



Cartonless Cheese System

A revolutionary system for delivering the best shaped cheddar blocks possible and reducing significant materials & manufacturing costs!

BetaVac Vacuum Sealer, BetaTest combo leak detector, BetaTurn Block Turners, Cheese/Mould Loading Station, Cheese/Mould Un-Load Station, Mould sterilizing station, Transport Conveyors, Control system, Palletizing system, Cool room and ancillary integration, Installation and service

- Create near perfect cheese blocks for maximum yield and reduce trim to less than 5%
 - Reduce production costs by eliminating cartons from your cheddar lines
 - More rapid cooling creating a better quality cheese
 - Improve thermal efficiency and reduce associate costs
 - Detect leaking bags before they leave the production area
 - Automated system reducing labour requirements
 - Average payback in less than 12 months!
- All available from one company!!... Mercers





Mercer Load Station

Load Station

The Cartonless Cheese System is made up of a number of propriety items. Two of the major items are the Load & Unload Stations.

The fresh vacuum packed cheese block is transported via conveyor from the Cheese room and delivered to the Load Station. The mould base and lid are simultaneously presented also via conveyor from the wash station.

Once a cheese block and mould base and lid is detected by the Load Station, the 20kg cheese block is mechanically inserted into the base of the mould. In the next operation the mould lid is then fitted by a pick & place unit. Once the lid is in position the mould is inverted and delivered to the cool store via conveyors.



Prior to mould and rapid cool

Unload Station

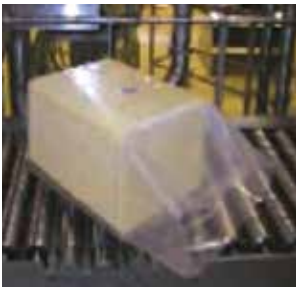
Once cooled, the mould is removed from the cool store and transported by conveyor to the Un-Load Station. Here the mould is again inverted and the lid removed by a pick & place unit. The cheese block is pushed from the base which is then conveyed to the palletizer or alternative equipment for further packaging.

Both the mould lid and base are automatically sent through the Sterilizing station and accumulate prior to the Load Station.



After the unload station

Mercer also supplies a range of leak detection systems check weighers, 90 degree transfer units, and Mercer Critical Hygiene Conveyors



BetaWeigh



BetaTest



BetaVac



Betaturn



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