

NEWS & TRENDS



STEFAN LEITNER
Sales Director Cutting and
Packaging Technology

*Dear customers and
business partners,*

At ALPMA, almost everything revolves around bringing cheese into optimum shape; you can read more about a sweet exception on Page 2.

As you can see, there are other product groups that need to be brought into perfect shape. When cutting “sweet delicacies,” the focus is also on perfect consistency and appearance with simple handling, maximum flexibility and compliance with the highest hygiene standards. Because here, too, visual attraction plays a decisive role.

If our cutting technology or another technical solution from our portfolio have inspired you and you think they might be suited to your product range, contact us.

I look forward to seeing many of you at the ‘home game’ on our booth at the FachPack in Nuremberg!

With best regards,

FachPack 2018

in Nuremberg, 25.–27.9.2018,
in Hall 1, Booth 1-341

HIGH-PRECISION PORTIONING FOR OPTIMUM YIELD

ALPMA at the FachPack 2018

Highest precision, maximum flexibility and optimum yield: At the FachPack, ALPMA is presenting its fully automated systems, which ensure both efficient and cost-effective cheese production. First and foremost, the ALPMA flagship in cutting technology, the CUT 32.

The FachPack trade fair is something of a home game for ALPMA: for almost forty years, ALPMA has participated with its own booth in Nuremberg, demonstrating how its solutions get cheese into optimum shape.

The focus of the ALPMA presence, at Booth 341 in Hall 1, is the CUT 32: in a matter of seconds, this innovative portion cutting machine measures and cuts complex cheese bars into precisely weighted portions, right down to the last gram – therefore increasing the yield of fixed-weight cheese pieces by up to 20 percent. During the portioning process, cheese-making factories lose money through underweight or overweight portions. The CUT 32 reduces this ‘give-away’ to a minimum: it cuts even complex cheeses such as Emmental precisely into fixed-weight portions. In some cases, cheese

producers can get up to one whole portion more out of a cheese bar. An intelligent combination of state-of-the-art measuring and cutting technology makes this possible: the CUT 32 quickly measures the contour of a cheese bar supplied via a conveyor belt, automatically calculates the correct portion density and then cuts the bar optimally into portions of the pre-selected size. And all of this takes no more than a few seconds: the CUT 32 can cut up to 120 fixed-weight cheese portions in one minute. Its ‘big brother,’ the CUT 32 HS, can even cut 240 portions a minute thanks to its dual track. And following the cutting and portioning process, the latest ALPMA packaging technology ensures that the cheese is also a feast for the eyes.

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Process Technology

Cheese Production Technology

Cutting Technology

Packaging Technology



PFALZGRAF

CUTTING THE CAKE

The creme de la creme

ALPMA only does cheese? Think again! ALPMA also handles cheesecake, cherry cake and cream cake. Major patisserie Pfalzgraf cuts cakes into rectangular and segment-shaped pieces using just one ALPMA machine: the KS 20 Plus.

More than two years ago now, a fire destroyed the patisserie in the Black Forest. It was rebuilt, however, production was soon up and running again – and the long-established Pfalzgraf company and ALPMA are continuing their long-standing partnership in an innovative manner.

The KS 20 Plus is a multi-station cutting machine which cuts deep-frozen cakes into segments or rectangles directly on the packaging board. It does so precisely and delicately, without smearing and without damaging either the cake or the cardboard. Its performance is impressive: the KS 20 Plus can cut 1,860 cakes per

hour. The KS 20 Plus handles even the most challenging cake-cutting discipline with ease: the Black Forest cake. The 'Vision System' on the infeed of the machine ensures precise cutting. A camera scans the position of the cake, the machine aligns the product contact-free – and prevents the knife cutting into the cherries on the cake. As a pastry chef would say:

The 'Vision System' of the KS 20 Plus is the icing on the cake.

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Interview with Otto Zimmermann, plant manager at Pfalzgraf

What were your main reasons for choosing ALPMA technology?

The absolute precision of the ALPMA systems, the company's experience in the construction of machines for food processing and our long-standing and positive contact with its sales representatives.

What was your experience during the project planning and commissioning phase?

The planning of the project and commissioning were handled very professionally, though of course, there were some hurdles to be overcome with the first delivery of this new machine version.

The plant has been running in multiple-shift operation since October 2017. What are the main advantages of the ALPMA system compared to the system previously used/operated in parallel?

Its hygiene design is unique, cleaning is simple and efficient. It runs extremely smoothly. Changeover to different products is quick and easy. It also requires very little space.



FRIESLAND CAMPINA

ALPMA's largest RO installation in production

Due to the RFC decision in 2016 to increase their cheese production capacities to 93,000 tons annually in their Gerkesklooster cheese factory, it was also necessary to increase their whey treatment capacity.

