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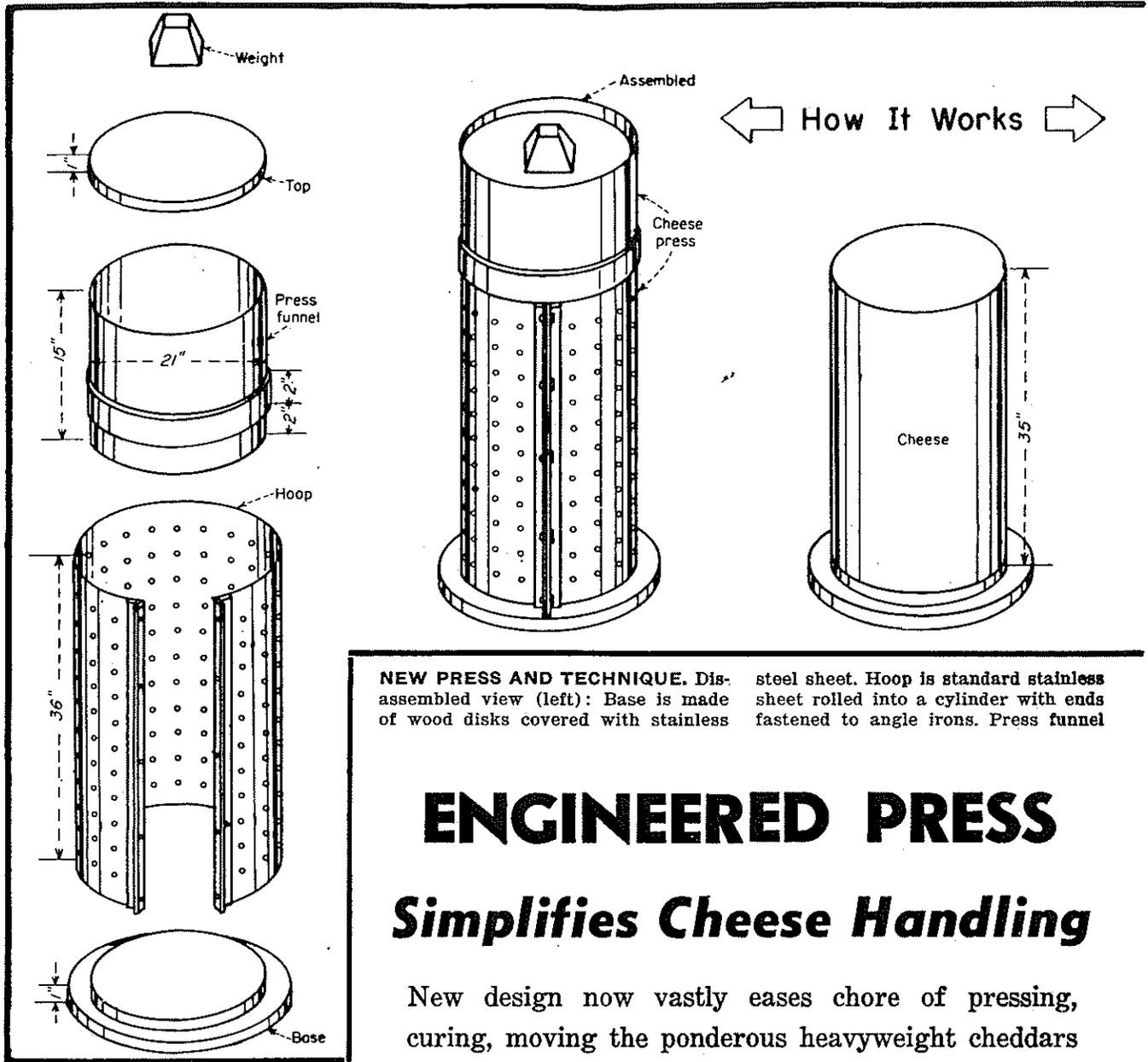
Simplifies Cheese Handling

New design now vastly eases chore of pressing, curing, moving the ponderous heavyweight cheddars

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NEW PRESS AND TECHNIQUE. Disassembled view (left): Base is made of wood disks covered with stainless

steel sheet. Hoop is standard stainless steel sheet rolled into a cylinder with ends fastened to angle irons. Press funnel

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When cheddar blocks are used for making processed cheese there is a large amount of waste caused by the need for hand trimming. And naturally, the smaller the size of blocks the greater the accumulated waste.

