used for a broad variety of cheeses from classic soft cheese to semi-hard cheese and also fresh cheese types



VOLUMETRIC TUBE FILLER

Curd is pre-pressed by gravity in the column.

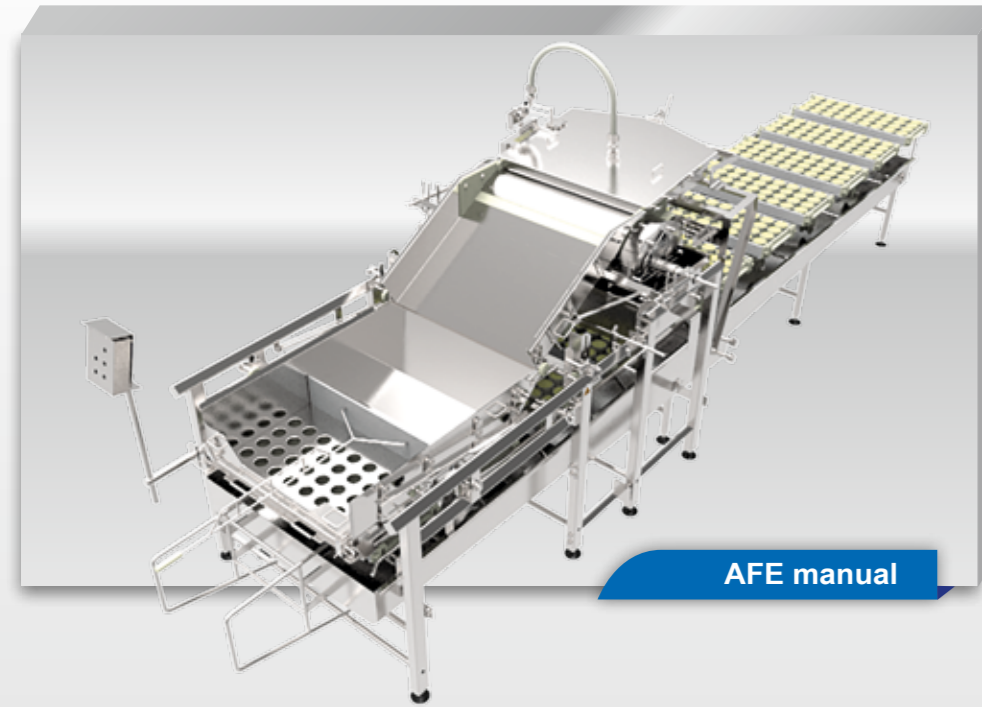
- Filling of soft cheeses without risers
- Flexible due to exchangeable format sets
- Volumetric dosing controlled by PLC
- Filling of cheeses with defined openness, such as Tilsiter and blue cheese types
- Precise synchronisation of all movements ensure exact weight and dry matter content
- Optional CIP-execution



MR FILLER

The MR - high performance filling unit for soft cheeses; high capacity with low cycle times.