The plan was to install an **ALPMA RO High^{TS}** with integrated RO polisher to reach in a one-step process a whey concentration from 5.8% (liquid whey) up to 26% total solids in the RO whey concentrate. With this in mind, it would be possible to run the new whey with the line and the existing evaporator at a capacity of 120,000 litres liquid whey per hour, for up to 20 hours per day.

After an intense detailed engineering phase, in close cooperation between the skilled and well-experienced project teams of RFC, ALPMA PT and company Beenen (for the electrical and automation), the **ALPMA RO High^{TS}** system was completely designed to RFC needs and wishes, pre assembled in the ALPMA workshop, delivered at site, installed and successfully commissioned in July 2018, after the cheese process was expanded.

Thanks to all people involved, the project has been realized in time, in close cooperation, and was commissioned without any performance problems -> Teamwork at its best, thanks to all involved.

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Christoph Peschel, Matthias Wiedner, Marcel Knoblich, Philipp Boden, Michael Linnick, Silke Paar, Wietze Jongasma, Rico Klinner, Franz Eichinger, Henk Jonkman (from left)

Project Manager Technical Projects Henk Jonkman of FrieslandCampina:

” As a project team we had the task of increasing the production capacity in Gerkesklooster from 52,000 tons of cheese to 93,000 tons of cheese. In Gerkesklooster they had two cheese lines and we decided to replace one cheese line with a larger one and the whey from this new cheese line had to be processed by a reverse osmosis (RO) to 26% total solids in the whey concentrate.

In a short period of time we had to make a lot of choices, which meant that we chose reliable suppliers. For delivery of the RO installation we chose ALPMA. It was the first time that we started a processing project with ALPMA, but the people at ALPMA made a very professional impression during the purchase process, making it a logical choice for us.

After the purchasing process, the project teams from all disciplines started the detailed engineering. ALPMA has left the same professional impression throughout the project. The people knew very well what they were talking about and the performance in the planning was accurate. The result is that we have started the RO installation without problems.

We would like to thank the ALPMA project team for this great performance and we are happy to have a new highly professional partner for processing solutions. “



Working together: Markus Züger, owner of Züger Frischkäse AG (left) and Lucas Giessibl, construction site manager (right)



IMPRINT

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SERVICE

Maintenance campaign at Züger in Switzerland

When it comes to equipment, Züger Frischkäse AG relies on ALPMA in many areas of cheese-making technology. This also applies to regular maintenance work. After more than a decade with the existing maintenance agreement, we interviewed Mr Silvan Egger, head of the mechanical engineering workshop.

ALPMA: In the year 2005, you were one of the very first customers to conclude a servicing agreement with ALPMA. What were the advantages which prompted that decision?

Silvan Egger: There are two important aspects here. On one hand, the professional support during maintenance call-outs and on the other, the discounts on spare parts and hours.

ALPMA: Every maintenance call-out begins with individual planning and an inspection of the plant on-site. What added value do you see here?

Silvan Egger: The Service Check is a helpful product, especially in the case of new machines and complex tasks. It helps to prepare the initial servicing calls and provides a good basis for discussion on maintenance. It's also good training for us, helping us to plan our own maintenance work in the coming years.

ALPMA: During maintenance call-outs and when the plant is subsequently put back into operation, your team cooperates closely with the service technicians, which leads to an exciting flow of information in both directions. Do you feel the effects of this during production after maintenance has been carried out?

Silvan Egger: We definitely do. Both while the work is being carried out and over lunch or the evening meal, there is a strong exchange of professional know-how and ideas. The topics here are innovations and improvements that have been made since initial commissioning.

ALPMA: How satisfied were you with the latest service campaign, which took place in February of this year?

Silvan Egger: We are very satisfied. Everything went very smoothly, and the technicians, as usual, were highly motivated. If a technical problem does occur, it's always good for us to know that the service technicians from ALPMA will take care of it. Communication with the company's head office is very good and the problem is remedied with very little work required on our part.

ALPMA: After many years of working together with ALPMA, where do you see the advantages of this cooperation?

Silvan Egger: The same points that prompted us to conclude the service agreement still apply today. The professional support – and the discounts. We appreciate the constancy, too. It is also an advantage for us to see the same service technicians on every call.

” Both sides work together as a team ... our requirements are taken into account. A prime consideration for us is keeping production downtimes to a minimum, and ALPMA makes this possible through a high degree of flexibility. “

ALPMA: For many years, ALPMA has supported you with modifications during servicing. What has been your experience with the optimisation of existing equipment?

Silvan Egger: We know our systems so well that we already know what we need when we buy a new machine. But ALPMA's input is important. Optimisations always run very smoothly, too. Both sides work together as a team, with the result that our requirements are always taken into account. A prime consideration for us is keeping production downtimes to a minimum, and ALPMA makes this possible through a high degree of flexibility. In the end, we all have the same aim.

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