

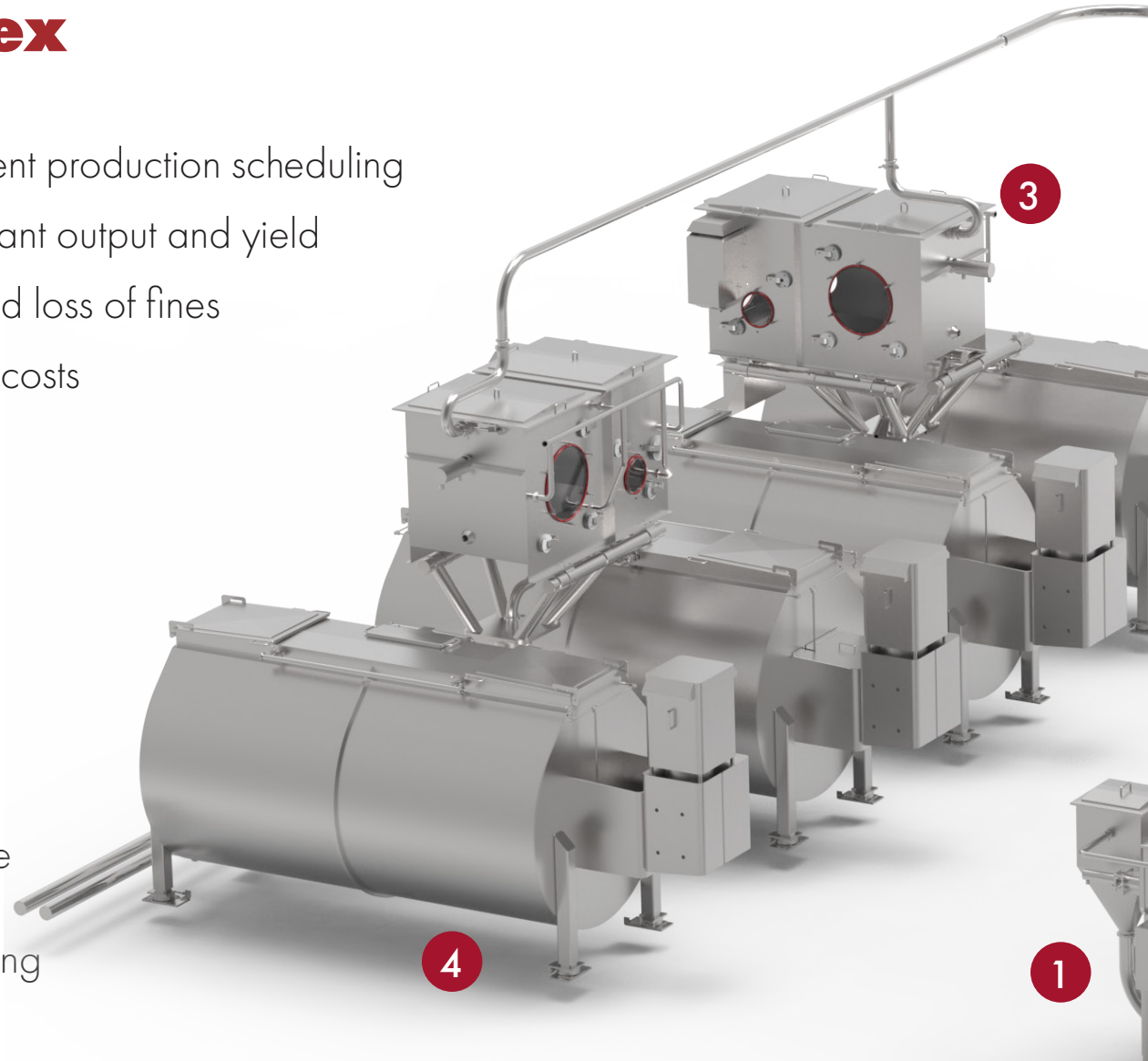


COTTAGE CHEESE SYSTEM

The proven cottage cheese system preferred worldwide for over 60 years from Rietz-Bepex

- ✓ Matched capacity components for efficient production scheduling
- ✓ Fast, efficient processing for increasing plant output and yield
- ✓ More uniform curd with less shattering and loss of fines
- ✓ Use up to 90% less water reducing utility costs
- ✓ Strict control over curd moisture
- ✓ Reduced labor requirements
- ✓ Reduced contamination risk

Bepex delivers comprehensive integrated systems to produce the highest quality cottage cheese. We combine over 60 years of continuous cottage cheese process engineering with the quality synonymous with names like Rietz and Bepex. The result is a continuous system that delivers more productivity and more efficiency while ensuring consistent high-quality product time and again.





