



Movable front plate



COP tank for the multitubular distributor



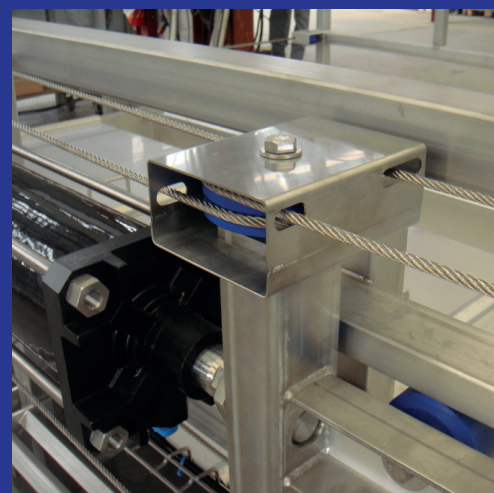
Mixer with Europe-vat lift



LP60-model bag washing machine



Whey recovery spout



Pressing cable and cylinder



A presence worldwide



**Complete cheese production units all over the world.**

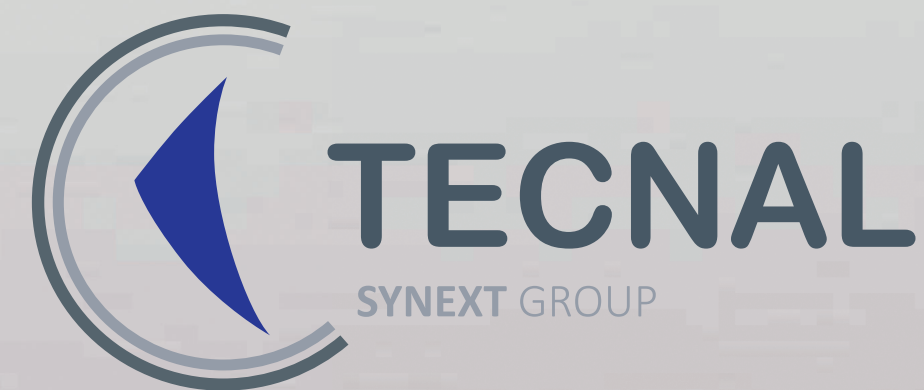
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**Press filter**

**Dairy and cheese equipment**



Realisation: Active Felix - Photographie: credit: Shutterstock / Tecnal / Reflex / Adobe Stock

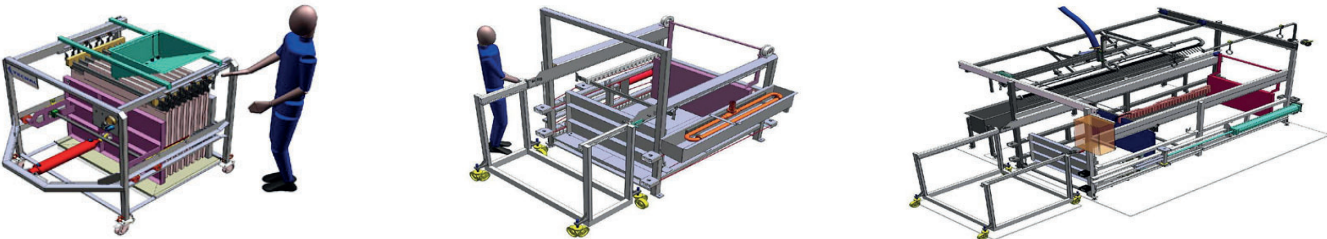


Applications

The press filter is dedicated to the draining of the whey from the curd for the production of lactic-type cheeses or fresh cheeses: goat cheeses, “French model” fresh cheese, Petit-Suisse, Labneh cheese...

The advantages of this unit: easy to use, consistent draining, large filtering surface, easy to clean, and adaptability with regards to the seasonal variations.

