PRODUCT DATA SHEET

Cheese Belt Technology

Overview

The RELCO® Cheese Belt is a continuous curd processing system designed to support draining, matting, stirring, washing, and salting operations. The system is highly configurable to accommodate a wide range of cheese types and production rates while maintaining hygienic, fully enclosed construction.

Product Capabilities

- Continuous belt system for curd processing
- Capacity range: 2,000 to 35,000 lbs/hour
- Multiple belt widths available to match throughput requirements
- Designed for seamless integration with RELCO vat and blockforming equipment

Key Features

- Fully enclosed design for controlled cheese environment
- No hollow members to support hygienic construction
- Adjustable wedge wire screen de-wheying system
- Vertical peg stirring for effective curd agitation
- Herringbone belt bed design to maximize belt life
- CIP shut-ff device between draining and matting belts
- Removable panel ends for maintenance access

Technical Specifications

- Capacity range: 2,000 - 35,000 lbs/hour
- Continuous belt operation
- Enclosed stainless steel construction

Options & Utilities

- Tempered water addition system for lactose removal
- Salt delivery system
- Quad-cut mill for curd sizing
- Servo-driven salting booms
- Multiple discharge end configurations

Applications

- Draining and matting of cheese curd
- Curds requiring washing and salting
- Integration with:
  - Horizon® III Vat
  - OO Vat
  - TRU-BLOCK™ Blockformer

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