1 **Whey Drainer**

Empty and process a 4,000-gallon vat in 35 minutes, removing 90% of the whey while partially cooling the curd.

2 **Washer/Cooler**

Partially drained curd is flushed with water, removing the remaining traces of whey. Each unit is sized to handle all of the curd from a single vat.

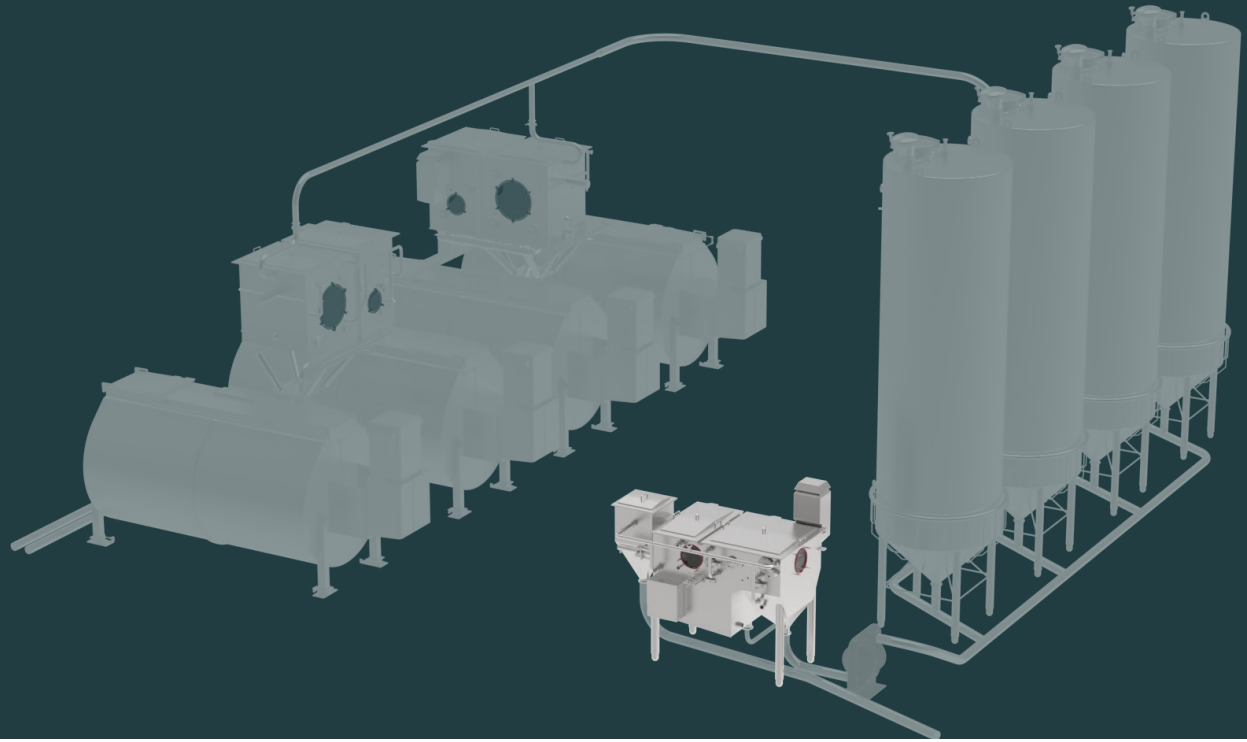
3 **Curd Drainer**

Cooled curd is gently pressed, removing the remaining water from the curd. Control and maintain the desired dry curd solids within $\pm 0.25\%$.

