

BERTSCHfoodtec

Technology for the
food industry



TRADITION
QUALITY
KNOW-HOW
SINCE 1925

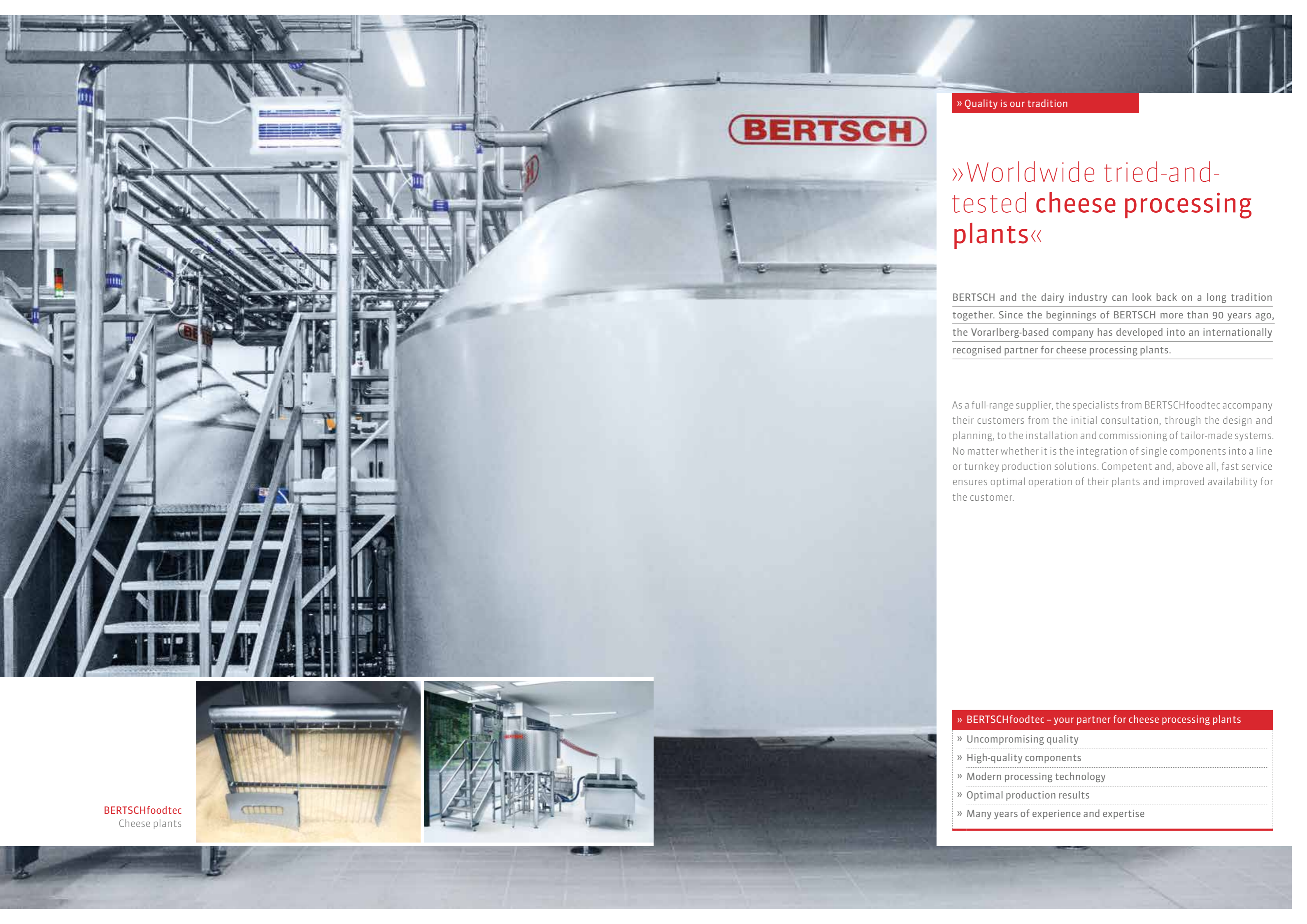
Cheese plant

Complete system technology for outstanding products



BERTSCH

TRADITION, QUALITY, KNOW-HOW. SINCE 1925



» Quality is our tradition

»Worldwide tried-and-tested **cheese processing plants**«

BERTSCH and the dairy industry can look back on a long tradition together. Since the beginnings of BERTSCH more than 90 years ago, the Vorarlberg-based company has developed into an internationally recognised partner for cheese processing plants.

