



Curd
Unloader



Curd Handling

Custom cheese curd equipment

Let Koss design and fabricate stainless steel equipment for all your curd handling needs. When it comes to providing you with safe, long-lasting, reliable sanitary solutions that will provide value for years to come, Koss has the know-how and the background to deliver, no matter how large or small your project. We have more than 40 years of expertise in the cheesemaking process.

Air Lock Assemblies

A curd air lock assembly introduces cheese curd into the blower line. We can also design these to feed an auger conveyor or curd mill. Curd drops into the star-wheel valve where it is consistently fed into the blower line.

- Can be made CIPable for easy, effective cleaning
- Non-stick coating available
- Meet or exceed USDA sanitary standards



Air Lock
Assembly

Curd Cyclones

Koss curd cyclones separate air from curd as they receive blown curd. As curd enters the cyclone it spirals down the funnel and drops out the bottom (typically into the hopper of a cooker) while air escapes out the top.

- Can be made CIPable for easy, effective cleaning
- CIPable configurations come with a spray ball hook-up which clamps to the cyclone's curd inlet
- Meet or exceed USDA sanitary standards



Curd
Cyclone

Curd Unloaders

With a custom-built curd unloader from Koss, you can easily move cheese curd from the curd table to the air lock assembly or to an incline auger for hoop filling. Our auger-style unloaders are made from stainless steel for decades of durability.

- Feature a double helix ribbon auger for efficient product movement
- Can be made CIPable for easy, effective cleaning
- Meet or exceed USDA sanitary standards



Curd Unloader

We are a leading manufacturer of custom stainless steel processing equipment and a preferred provider of quality products and services to the dairy, food, beverage and other sanitary industries.

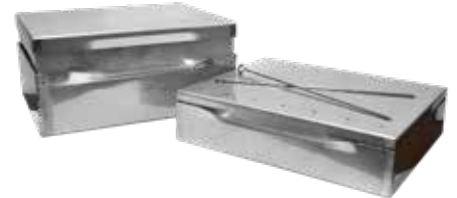


Curd Handling

Wilson-Style Cheese Hoops

We fabricate these rectangular molds out of 14 gauge stainless steel for long-lasting durability.

- Wilson-style hoop design
- Includes a box, liner, cover, and two stainless steel pins
- Sanitary, food grade bent handles
- Available in 20 and 40 lb. sizes
- Bottoms and covers are dimpled and drilled for whey drainage
- Meet or exceed USDA sanitary standards



40 and 20 lb.
Cheese Hoops

Hoop Fillers

Slide these funnel-like chutes into a Koss Wilson-style cheese hoop to make filling with curd faster and easier. Once the hoop is full, simply remove the filler.

- Built of stainless steel for decades of use
- Fits both our 20 and 40 lb. size hoops
- Meet or exceed USDA sanitary standards



Hoop Filler

Curd Pails

In order to offer the highest possible quality to our customers, we manufacture our own stainless steel curd pails.

- Our 14 quart (3.5 gallon) pail is 12 inches wide
- Flat sided to easily scoop from any flat bottom vessel
- Top and side handles provide added control when scooping and pouring
- Meet or exceed USDA sanitary standards



Curd Pail

Y Diverters

Whether blown or pumped, the Koss Y Diverter will allow material to flow to two different locations, or merge two product flows into one. Designed to perform using an actuator, control arm and offset mounted plate.

- 304 or 316L stainless steel
- Manual, pneumatic or linear servo actuator
- 22.5 degree angle and smooth internal surfaces
- Easily disassembled for cleaning/inspection
- Mountable in any position
- Meet or exceed USDA sanitary standards



Koss Y Diverter

Contact us for a quote!

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