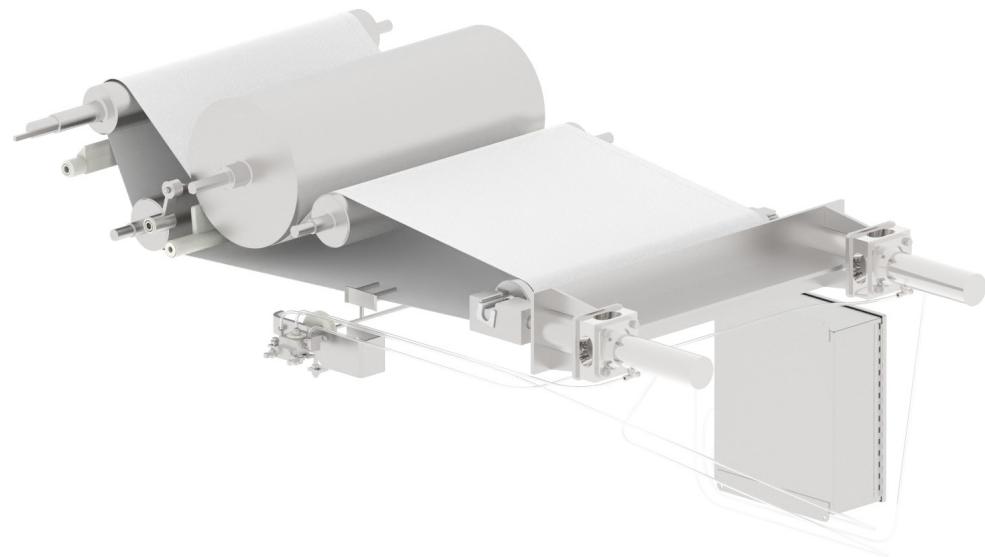
4 **Creamers**

Dry curd falls directly from the drainer while two creaming nozzles spray in the dressing. Available load cells provide highly-accurate weighing for strict control over your recipes.

Whey Drainer



When vat cooking is complete, hot curd and whey are pumped from the vat into a collection chamber in the Whey Drainer. In an average of 35 minutes, the Whey Drainer can empty a 4,000-gallon vat, recover and send to storage the undiluted whey, partially cool the curd with reclaimed water (optional), and transfer the mixture to one of multiple Washer / Cooler units.

