



» High level of innovation

»Innovative cheese manufacturing«

BERTSCHfoodtec has a long tradition in the dairy industry. Throughout 97 years we revolutionised the art of cheese manufacturing. The careful treatment of milk, the highest technical standard and first-class quality from the basis of our dairy and cheese production plants.

From an alpine dairy to an industrial cheese manufacturing plant, the BERTSCH cheese vat with its double-o-design, guarantees top quality. With our extensive experience, we are your partner for dairy technology. It is not a coincidence that our products and systems are used successfully all around the world.

» BERTSCHfoodtec – your partner for dairy technology

- » Uncompromising quality
- » Innovative process technology
- » Optimum product results
- » High-quality components
- » Years of experience and expertise

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BERTSCHfoodtec

Technology for the food industry

97
YEARS

TRADITION
QUALITY
KNOW-HOW
SINCE 1925

BERTSCH cheese vat

Innovative cheese manufacturing



BERTSCH

TRADITION, QUALITY, KNOW-HOW. SINCE 1925

BERTSCH

TRADITION, QUALITY, KNOW-HOW. SINCE 1925



»The art of cheesemaking – BERTSCH cheese vats«

Cheesemaking is a complex process, which not only involves first-class raw materials but also high-class machinery. Experienced cheesemakers around the world are relying on the proven technology and reliability of our BERTSCH cheese vats for decades.

- » High quality and reliability
 - » Inhouse manufacturing in Vorarlberg, Austria
 - » Innovative hygienic design
 - » Stainless steel
 - » The production area is hermetically separated
 - » Double-O shape (large surface area)
 - » Therefor low broken-grain load
 - » Hot water or steam heating

- » Efficient working
 - » Fast, gentle and complete draining
 - » Pneumatic whey suction basket or in the wall vales
 - » Highest hygienic standards
 - » Integrated, functional status indicator
 - » Service-friendly maintenance opening
 - » Comprehensive cleaning (CIP)

- » Excellent mixing and cutting results
 - » Cantilever stirrer (no floor bearings)
 - » Electro-polished cutter and stirrer
 - » Optimised paddles for a uniform flow

- » Optimised process technology
 - » Recipe control for automatic process flow
 - » Tailor-made control concept
 - » Remote monitoring
 - » Curd hardness sensor/automatic cutting (optional)

»Applicable for many different sorts of cheese«

The BERTSCH cheese vat is designed for the production of various types of cheese. Whether hard or semi-hard cheese, its innovate and proven design ensures high quality cheese.



BERTSCHfoodtec
BERTSCH cheese vat



Suitable for different fill volumes											
Type	DK200GN	DK400GN	DK600GN	DK800GN	DK1000GN	DK1200GN	DK1500GN	DK2000GN	DK2500GN	DK3000GN	DK3500GN
Contents (l)	2,000	4,000	6,000	8,000	10,000	12,000	15,000	20,000	25,000	30,000	35,000
Length (mm)	2,256	2,670	2,880	3,260	3,820	3,820	4,445	4,950	5,320	5,320	5,320
Width (mm)	1,646	2,020	2,180	2,430	2,880	2,880	3,370	3,750	4,020	4,020	4,020
Height (mm)	2,950	2,750	2,950	3,045	3,340	3,500	3,650	3,760	3,900	4,200	4,500