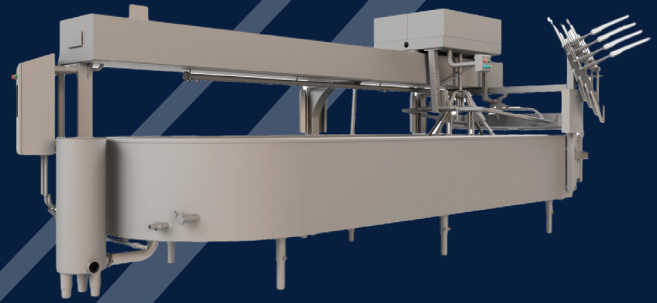


The RELCO® **TRU-FINISH™ Curd Table** is designed with the customer in mind to provide fast, efficient and sanitary separation of curd and whey and is capable of producing a variety of cheeses. The table also facilitates the uniform mixing of salt and condiments into the curd bed. RELCO's patent-pending forker shoes and rugged agitator design guarantee thorough mixing of product. Tools and accessories are designed to be mounted and changed with a minimal amount of effort.



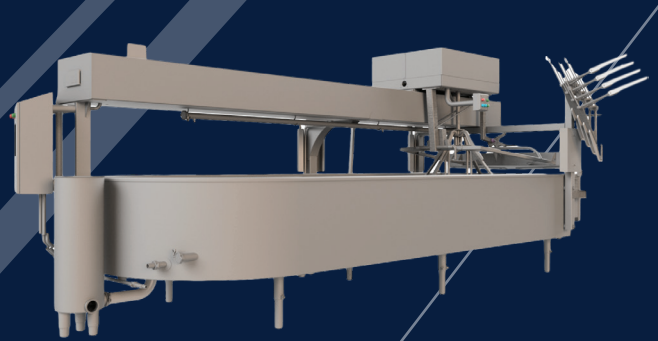
The **TRU-FINISH™ Curd Table** is available with permanent drain screens and a permanent (CIPable) drain trough, or traditional removable drain screens. Product can be discharged to a RELCO Curd Pick-Up Hopper for either Air Conveying, Vacuum Conveying or (inclined) Augering to the downstream process.

## FEATURES & BENEFITS

- Sealed, stainless bearings on carriage wheels require no greasing; reducing maintenance and increasing life
- Locking Collar prevents Forkers from lifting out of cluster during operation
- Drain trough flange is sealed with O-rings and fastened with quick connect swivel bolts for quick & easy inspection
- Drain Trough CIP Spray Tube is designed for uniform flow of CIP solution
- Heating Tubes between the jacket and liner are interconnected for even heat distribution; automation interlocks prevent damage from overheating
- Carriage Travel Motor uses encoder technology for accurate control of position
- Fully welded track supports reduce the chance of debris falling on the curd bed
- Curd Pusher is removed after each table unloading
- Dual Operator Pendants with Sealed-Touch Automation Buttons for sanitary operation above product zone
- On-board PLC & HMI for local control of carriage, stir, and travel functions
- System automation capabilities for complete integration with upstream and downstream processes
- All stainless steel internal frame construction for extended table life

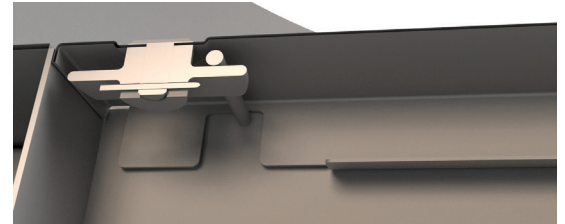
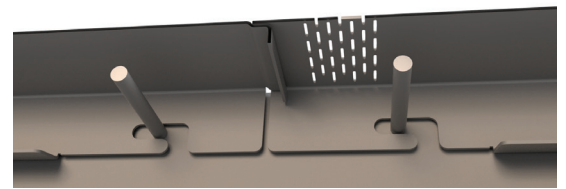


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### OPTIONAL DESIGN FEATURES

- Forkers with Quick Release Shoes are engineered for strength while providing gentle, effective mixing of product
- Permanent Curd Pusher can remain mounted in place for the duration of the production day to reduce labor
- Side product inlet for use with permanent Curd Pusher
- Rack & Pinion Carriage for severe-duty agitation and movement of curd (with built in clutch for automatic slippage)
- Rugged Cluster Shaft is available with Single or Dual-Bearing for severe duty agitation of curd
- Round-end side screen for increased whey drainage
- Removable Drain Screens
- Detached Whey Tank for use on Curd Tables with removable Drain Screens
- Overhead Spray Tube distributes water evenly for de-lactosing of cheese
- Forkers can remain operational and on the table with the Curd Pusher in place
- Sanitator is available with Dual-Carriages for reduction in unloading time
- External Sanitator supports for more operator clearance around the Curd Table
- Round Curd Dam prevents curd build-up in corners



### RELATED EQUIPMENT

- Pick-up Hoppers
- Overhead Rail Systems for moving Pick-up Hoppers
- Hose Reel System for Air Conveying of Cheese
- Air Conveying System