



**KUSEL**  
EQUIPMENT CO.

## CHEESE MANUFACTURING EQUIPMENT

P.O. Box 87 • 820 West Street • Watertown, WI 53094

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# KUSEL EQUIPMENT CO.

*"Cheese making equipment has been the foundation of Kusel Equipment since 1849. From enclosed cheese vats or open cheese vats to finishing tables, curd elevators to presses and moulds and complete cottage cheese systems, Kusel Equipment has developed the finest cheese making equipment for the cheese making industry. Kusel has the cheese making equipment necessary to meet your exacting standards and unique requirements. Cheese making equipment is our business, not a sideline."*

*~ David J. Smith, President*

## HARD CHEESE EQUIPMENT

### "COOK RITE" ENCLOSED CHEESE VATS



Kusel's enclosed cheese vats are available in sizes from 15,000 lbs/ 6,800 kg. to 50,000 lbs./22,700 kg. The vat is a vertical type vat consisting of two overlapping cylinders with a vertical shaft in the exact center of each cylinder. Stirring and cutting are accomplished by the unique "sweeping curve" vertical blades. Stirring is maintained in the forward direction while cutting is completed in the reverse (opposite) direction.

The vat is designed with complete sanitation in mind. Sanitary bottom bearings on the vertical shafts provide perfect alignment at all speeds and under all conditions.

Kusel's heating system introduces low pressure steam to both the bottom and sides of the vat. This provides for more uniform heating. Stainless steel steam pipes deliver steam to the steam chamber.

### OPEN STYLE CHEESE VATS

Traditional open cheese vats are available in a number of styles that include the following:

**"CK" Vats** - low pressure steam heating

**"TH" Vats** - recirculating water heating

**"End Door" vats** - a hybrid, which accomplishes the function of a vat and finishing table in one unit.

**"Lab size" or "Small Production Vats"** - in capacities from 560 lbs./225 kg. to 1,500 lbs./680 kg.

All vats are available with various agitator options based upon your requirements.





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## OPEN FINISHING TABLE



Kusel cheese finishing tables are available in virtually any size and with a number of agitator options with various motor sizes.

Cheese finishing tables are constructed with a Uni-Body Construction for added internal strength. All internal support members are welded to a heavy gage Stainless Steel outer tub for strength and long life. Side supports, legs and structural channels support the exclusive Kusel "slat rack" for a solid internal welded "ladder type" support. Kusel tables are built with strength to last!

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## ENCLOSED FINISHING VAT (EFV)

Kusel Equipment offers "Enclosed Finishing Vats" in several sizes to meet the demands of high volume production plants. Constructed entirely of stainless steel these units offer another production option to plants with considerable capacity.

Enclosed Finishing Vats or "EFV's" replace the traditional "open" finishing tables found in many plants. Dimensionally, EFV's will be shorter and wider than a comparable "open" finishing table. These units are enclosed and designed for CIP.

Typically utilized in high volume stirred curd production plants, EFV's will generate labor savings through increased throughput, reduced maintenance, and automatic CIP cleaning.



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## CURD HANDLING



Kusel has a complete line of Cheese Curd Elevators and Air-Veyors, which can be designed to fit your application.

The cheese curd elevators are a mechanical device which accepts the curd as it is unloaded from the finishing table and elevate it to the mould filling station. Various steps in this operation can be automated.

The Air-Veyor operates in a similar manner except air will blow the curd to a central hopper or collection point where it can progress to the next step in production.

# PRESSING VATS

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Kusel Equipment manufactures a number of "Pressing Vats" of various sizes. Typically these vats include top and bottom perforated press plates and a pressing yoke with pneumatic cylinders. The curd is unloaded from the make vat to the "Pressing Vat" and cylinders apply pressure to the upper press plates to press the curd. "Pressing Vats" are typically used on Swiss type cheeses and various ethnic products.

Pressing Vats are available in a number of sizes to match your vat requirements.



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# WEIGHER STOMPER



The Kusel Weigher-Stomper is designed to assist an operator in filling 40 lb./20 kg. Wilson moulds. Typically a fill rate of 3 to 5 moulds per minute is experienced.

The operator will place a mould funnel on an empty mould and position the assembly under the elevator discharge. The operator then presses the "Start" button and the mould is filled to the designed weight and the elevator automatically stopped.

The filled mould is moved under the stomper station while another empty mould and filler are positioned for filling. The stomping cycle is automatic. After stomping the operator can remove the funnel and place the lid on the mould. The mould can then be placed in a press.

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# CHEESE PRESSES

A variety of press types are available based upon the cheese varieties, sizes and moulds to be utilized. From traditional "Wilson" moulds to longhorn and tube type moulds and pressing systems, Kusel has a wide variety of moulds and presses to fit your requirements.

**A-FRAME PRESS**



**LONG-HORN PRESS**



**DELI-HORN PRESS**



# COTTAGE CHEESE EQUIPMENT

## LI - COTTAGE CHEESE VATS

Kusel's LI Vats are unquestionably the strongest in the industry today. The heavy internal construction of Kusel's LI Vats assures a vat in which the side rails will stay "true". Kusel's LI Vats are unique in that they have straight sides which results in a slightly increased capacity over other vats. In addition, Kusel's LI Vats employ the Elips-E-Stir Agitator, which provides elliptical vs. vertical agitation and is gentler on the tender cottage cheese curd during production. These are NO sliding joints or sleeves on the agitators as with other manufacturers. Heating is usually accomplished by a tubular heat exchanger typically mounted in the agitator track, although it could be mounted below the vat or remotely on a wall. The main control panel for the agitator carriage can be mounted on the carriage or remote on a wall. Each agitator has separate VFD's for stir and traverse speeds.



The vats can be provided as fixed (pitched) or with a hydraulic lifting device at the rear to facilitate unloading.

## DRAINER/WASHER/COOLER



Kusel's Drainer/Washer/Cooler is a unique piece of equipment, which drains the whey and cools and washes the curd by means of a counter flow of cold water. The curd is moved through this cool water by means of a specially designed auger, which gently lifts the curd and repositions it in the water. The curd is separated and uniformly cooled.

After cooling, the water is recycled through a UV system, cooled and retained in a reservoir. Typically, if the curd is washed in the vat, 2 to 3 times the vat capacity is employed in

washing each vat of curd. With Kusel's Drainer/Washer/Cooler the total water usage per day for this step in the process can be reduced dramatically.



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# DRAINER/CREAMER

The Kusel Drainer/Creamer receives the cooled and washed curd from the Drainer/Washer/Cooler. Final draining of the curd is accomplished and the cream added. Each Drainer/Creamer is mounted on load cells to assure accuracy and consistency of the cream added.

The Drainer/Creamer units are typically sized to accommodate the production of creamed curd from one 4,000 gal./15,000 liter vat.

Once the cream is added and blended, the creamed curd may be transferred to the cup filler or stored in the Drainer/Creamer as the production schedule permits.



Since 1849, Kusel Equipment has been focused on the equipment required by the cheese industry — both standard and custom — small scale and large scale. From artisan cheesemakers to high volume plants, Kusel Equipment will work with you on the equipment required to not only meet your demands **but to exceed your expectations.**



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