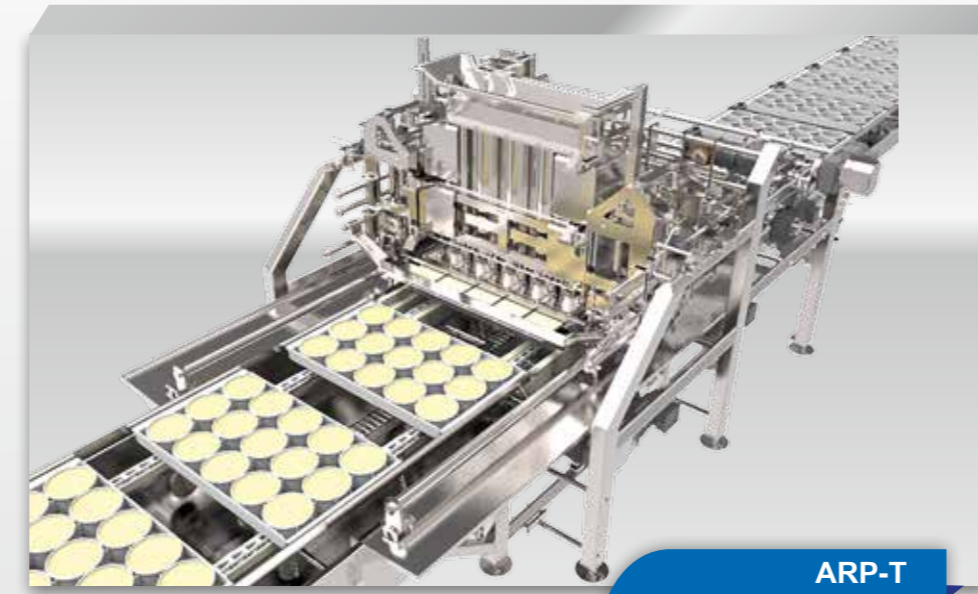
- Broad field of applications from smallest to largest cheese weights and formats
- Gentle filling of sensitive curd types such as Camembert, Brie, Feta, Peyaz Peynir and fresh cheeses
- Full CIP-execution



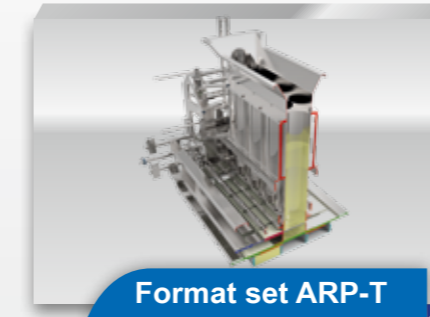
AFE manual

Functionality of semi-automatic line:

- Manual infeed of Blockforms
- Manual curd filling and distribution
- Effective separation of whey and curd by whey removal drum or a draining belt
- Height adjustable filling funnel controls the filling weight to compensate for variations in curd properties



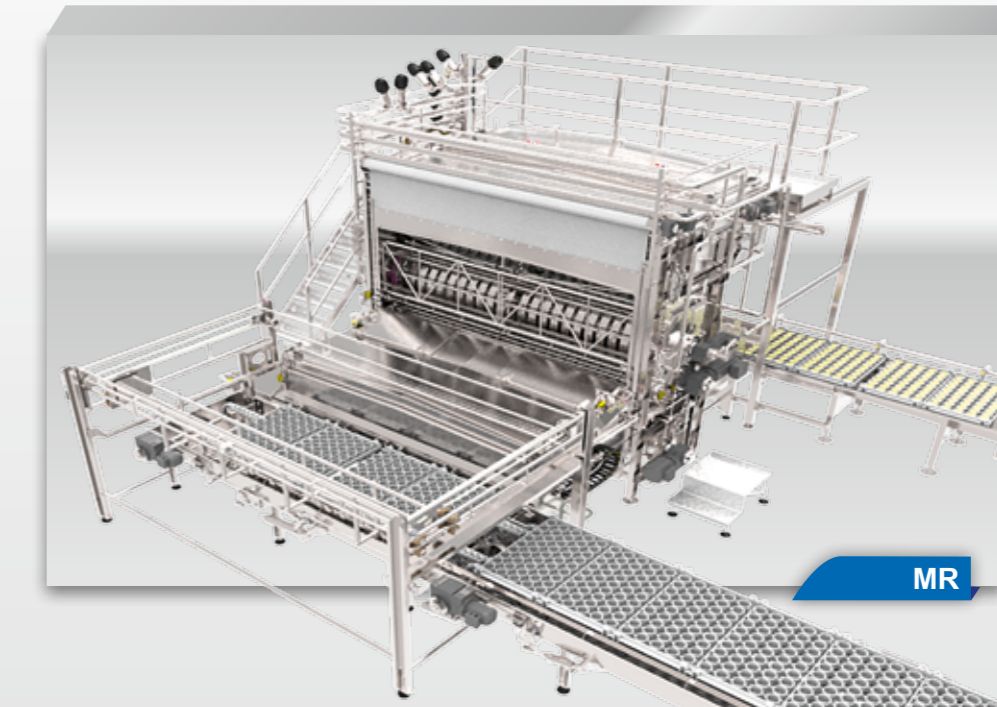
ARP-T



Format set ARP-T

Functionality of automatic tube portionings:

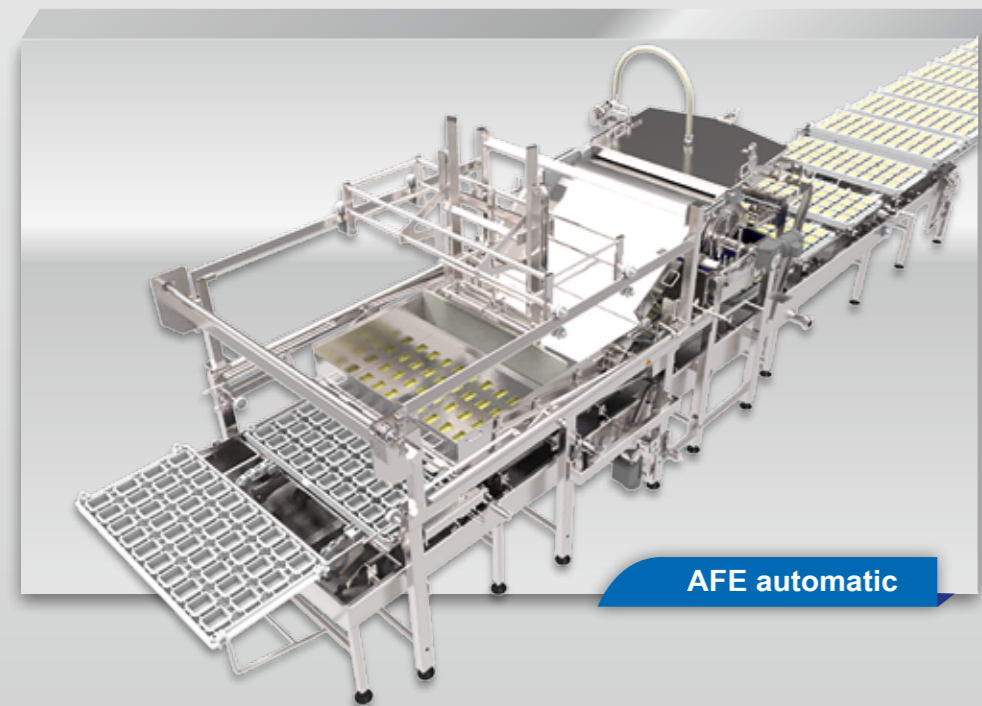
- Gentle transfer of curd-whey mixture
- Even whey removal by drainage drum or belt
- Even distribution and feeding of curd into all preform tubes
- Prepressing by gravity
- Volumetric portioning by knife into the blockform
- Short cycle times down to 8 sec.
- For high capacity multiple rows are filled simultaneously



MR

Functionality of the MR filler:

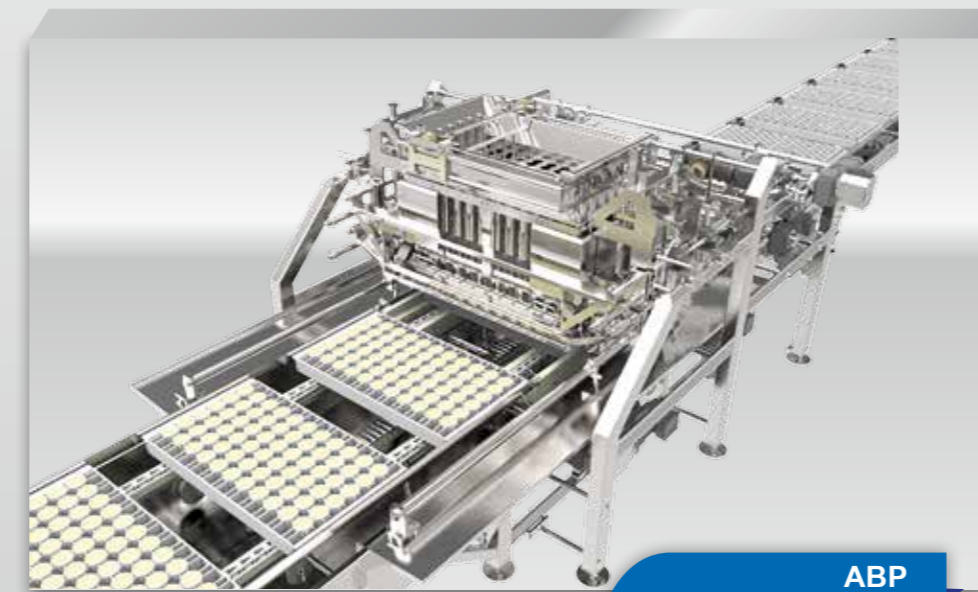
- Gentle transfer of curd-whey mixture into the unit
- Whey separation by drainage drum or belt
- Even distribution over the width of the unit
- Volumetric filling of the dosing chambers
- Rotation of the drum and gentle filling of the curd into the blockforms



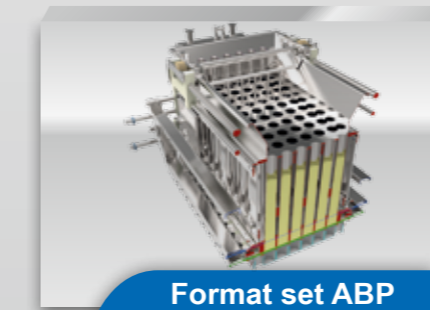
AFE automatic

Funtionality of automatic line:

- Automatic conveying of blockforms into filling position
- Automatic filling and distribution of the curd
- Designs ranging from single lane to four parallel lanes in order to accomodate required capacities



ABP



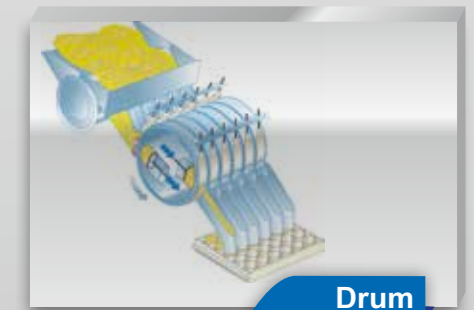
Format set ABP



Front view

Advantages:

- Flexibility in formats, quick and easy format change
- Adjustment of the dosing volume by PLC to compensate influences caused by previous process steps
- Multi-lane automation of blockforms or plateaus for highest capacity