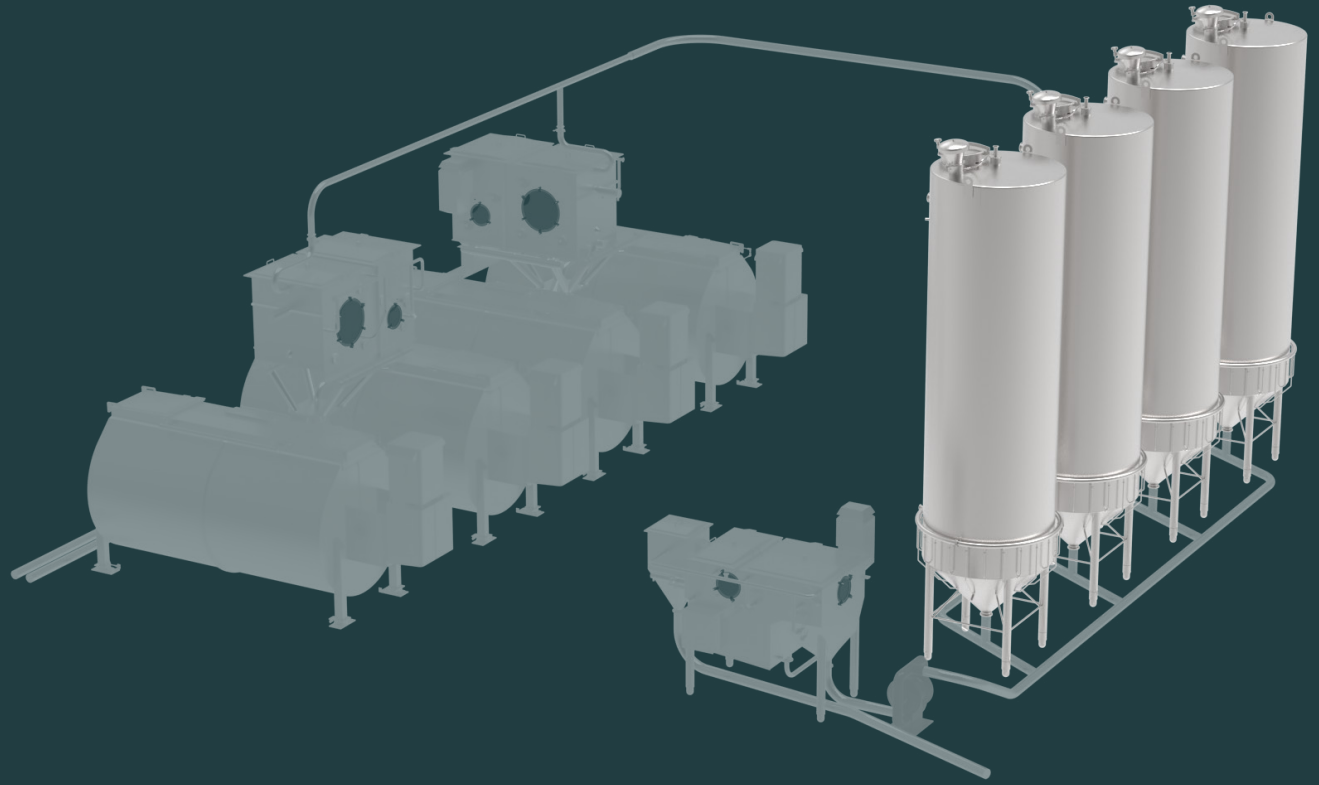




Whey Drainer

Empty and process a
4,000-gallon vat in 35 minutes,
removing 90% of the whey while
partially cooling the curd.

2 Washer Coolers



The Washer / Cooler hydrodynamically flushes out the remaining traces of whey from the curd while cooling the curd before final draining and creaming. Its non-mechanical design makes for trouble-free operation and minimal maintenance.

Curd from the Whey Drainer is pumped into the bottom of the column. Water is added through the manifold. The water percolates up through the bed of curd, cooling the curd and washing any remaining whey.



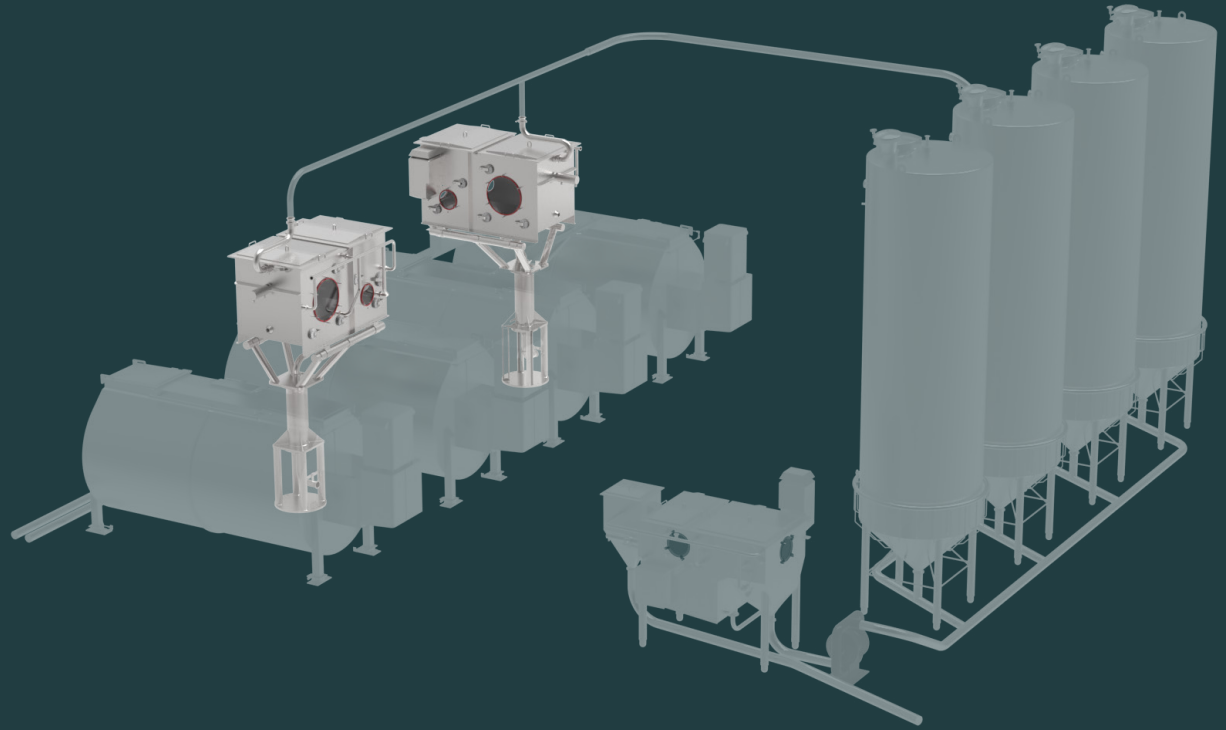


Washer/Cooler

Partially drained curd is flushed with water, removing the remaining traces of whey. Each unit is sized to handle all of the curd from a single vat.

