

Dairy Products, Creameries

cheese fabrication: soft, sliceable and hard cheese

specific measurement setup for the fabrication of lab ferment cheese



evaluation-unit HK1-Mc

Higher efficiency of lab fermented cheese



HK1-Mc

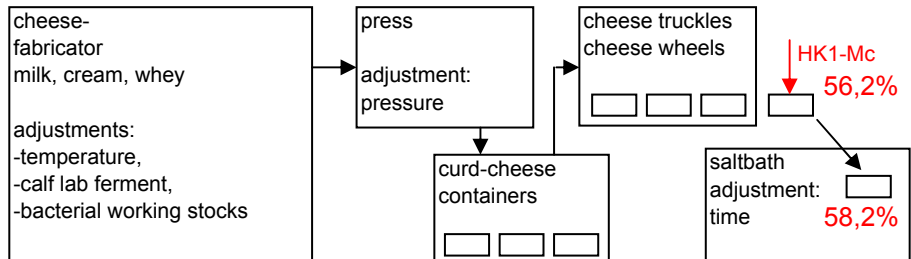


Savings through accurate measuring of the total solids in the pre-brine stage



TS-rating at conveyor-belt

Lab ferment cheese is soft-, sliceable- or hard cheese.



The measurement of TS is to be effected directly before brining. A capacity of 800.000 l milk per day can save EUR 100.000 per year.

The measurement is effected by two spiralantennas at the conveyor belt. The TS-value is displayed by the evaluation unit HK1-M and is also available as 0/4-20mA analogue-signal for statistics.

Basic calibration at delivery, simple start-up with one-point calibration. Rugged industrial design. Maintenance free. Quick connection. RS232 / RS485. Additional standard stainless-steel-housing.

success through innovation

25 years experience

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