



Primodan - When flexibility is your priority

PRIMODAN CURDMASTER





Pay-back time down to
1 year

A question of performance

- How much fat and fines do you lose in the whey, and what does that mean for your cheese yield?
- Is an increase in output of first-class cheese important to you?
- Which cheeses and recipe variations will the market be demanding in 2 to 5 years, and are you ready for the challenge?



The Primodan CurdMaster

is one of the main factors in your process for answering the above questions – here are some examples ...

- 5,000 kg extra cheese yield per 10 million kg of cheese milk
- By reducing fines losses in the whey by just 1 ml/l whey

Customers' voice

- »By replacing our cheese vats with three APV CurdMaster cheese tanks we have cut our losses of fat and fines in the whey so much that our yield has risen by about one per cent. Our cheese quality has also stabilised, reducing the amount of cheese being downgraded to second class to below one per cent. These improvements have meant that the pay-back time of the APV CurdMaster is less than two years.«

Svend Andersen, Dairy Manager,
Them Cooperative Dairy, Denmark



- Larger variation of recipes with user-friendly and flexible recipe management.

- The unique Primodan Double-O cutting and stirring system ensures uniform cheese particle size distribution as well as optimum and fast mixing of starter culture, rennet and other additives.

Inflow and outflow designed to avoid air uptake.

- Uncompromising and robust design with lower maintenance costs and versatile filling enabling a wide variety of recipes.

- The Primodan CurdMaster is supported by the Primodan aftersales and service team with 24-hour hotline and, if necessary, within a short range, by a qualified service engineer.

The Primodan CurdMaster – for more high quality cheese

The unique Double-O cutting and stirring system of the Primodan CurdMaster ensures a consistently optimised process that helps you increase your yield of first-class cheese.

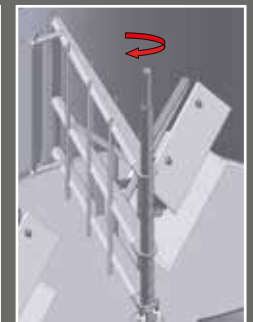
Its versatility also accommodates many different types of full- and low-fat, hard and soft cheeses in a future-secure production process that lets you adapt quickly to changing consumer tastes.



Outstanding flow pattern



Superior cutting properties



Extremely gentle stirring



Primodan A/S
Skimmedevej 10
4390 Vipperød
Denmark

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