Hence, to reduce trim waste, and also mechanize the operation, the cheese-makers have recently gone to mammoth blocks of product weighing as much as a half-ton each.

But the ponderous size of these huge cheddars poses tough handling problems that have threatened to severely hobble the intended gains.

For one thing, the sides of conventional stainless-steel pressing boxes bulge during operations, and cost of reinforcing or replacing these is high. Also, a cheap but strongly made ply-

wood box is required to hold the giant cheeses during months in the curing cooler, and to be economical these must withstand knock-down and re-shipment again and again.

Finally, great difficulty has been encountered due to the slow and uneven cooling of the huge blocks. After excess whey is pressed out, the blocks leave the make-room for the cooler at an approximately uniform 92 deg. F. But with a mammoth encased in its insulated container it is impossible to reach and maintain a uniform heat-exchange from surface to center during cooling, hence uneven cure and non-uniform moisture content results.

New Way and Benefits

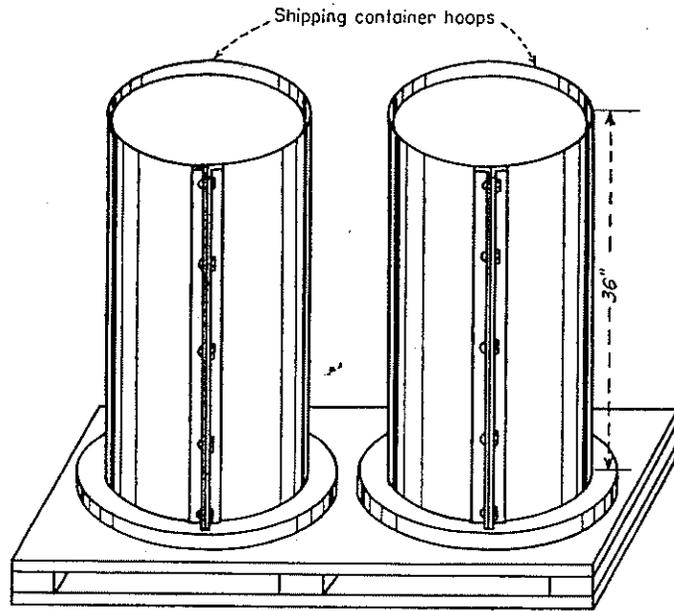
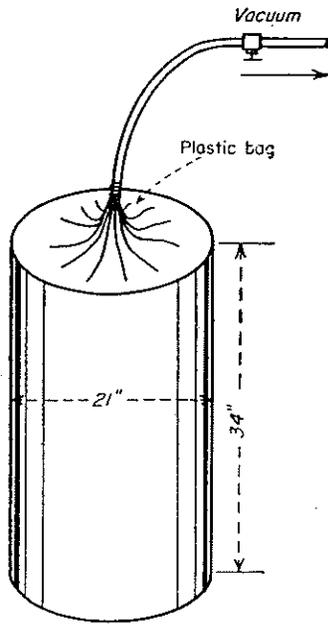
To overcome these difficulties a new all-metal cylindrical press and retaining hoop have been designed.

Not only has this assembly proven more rugged, but its circular construction—

- provides a "cylindrical" block in large size that minimizes trimming.
- reduces and improves cooling due to equidistance of center of the cheese from its outside.
- permits a uniform palletizing, which vastly reduces labor and handling operations.
- affords a telescoping compactness in returning hoops to the cheese plant.

Design of the new assembly is revealed in our accompanying detailed drawing. Essentially, the press unit—which is all stainless steel and easily knocked-down—forms a uniform cylinder of cheese, which is then either paraffined or vacuum bagged for retention in a similarly sized metal hoop for curing and shipment.