As a full-range supplier, the specialists from BERTSCHfoodtec accompany their customers from the initial consultation, through the design and planning, to the installation and commissioning of tailor-made systems. No matter whether it is the integration of single components into a line or turnkey production solutions. Competent and, above all, fast service ensures optimal operation of their plants and improved availability for the customer.

» BERTSCHfoodtec – your partner for cheese processing plants

- » Uncompromising quality
- » High-quality components
- » Modern processing technology
- » Optimal production results
- » Many years of experience and expertise

BERTSCHfoodtec
Cheese plants



»Market-oriented solutions for the highest quality«

To ensure that every cheese line or complete cheesery exactly meets the needs and market requirements, each machine is tailored to measure. This provides the basis for the production of high quality products. Experienced cheese masters rely on the all-round service of BERTSCHfoodtec for plant and process planning, design of lines or entire plants, and also automation solutions. Our range of services also includes training, preliminary and feasibility studies.

» Milk reception and treatment

- » Milk reception, degassing, quantity recording
- » Heating, cooling, filtration, standardisation
- » Hygienic valve and piping system
- » Processing and storage tanks

» Products

- » Hard/semi-hard cheese varieties
- » Mozzarella and soft cheese
- » Cream cheese, cottage cheese
- » Special products made from sheep and goat milk

» Production lines

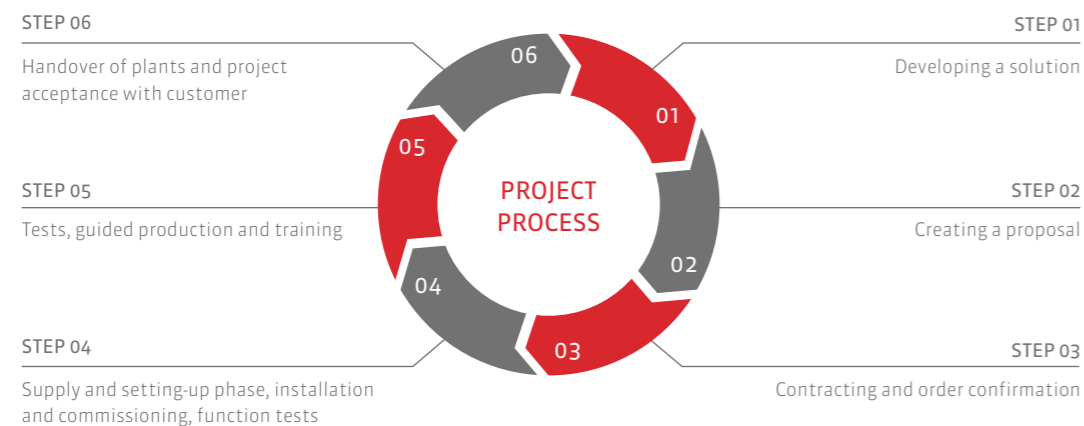
- » Cheese vats, stainless-steel/copper finish
- » Filling and pressing systems
- » Salt-bath / whey-treatment systems

» Innovative engineering

- » Plant design with modern CAD systems
- » Individual control concepts
- » Technological support
- » Sophisticated solutions

» From the first basic concept to completion – 6 steps to your dairy

A competent design is the basis for successfully bringing a project to life. With years of experience and detailed knowledge of the dairy industry, we are well-placed to assist our customers at every phase of the project until the plant is ready to go.



»Ensure competitive advantages with demand-oriented cheese press systems«

In order to achieve the highest quality and thus market and competitive advantages, tailor-made press systems are of crucial importance. Whether large or small businesses, BERTSCHfoodtec has the ideal solution. We can offer press systems in different automation levels, from manually operated cheese presses to automatic press systems. The concepts are characterized by efficiency, cost-effectiveness and careful product treatment.

» BERTSCHfoodtec offers needs-based solutions for the following areas

- » Pressing systems with automatic support for the cheese blocks
- » Multipresses for manual removal of the cheese
- » Pressing systems for direct filling into moulds or for curd mat pressing
- » Pressing systems for alpine cheese, Gruyère, Emmental, and other hard and semi-hard cheeses





» Quality is our tradition

»Crucial for best cheese quality – salt bath systems and cheese maturing«

Series production of high quality products requires careful processes and consistent parameters.