Curd filter: a complete range of machines from 320 to 10,000 litres (from 700 lb to 22 000 lb)



Model FP3	
Capacity	272 liters
Sizes L/w/h	1,500 x 1,200 x 1,400 mm
Weight of the filter	210 kg
Number of bags	8
Litres per bags	34 liters

Model FP5	
Capacity	408 liters
Sizes L/w/h	1,800 x 1,200 x 1,400 mm
Weight of the filter	240 kg
Number of bags	12
Litres per bags	34 liters

Model FP10	
Capacity	860 liters
Sizes L/w/h	2,100 x 1,950 x 2,300 mm
Weight of the filter	450 kg
Number of bags	20
Litres per bags	43 liters

Model FP15	
Capacity	1,290 liters
Sizes L/w/h	2,600 x 1,950 x 2,300 mm
Weight of the filter	550 kg
Number of bags	30
Litres per bags	43 liters

Model FP30	
Capacity	2,790 liters
Sizes L/w/h	2,600 x 3,150 x 2,300 mm
Weight of the filter	1,000 kg
Number of bags	30
Litres per bags	93 liters

Model FP60	
Capacity	5,580 liters
Sizes L/w/h	4,250 x 3,150 x 2,300 mm
Weight of the filter	1,000 kg
Number of bags	60
Litres per bags	93 liters

Model FP100	
Capacity	9,300 liters
Sizes L/w/h	6,450 x 3,150 x 2,300 mm
Weight of the filter	1,400 kg
Number of bags	100
Litres per bags	93 liters

The models comply with UL, CSA and FDA standards.

TECNAL can supply you with milk maturing equipment upstream of the curd filters.

Operating principles

**USE**

Curd and whey are separated thanks to a set of filtering bags assembled between two plates. A program- operated pneumatic cylinder allows a mechanical pressing action of the bags through the movement of one of the plates towards the other.

**OPERATION**

- Bags are all filled up at the same time thanks to a multitubular filling system. This system can be used to fill several filters the one after the other; that is why it is attached to a movable trolley.
- Bags are pressed between two parallel plates; one is fix and the other one movable and operated by a cylinder with cable and pulleys.

- Bags are taken in and out of the filter thanks to a wheeled trolley placed in front of the machine near the fix plate.
- Pressing operations are automated by preset steps of pressure.
- Pressing automatically stops at the end of the cycle.

**DEPENDING ON THE PRODUCTS – OPERATING WINDOW**

- The draining time varies from 30’ to 9 hours.
- Fat matters range from 0 to 45 %.
- Dry matters range from 17 to 45 %.
- Air supply pressure to the cylinder: from 0.5 to 7 bars.

Upgradeable equipment

**EVERY INTALLATION CAN BE EXTENDED**

It is possible to increase significantly the production capacity, without requiring any fundamental changes

- Production capacity from about 320 to 10,000 liters
- Possibility to work in half-load mode depending on the models.
- From 8 to 100 bags (40 to 100 liters).
- Possible assembly of several filters in series

In addition, it is possible to add upstream and downstream: a bag lifting-system, a mixer, a bag washing machine, a bag-discharge system, a bag transfer carriage.

**ADDITIONAL EQUIPMENT**

- Multi-feed system.
- COP Tank for multi-feed system cleaning.
- Mobile trolley to take the bags in and out.
- Mobile trolley to hold bars.
- Controlled whey recovery (vat and pump).
- Automatic bag discharge (optional).
- Automatic scraping system (optional).
- Bag lifting system (optional).

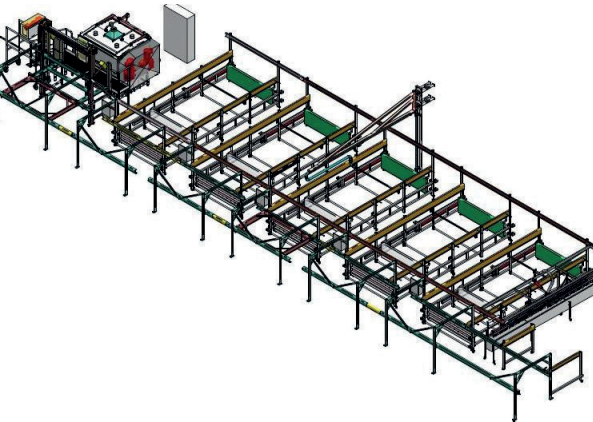
**CONSTRUCTION**

- All made of stainless steel: frame, plates, multi-feed system, bars and hooks to hang the bags, pulling cables...
- Cylinder (epoxy body and stainless steel axle)
- Control box made of stainless steel.
- Control box with simple automation. It allows to perform 10 pressing steps at preset pressure levels

Bags transfer carriage

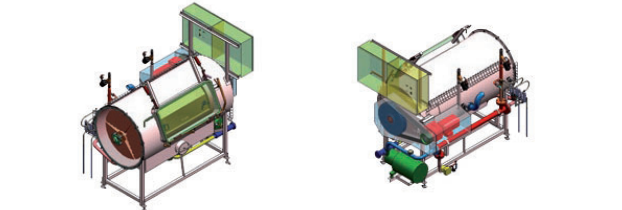
This system is designed to load and unload the curd filters so as to limit the number of bag-holder trolleys and make bag handling easier.

