



INOXSTAHLBAU

Fluidics solution for cheese washing systems

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bürkert
FLUID CONTROL SYSTEMS

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COLLABORATING WITH INOXSTAHLBAU

Inoxstahlbau develops stainless steel cheese washing machines for the automated cleaning of hard cheeses. Washing before cutting and packaging improves the shelf life of the cheese and reduces unpleasant odours. Demand for these efficient systems is high. A high cleaning speed is largely dependent on reliable and precise fluidics processes. That's where Bürkert comes in.

Fast, resource-friendly cleaning

Inoxstahlbau cheese washing machines are used to clean a wide variety of cheese wheel types and formats: "Rectangular, square or round, Tilsiter, Gouda or Edam – virtually anything is possible with our systems", explains Andreas Schäfer, CEO at Inoxstahlbau. Spores, dirt particles and sticky red smear are removed through extremely gentle cleaning, so that the moulds are not damaged and can be processed further. The washing programmes can be adjusted depending on the cheese type.

A variable throughput speed adapts to the individual degree of soiling. The South Tyrolean company's cheese washing machines clean up to 500 cheeses per hour. Andreas Schäfer is proud of the efficiency of the systems the company manufactures, explaining that around 60 to 80 wheels an hour is standard practice in the industry. The systems from Inoxstahlbau are not just fast, they also conserve resources thanks to a sophisticated water-recovery concept, which reduces consumption and optimises operating costs. After cleaning, the cheeses are dried with a high-performance fan if required.

**"Highly precise control, few complaints,
and the right price-performance ratio.
We have complete confidence in Bürkert."**

Andreas Schäfer, CEO at Inoxstahlbau





The washing programme differs depending on the type of cheese. The robust valve solutions from Bürkert ensure precise closed-loop control of steam and fresh water temperature, allowing the Inoxstahlbau systems to wash the cheese with maximum efficiency. They also allow residue-free cleaning in CIP processes. Pictured: shut-off and mixing valves for fresh water – Type 2100 angle seat shut-off valves with Type 8690 pneumatic control unit (bottom right) and a Type 2106 3-way mixing valve with Type 8694 positioner (top left). In addition, shut-off and control valves for steam – Type 2101 globe shut-off valve with Type 8690 pneumatic control unit (centre left) and a Type 2300 angle seat control valve with Type 8692 positioner (bottom left).

Long-lasting products for long-lasting cheese

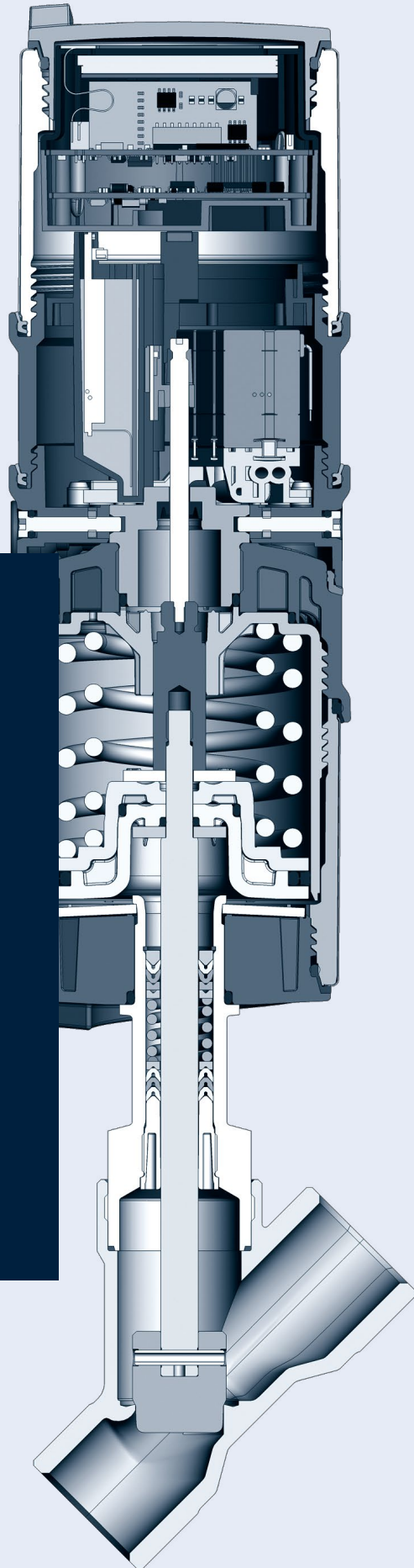
Inoxstahlbau relies on Bürkert for the fluidics solution for its machines. The products are used for filling the system with wash water and for soaking in order to reduce washing times. The temperature of the water is precisely regulated according to the requirements of the different wash programmes. Hygiene is paramount in dairies. That is why Inoxstahlbau washing systems are regularly cleaned (CIP).

Various Bürkert process valves are used for the water and steam supply lines as well as the supply line for acid and alkali solutions in the CIP process. Thanks to the company's broad portfolio, the best variants for the job are always available, from shut-off or control valves to angle seat or globe valves, as well as appropriate process connections and automation units. This allows Inoxstahlbau to be highly flexible when it comes to the planning and installation of new specialised systems and can minimise the effort involved in commissioning and

maintenance. In addition, robust ELEMENT actuators and automation units ensure optimum cleanability and a consistent appearance. Comprehensive communication capabilities allow for easy network integration and control.

Reliable partner

“We have been working in collaboration with Bürkert for many years. It started with a customer specifying in their contract documents that we use Bürkert products for water distribution and steam control”, explains Andreas Schäfer. This was fortuitous, as he says, because the operation runs smoothly and the control quality is high in the long term. People feel they're in good hands with Bürkert and value their advice and availability. And the price-performance ratio is a good fit too. “We are inspired by the idea that our installations can assist dairies throughout Europe to become more efficient in the future. We have a trustworthy partner in Bürkert to accompany us on this quest.”



Did you know?

The robust ELEMENT actuators reduce maintenance costs and ensure maximum availability and a long service life for the shut-off and control valves, which are highly resistant to chemicals and designed without external air routing or connections between the actuator chamber and the integrated control unit. Both actuator chambers are pressurised using only clean pilot air. This means there is no chance of dirt, biological contamination or corrosion. The high quality of the precision injection moulded plastic parts also reduce actuator friction.



Before and after comparison: during the washing process, mould, dirt particles and red smear are removed by gentle cleaning.

About Inoxstahlbau

Founded in 1981, family-run Inoxstahlbau from Innichen has established itself as a leading company in the food technology sector. Over the past several years, the South Tyrolean company has specialised increasingly in customised planning and realisation of systems for cheese dairies. Continuing the family ownership into its second generation, Andreas Schäfer has been at the helm since 2017. Inoxstahlbau employs around 25 people.



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