



Automated
Molder Chiller



Cheese Extruders & Molders

Ideal for pasta filata cheese production

Our custom-fabricated stainless steel cheese extruders and molding units have non-stick surfaces and are ideal for the production of pasta filata cheeses such as Mozzarella, String, Provolone and Oaxaca.

Cheese Extruders/Molders

Our custom-built cheese extruder/molders transfer pasta filata cheeses from cooker to mold and add the finishing grain structure.

- Multiple styles of shuttle heads and string extrusion heads available
- Completely jacketed unit
- Heavy-duty gearboxes are easily serviced
- Can be made CIPable for easier, effective cleaning
- Meet or exceed USDA sanitary standards

Options include:

- Hydraulic or electric drive motors
- On-board hot water set
- Electric heat
- Jacketed infeed hopper
- Koss 3-A leveling feet or casters

Automated Molder Chillers

Your pasta filata cheeses won't adhere to the non-stick surfaces of our custom-built stainless steel automatic cheese molder chillers.

- Complete hands-free automation
- Can be spray or immersion based
- Choose from rotary or shuttle styles
- Create consistent shapes time after time
- Create different product weights without tooling changes
- CIPable options for easier, effective cleaning
- Meet or exceed USDA sanitary standards



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Contact us for a quote!

1-800-844-6261 or inside.sales@kossindustrial.com