Not shown in the drawings are a



is of heavy stainless with a 2-in. retaining ring to fit into hoop. As illustrated in subsequent drawings, whole

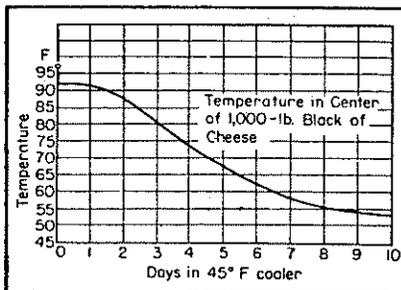
assembly is filled with cheese curd, then top and weight is put on to force whey through small holes. After set-

ting, press is removed and cheese is put in plastic bag for vacuum sealing. Cheese goes back in hoop to age.

press cloth that is placed in the hoop and turned over the top edge before the press funnel is located. Also $\frac{1}{8}$ in. drain holes for the pressed out whey are located in the bottom of the press base.

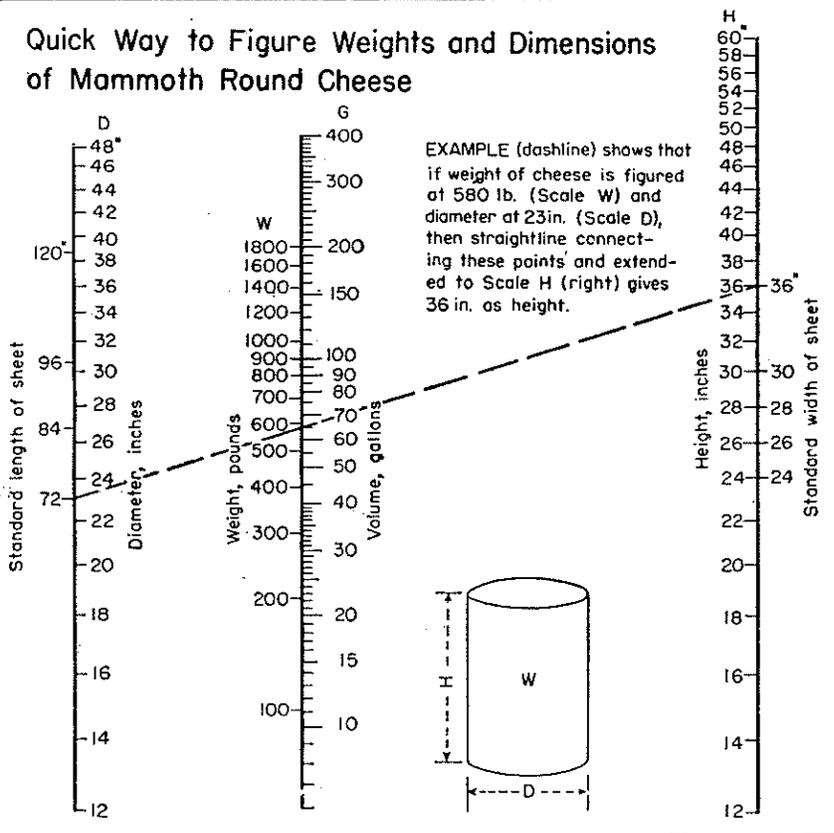
The base upon which the pressed cheese is placed for hooping merely consists of two concentric pieces of wood fastened together. The retaining hoop, made of inexpensive sheet metal, clamps around this base and the cheese to hold the latter in shape while it is being cured and during shipment.

Two of these cylinder blocks can be placed on a standard wooden pallet, and this can then be easily moved into the cooler for aging. Similarly, lift trucks can be employed for moving the huge cheddars to shipment and in the processing plant.



COOLING RATE of 1,000-lb. cheddar in 45 deg. F. cooler is slow and not conducive to even cure and uniform moisture control.

Quick Way to Figure Weights and Dimensions of Mammoth Round Cheese



CALCULATING press size for cheese blocks—100 to 1,800 lb.—is easy with this handy nomograph. How to do it: Weight of cheese is spotted on scale W and its diameter on scale D. Then straightline through these points cuts scale H to give needed height. Knowing

any two of these dimensions, the third can be found. Scale G gives gallonage. To avoid sheet-metal waste in hoop design, scales of standard sheet lengths and widths are included. Thus cheesemaker can figure suitable for standard sheeting for hoops.