

The image shows a large industrial refrigeration system with multiple vertical panels and complex piping. The Omega Thermo Products logo is overlaid on the left side of the image. The background is a dark industrial setting with some lights visible.

OMEGA

THERMO PRODUCTS

NEW REFRIGERATION
SYSTEM
FOR
CHEESE
MANUFACTURER

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A new refrigeration system has proved a vital consideration for well known cheese manufacturer as he has expanded his factory in the Northern part of the Netherlands to help supply growing international demand for dairy products. After decades of organic growth, the latest upgrade of this cheese factory required a fresh approach to support the company's aim to double production at the site.

The new plant replaces an ageing system that included some components more than 40 years old. The system had outgrown itself as the cheese factory prepared for the future.

Refrigeration is an important factor in both production processing and cheese making. It is required for milk pre-cooling, milk storage and pasteurisation during production processing, for soft ripened cheese coagulation, pressed cheese brine bath cooling, cold rooms, maturing rooms and climate control during cheesemaking.

LEADING IN HEAT TRANSFER TECHNOLOGY

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