








MP CheeseMaker by Milkplan is a complete cheese production line for milk capacity from 100 to 500 liters. It is a reliable and functional solution for small and flexible units.

All parts are ergonomically designed with attention to detail in order to fit in limited spaces. MP CheeseMaker is designed under the specifications of a small cheese industry.

It stands for the high quality of its construction, the modern technology used as well as all the automations it incorporates for easy and convenient cheese making.

Advantages:

-  State-of-the-art technology for easy handling.
-  Automatization of production process.
-  Short-time pasteurization and cooling.
-  Space, water and energy saving.
-  Optimization of the product's quality.

Milk Pump

Stainless steel low-speed-transfer milk pump (1400rpm) for foam prevention and milk quality preservation with milk filter which ensures the initial separation from other elements.

Cream Separator

Cream separator for excellent milk purification or separation from cream, if desired, with the possibility of skimming regulation. It is manufactured with food grade stainless steel in order to ensure milk quality and it is equipped with flow level sensors for automatic refill.

Coagulation tank

Coagulation tank made of food grade stainless steel. Designed in rectangular shape for uniform milk curdling with automatic opening for easy mixture flow. Equipped with benches to facilitate the user.

Shaping & Rotation 2 to1

Brine Collection Tank with Mold Rotator for haping & rotation 2 to1. Designed for both cheese shaping & ripening as well as for automatic mold rotation according to user's desire.

Special features:

- 🌀 Adjustable function of mold rotation frequency
- 🌀 Single distributor for immediate and uniform molds' filling
- 🌀 Alarms for every step's start and completion



Boiler / pasteurizer

Boiler / pasteurizer with extended evaporator surface for direct dissipation of the milk's heat.

- 🌀 Scheduled operation programmed through the electronic plc control panel.
- 🌀 Excellent tank thermal insulation with double wall and environmentally friendly polyurethane foam for temperature maintenance and energy saving.
- 🌀 Ergonomic design and manufacturing of high quality food grade stainless steel (AISI 304) for high efficiency.
- 🌀 Choice for automatic agitation operation.
- 🌀 Independent heating with gas burner (closed circuit).
- 🌀 Independent cooling with icebank (closed circuit).
- 🌀 Usage of water recirculation system for both heating & cooling.
 - + Water saving
 - + Prevent circuit from salt buildup



► For faster cooling and important energy and water saving, the icebank system is optionally provided .

As icebank is used for all applications where a maximum thermal exchange is needed in a short period of time, Milkplan offers the advanced solution of its incorporation to the system.

Control panel

- 🌀 User-friendly interface with easy operation through a 7 " touch screen.
 - 🌀 Time & temperature programming option for automatic cheese making through a fully configurable system so that the user enters his own recipe.
 - 🌀 Visual & sound alerts for every step preventing any possible mistake.
 - 🌀 Fully adjustable parameters according to cheese type.
 - 🌀 Automatic mold's rotation with fully adjustable frequency. (The number of spins can be also programmed by the user.)
- For the network's disinfection, Milkplan offers the Easy Foam cleaning system for the acidic and alkaline system cleaning.