3

Curd Drainer



The Curd Drainer is designed to gently remove the free water transferred with the curd from the Washer Cooler. Its gentle squeezing action results in less curd damage and a reduced loss of fines.

Mounted on a unique pivoting pedestal, it is capable of swiveling 360° to allow discharge of curd to multiple creamers, or to a collection bin if the dairy is packaging a dry curd. Drain water is recovered and can be reused as transfer/cooling water at the Whey Drainer.

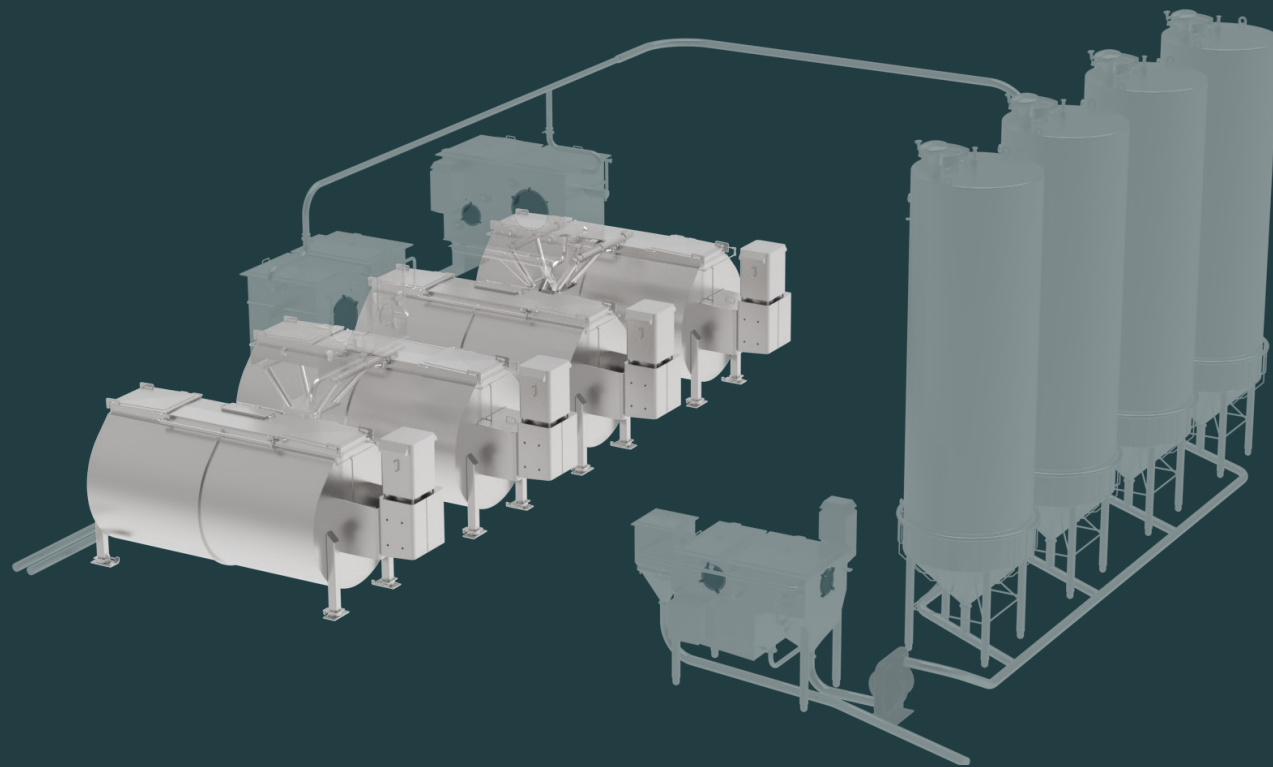




Curd Drainer

Cooled curd is gently pressed, removing the remaining water from the curd. Control and maintain the desired dry curd solids within $\pm 0.25\%$.

4 Creamers



As the curd falls from the Curd Drainer, two creaming nozzles (one on each side of the Creamer's intake port) mix in a spray of cream dressing. Radial agitator blades on the creamer shaft revolve at speeds from nearly 0 to 14 rpm, moving the product from end to end for controlled, uniform blending.

Load cells mounted underneath the Creamers provide strict control over recipe addition, ensuring a consistently high-quality product being delivered to your customers.





Creamers

Dry curd falls directly from the drainer while two creaming nozzles spray in the dressing. Available load cells provide highly-accurate weighing for strict control over your recipes.



THE MATERIAL TRANSFORMATION PEOPLE™

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