

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 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 sealed with O-rings and fastened with quick connect swivel bolts for quick & easy inspection
- CIP Spray Tube is designed for uniform flow of CIP solution and efficient cleaning of drain trough
- Internal Heating Tubes are interconnected for even heat distribution; automation interlocks prevent damage from overheating
- Travel motor uses encoder technology for accurate control of carriage position
- Fully welded track supports reduce the chance of debris falling on 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 existing processes
- All stainless steel internal frame construction for extended table life
- Ability to make different types of cheese at the same time

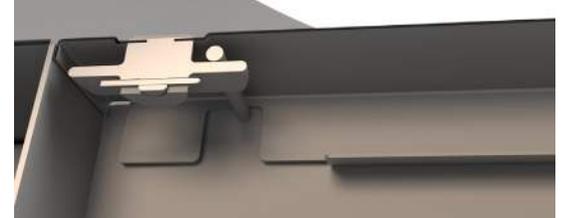


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OPTIONS

- 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 when permanently mounting Curd Pusher
- Rack & Pinion carriage travel drive for severe-duty agitation and movement of curd (with built in clutch for automatic slippage)
- Rugged Cluster Shaft is available with 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 Tubes distribute 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
- Sealed, stainless bearings on carriage wheels require no greasing; reducing maintenance and increasing life



RELATED EQUIPMENT

- Pick-up Hoppers
- Overhead Rail Systems
- Hose Reel System
- Air Conveying System