



## Products and Services

### Cheese & Dairy Systems

- Starter Culture Processing
- Cheese Vats
- Cheddaring Equipment
- Curd Draining & Forming
- Fine Savers & Clarifiers
- Cream Cheese Concentrators
- Raw Product Receiving & Storage
- Pasteurization & Heat Treatment
- Separation & Homogenization
- CV-6 Valve Cluster for Cheese Vats
- Batching & Blending
- CIP Systems
- Vat Automation
- OPTIMIZER Ingredient Management System

### Whey Systems

- KELLER™ Lactose Drying System
- KELLER™ Permeate Drying System
- Triple-C Processor

### Food & Pharmaceutical

- Fermentation Systems
- UHT Systems for Soy, Non-Dairy Creamers and Other Milk & Beverage Products
- Soy Milk and Other Liquid Blending
- Powder Re-hydration
- Processes for Concentration, Separation, Homogenization & Heat Treatment
- Pharmaceutical Processing Applications

### Engineering Services

- Budget & Feasibility Studies
- Application & Site Analysis
- Process Optimization Analysis
- Mass Flow Analysis for Process Systems & Total Plant
- Process Controls

### Evaporators & Dryers

- KELLER™ Hi-Con Finishing Evaporator
- Evaporators for Whey, Permeate, & Other Liquids
- RELCO® Fluid Bed Dryers & Coolers for Whey & Other Products
- Dehumidifiers
- Baghouses & Dust Collectors

### Manufacturing Products

- E-ZACCESS® Safety Decks
- Access Decks, Platforms & Stairs
- Custom Stainless Steel Fabrication
- Flowverters
- Balance, CIP & Other Tanks
- Pressure Vessels & Tanks
- Pump Stands
- Stainless Steel Doors & Window Frames
- Floor Drains
- Control Enclosures & Junction Boxes
- Custom 5-Axis Water-Jet Shape Cutting

### Installation & Site Services

- Sanitary Stainless Steel Piping
- Process Equipment Relocation
- Process Equipment Installation
- Cheese Vat Knife Sharpening

### Industrial Process Controls

#### RelTronix® Automation – UL 508A Compliant

- Cheese Vats
- Liquid Blending Systems
- Drying Systems
- Pasteurization Control
- CIP Systems
- Filtration Systems
- Fermentation Systems
- Data collection and trend analysis