

REISER

For 50 years Reiser has been a leading supplier of processing and packaging equipment to the cheese industry. During that time, the company has gained recognition for its high-quality equipment, innovative technology and outstanding service and support.

Vemag Cheese Block Former

Reiser and Vemag have designed a variety of Cheese Block Forming Systems for all types of applications and production requirements. This solution combines a Vemag Stuffer with a Reiser-engineered Cheese Horn – a cheese block forming and extruding attachment. The Vemag Cheese Block Former extrudes exact-weight cheese blocks with consistent dimensions and clean, uniform edges. This innovative solution eliminates waste by repurposing cheese trim, ends, scraps and other pieces to produce cheese blocks. A common application for this system is

the production of cheddar cheese blocks for retail.

At the heart of the system lies the Vemag Stuffer. The Vemag features a powerful, positive displacement double-screw pump which provides the highest levels of portioning accuracy. The double-screw transports product extremely gently and without smearing. The Vemag is available in various models and hopper capacities to meet any production requirement.

The Cheese Horn is an attachment to the Vemag. The Cheese Horn extrudes a shaped product with consistent thickness and width. The Horn is equipped with a cutoff device to control the length of the product and ensure exact-weight portions with clean, even edges. Changeover from one shape to another is easily achieved by simply swapping out the Cheese Horn's die insert. The cheese block can be virtually any shape – square, rectangular, circular and even wedge-shaped.

Vemag Cheese Slice Depositor

Reiser and Vemag have developed an automated Cheese Slice Depositor system that accurately deposits a slice of cheese onto conveyed hamburgers, sandwiches and other prepared foods. The system combines a Vemag Stuffer with a Reiser-engineered Slice Depositor attachment to produce cheese slice portions of exact size, shape and weight. The Vemag Cheese Slice Depositor uses bulk products such as block cheese and forms it into slices. It is the perfect solution to reduce hand labor and automate your production line.

REISER

725 Dedham Street
Canton, MA 02021
Phone (781) 821-1290
Fax (781) 821-1316
sales@reiser.com
www.reiser.com



REISER