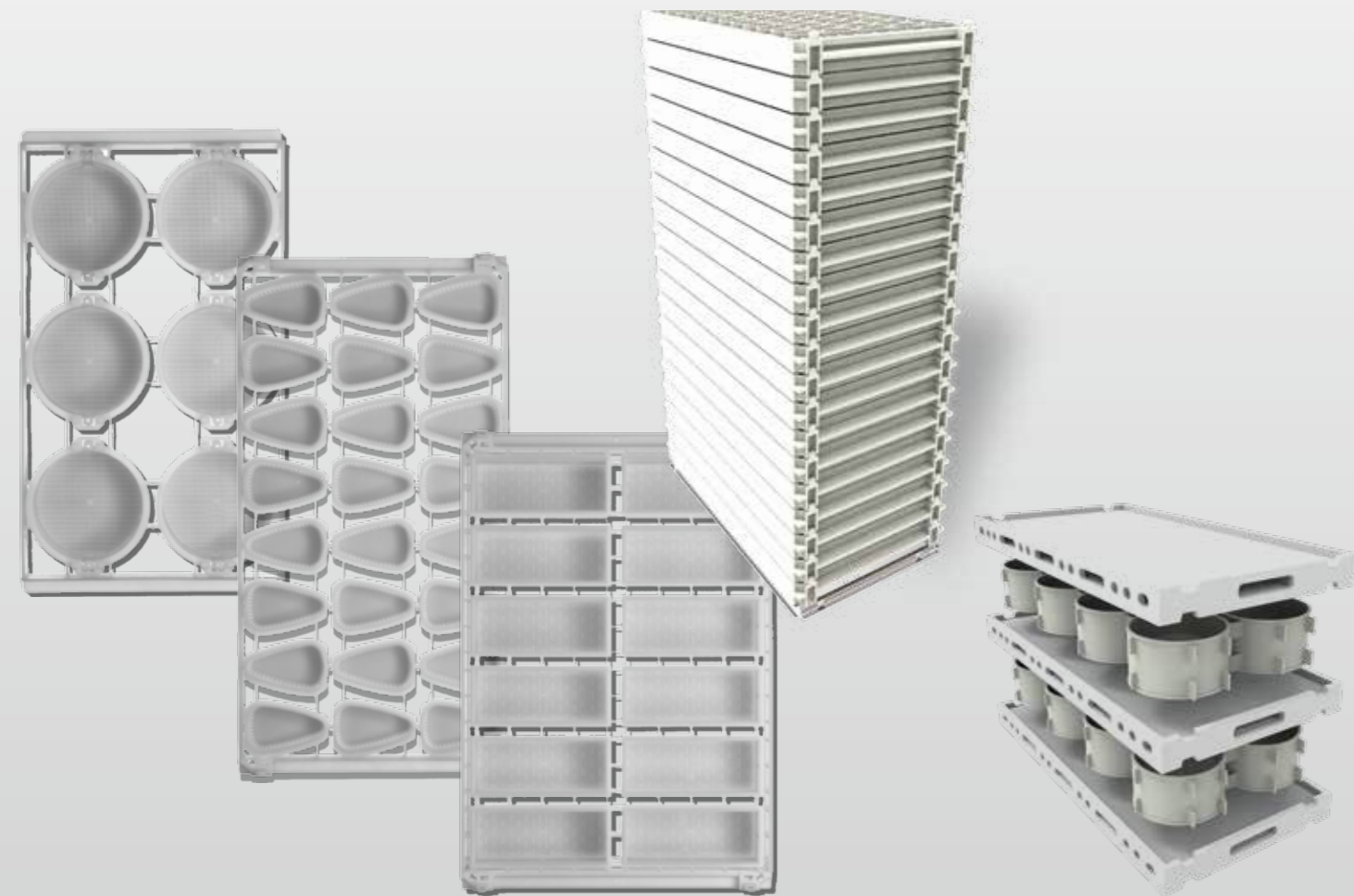


Drum



Engineered for optimal acidification during the drainage phase. Whey can drain through grooves or holes. Air can circulate freely between individual moulds; all cheeses drain and cool evenly. ALPMA blockforms or open moulds with plateaus are available for all cheese types and formats.

- Made out of food grade plastic - optionally detectable in FromaX^e
- Allow for efficient use of production area by building high and stable stacks
- Optimized technological design, with risers where required
- Withstand all industry standard cleaning agents and temperatures up to 80°C
- ALPMA consistently increases its range of shapes and sizes
- Possible branding of cheese by integrating logos into the moulds



Filling Systems for Soft Cheese

Designed for your individual requirements



Alpenland Maschinenbau GmbH
 Alpenstr. 39 - 43
 83543 Rott am Inn
 Germany

Tel.: +49 / 80 39 / 4 01-0
 Fax: +49 / 80 39 / 4 01-297
 info@alpma.com
 www.alpma.com



3/2016