Decades of experience and innovative ideas lead to optimizations and new plant concepts time and again, which impress through simple process sequences and, moreover, guarantee the highest degree of careful handling of the products. For example, the system for automatic loading and unloading of salt bath racks. The result is first-class cheeses that are esteemed worldwide. The many product awards speak for themselves.

BERTSCHfoodtec
Salt-bath systems and cheese storage



» BERTSCHfoodtec | Range of services

- » Manual and automatic salt-bath systems
- » Brine filtering, cooling and cleaning systems
- » Cheese racks and cheese caring
- » Cheese packaging

Contact

BERTSCHgroup EU

Bertsch Holding GmbH
T +43 5552 61 35-0
F +43 5552 61 35-70
Herrengasse 23
6700 Bludenz | Austria
bertschgroup@bertsch.at

BERTSCHenergy

Bertsch Energy GmbH & Co KG
T +43 5552 61 35-0
F +43 5552 663 59
Herrengasse 23
6700 Bludenz | Austria
bertschenergy@bertsch.at

Bertsch Energy GmbH & Co KG
T +43 1 795 74-0
F +43 1 798 56 22
Baumgasse 68
1030 Vienna | Austria
bertschenergy@bertsch.at

Bertsch Energy Deutschland GmbH
T +49 6221 4351-0
F +49 6221 4351-657
Schlosskirschenweg 24
69124 Heidelberg | Germany
bertschenergy@bertsch.de

Bertsch Polska SP. z o.o.
T +48 12 341 43 66
F +48 12 341 43 66
ul. J. Conrada 51
31-357 Kraków | Poland
bertschpolska@bertsch.pl

Bertsch Schweiz AG
T +41 71 855 23 52
F +41 71 855 23 53
Business Center
Flughafenstrasse 11
9423 Altenrhein | Switzerland
bertschschweiz@bertsch.ch

BERTSCHfoodtec

Bertsch Foodtec GmbH
T +43 5552 61 35-0
F +43 5552 61 35-73
Herrengasse 23
6700 Bludenz | Austria
bertschfoodtec@bertsch.at

Bertsch Foodtec Italien
T +39 339 262 22 41
F +43 5552 61 35-73
Via Divisione Acqui, 4
41012 Carpi (Modena) | Italy
bertschfoodtec@bertsch.it

BERTSCHlaska

Bertsch-Laska Produktions-
und Handels-GmbH
T +43 1 795 74-0
F +43 1 798 56 22
Baumgasse 68
1030 Vienna | Austria
bertschlaska@bertsch.at

Bertsch Laska Vilnius
T +370 523 756 55
F +370 523 756 54
Verkių g. 34
08221 Vilnius | Lithuania
bertschlaska@bertsch.lt

BERTSCHgroup GUS

Bertsch Laska Moskau
T +7 495 695 12 50
F +7 495 695 12 71
Korobeynikov per. 22, str. 3
119034 Moscow | Russia
bertsch.moskau@bertsch-laska.ru

OOO „BERTSCHgroup RUS“
T +7 495 695 12 60
F +7 495 695 12 71
Korobeynikov per. 22, str. 3
119034 Moscow | Russia
bertsch.moskau@bertschgroup.com

Bertsch Laska Krasnodar
T +7 918 493 26 30
ul. Krasnoarmeyskaya/
Kuznechnaya 116/2
350015 Krasnodar | Russia
bertsch.krasnodar@bertsch-laska.ru

Bertsch Laska Minsk
T +375 17 202 46 92
F +375 17 202 46 93
Prospekt Pobediteley, 89/3-8B
220020 Minsk | Belarus
bertschlaska@bertsch.by

Bertsch Energy Minsk
T +375 17 369 54 13
F +375 17 202 46 93
Prospekt Pobediteley, 89/3-8C
220020 Minsk | Belarus
bertschenergy@bertsch.by

Bertsch International OOO
T +375 17 202 46 93
F +375 17 202 46 93
Prospekt Pobediteley, 89/3-8E
220020 Minsk | Belarus
bertschinternational@bertsch.by

www.bertsch.at



BERTSCH

TRADITION, QUALITY, KNOW-HOW. SINCE 1925