Then, the operator moves the bag transfer carriage to the bag-discharge station or to a storage cold room.

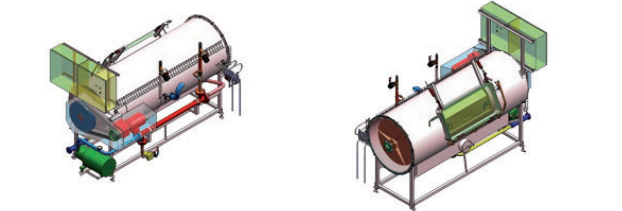


Bag washing machine

Model LP60	
Capacity	60 bags
Sizes L/w/h	2,400 x 1,500 x 2,400 mm
Weight of the washing machine	900 kg



Model LP100	
Capacity	100 bags
Sizes L/w/h	3,000 x 1,500 x 2,400 mm
Weight of the washing machine	1,350 kg



Bag transfer carriage

Mixers

**ENERALS**

- Vessel made of 304L-quality stainless steel.
- 2 ribbon-screws made of 304L-quality stainless steel.
- 2 emptying doors operated separately thanks to a pneumatic cylinder made of 304L-quality stainless steel.
- 4 feet made of 304L-quality stainless steel.
- Tilting lid made of 304L-quality stainless steel.
- 2 spray balls (CIP system not included).
- An electrical cabinet made of stainless steel.
- Hygienic design.

**OPTIONS**

- Possibility to cool the curd while in the mixer (e.g. injection of CO2).
- Supply of salt and other ingredients in semi-automatic or automatic mode.
- Engine dismounting davit.
- Sets of weighing cells or strain gauges.
- Platform.
- The mixer is CIP-able.
- Automatic valves for CIP and rinseable bearings with leak sensor to prevent contamination.



Mixing screw

Discharge and scraping system

**MANUAL MODEL**

The discharge distributor allows to prevent losses of product when discharging the bags of curd into the Europe-model vats.

Number of requested operators: 2.

**AUTOMATIC MODEL**

Two synchronized robots seize the full bag and put it on a cylinder-shapeddischarge system so that the bag is turned inside out and curd is poured out into a hopper.

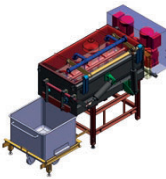
A scraping system is operated automatically in order to recover as much curd as possible. The two bars and the empty bag are then moved away automatically to a storage area.

**Advantages:**

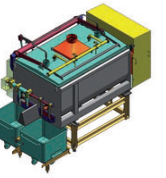
- Make easier the operator’s job by automating the bag discharge operation.
- Store the curd poured out from the bag into a vat where it will be pumped out.
- Prevent as much losses of product as possible by scraping the bags.
- Best return on investment.

**LA GAMME**

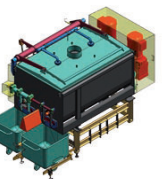
Model DV2	
Water capacity	200 liters
Sizes L/w/h	2 300 x 1 500 x 1 900 mm
Weight of the mixer	1 000 kg
Power	2 x 1.5 kW



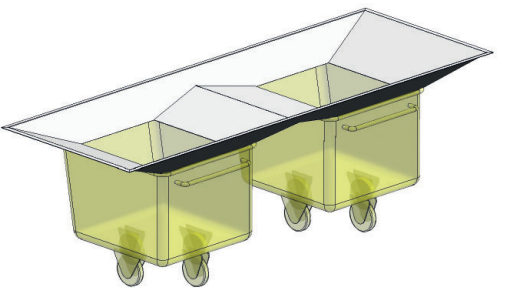
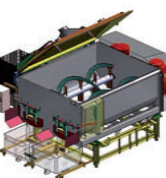
Model DV6	
Water capacity	600 liters
Sizes L/w/h	2 300 x 1 800 x 1 900 mm
Weight of the mixer	2 100 kg
Power	2 x 5.5 kW



Model DV12	
Water capacity	1 200 litres
Sizes L/w/h	3 500 x 2 100 x 2 500 mm
Weight of the mixer	2 500 kg
Power	2 x 9.5 kW



Model DV20	
Water capacity	2 000 litres
Sizes L/w/h	3 500 x 2 100 x 2 500 mm
Weight of the mixer	2 800 kg
Power	2 x 11 kW



Robotized bag discharge system