

Farmhouse Cheese Making Equipment



Product Range & Price List 2013/14



WESTERN MECHANICAL HANDLING UK LTD

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INTRODUCTION

Western Mechanical Handling began supplying farmhouse cheese making equipment in the 1980's with specific requests from a local Cornish company. This involved working closely with the owner on numerous ideas to develop his dairy, including the design and manufacture of cheese presses, mills, curd knives, a curd agitator and numerous smaller items required for an expanding farmhouse cheese manufacturer.

Cheese presses, moulds and peg mills have been the main supply of WMH, but each cheese-maker has their specific requirements, depending on the type and size of cheese, the amount they produce and the size and shape of their dairy. WMH have worked for many years with dairies in the UK and Ireland catering for their individual needs and now have a range of items specifically suited to the small scale farmhouse cheese producer.

All WMH units are manufactured from stainless steel and other food grade materials. All joints are fully welded which offer the best solution for both strength and for hygiene.

WMH mills and presses are designed with simplicity in mind to enable busy cheese makers to operate and maintain their units with the minimum of fuss.

This brochure only contains the larger, more standard items of equipment. If you have a requirement for other items that are not listed, or would like a modified version of one of the listed items, please give our sales team a call on 01579 383788 and they will be happy to provide you with a quotation.



MOULDS

WMH cheese moulds are available in a range of sizes to suit both hard and soft cheese manufacture. WMH moulds are “top-hat” style moulds with the base extending from the sides removing the need for intermediate pressing plates. Each mould comes complete with sliding liner that sits inside the mould and compresses with the curd as the cheese is formed.



The WMH range of moulds are manufactured from stainless steel, with fully welded seams and joints to create a very strong and hygienic mould that will offer you many years of cheese production.

If the size of mould you require is not listed below please give our sales

team a call and they will be happy to provide you with a quotation for your specific size. Similarly we are able to manufacture moulds to different designs and to fit with other moulds you may already use.

20kg tapered self-stacking moulds are now available.

Standard mould sizes:

Size	Price each
1kg (Ø130 x 60 deep)	£39.50
3kg (Ø250 x 60 deep)	£45.00
4kg (Ø250 x 80 deep)	£46.50
6kg (Ø300 x 80 deep)	£48.00
10kg (Ø300 x 140 deep)	£64.00
20kg (Ø300 x 270 deep)	£85.50

PRESSES

The WMH range of cheese presses offer something for all sizes of dairy, from single station units to those with five or more stations.

The design of the press maintains a constant pneumatic pressure which can be easily adjusted (4-6 Bar) by a hand control. Each press offers individual control of each station making each unit fully flexible.

Presses can be designed to press multiple mould sizes .

All WMH cheese presses are designed to offer the highest level of hygiene with sloping surfaces and open edges to minimise entrapment of whey. Main features include:

- Integral drip trays
- Slot in containment bars
- Swivel & braked casters



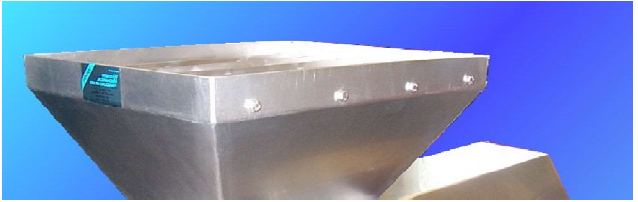
All units are manufactured to order enabling us to tailor the unit to your specific requirements.

Size	Approx. Capacity*	Price**
Single Station	12 x 4kg	£2,550
2 Station	24 x 4kg	£3,160
3 station	36 x 4kg	£3,720
4 Station	48 x 4kg	£4,400
5 Station	60 x 4kg	£5,200
6 Station	72 x 4kg	£6,000

* Capacity based on WMH moulds Ø250 x 80 deep

**Prices listed are for standard single size units

WMH curd mills are very simple to operate and can be easily lifted into position over a cheese vat or supplied on a mobile frame and offer a milling capacity of approximately 350kg per hour.



The design enables the mill to be stripped down in minutes, without the need for tools for thorough cleaning at the end of production.

Each unit is manufactured from stainless steel, with all joints fully welded for strength and hygiene. These robust units are supplied with an electric motor for drive and is supplied with 110V 3-pin plug.

