



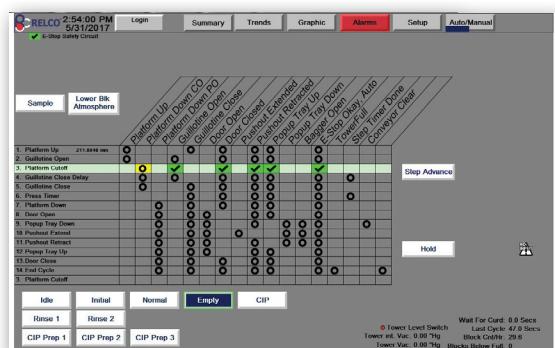
TRU-BLOCK™ BLOCKFORMER

CHEESE MAKING EQUIPMENT

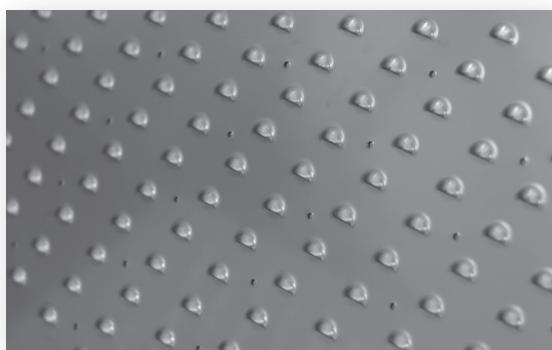
RELCO can equip your plant with the latest in block-forming technology with our **TRU-BLOCK™ Blockformer** – a high quality, heavy duty blockformer designed to USDA guidelines. RELCO Engineers partner with you to assemble the right combination of products to maximize your unique operation. RELCO has installed over 400 blockformers across the globe.



Enhancements to the RELCO® **TRU-BLOCK™ Blockformer** have been made with the customer in mind. By utilizing customer feedback, and our own extensive design experience, RELCO is able to manufacture an efficient blockformer.



Simplified user interface for viewing blockformer operation parameters and recommended maintenance based on component



Patent-pending Tower Screen features dense grid of perforations and improved strength.

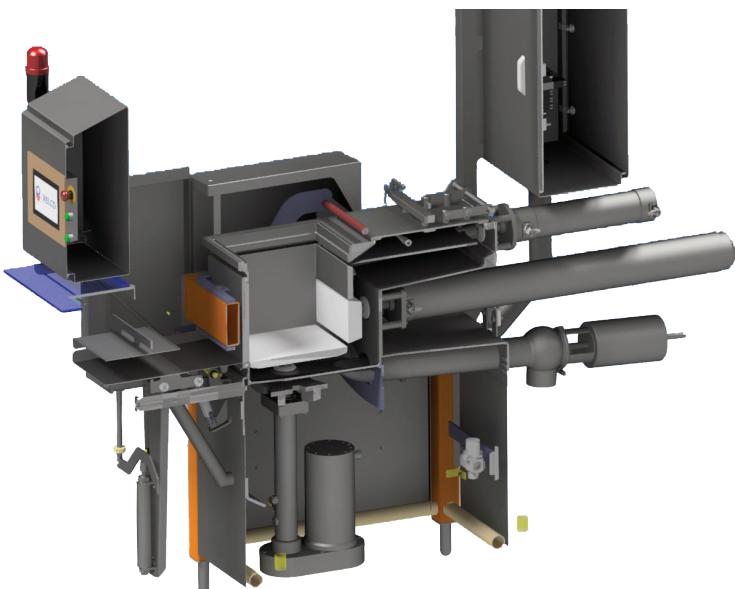
FEATURES & BENEFITS

- Pop-up tray is hinged to eliminate transitions from the blockformer chamber to bagger to maximize final product output
- Platform lift utilizes a ball screw actuator with motion control for the most accurate platform height control (within +/- .003 inch)
- Guillotine Cover includes quick-clamps for fast and easy inspection
- Optimum frequency of openings and percentage of open area in the Tower Screen to facilitate the most efficient whey removal and block forming
- Minimal gap between screen and tower allows excellent curd fusion into blocks across a variety of cheeses
- O-ring seals replace flat gaskets making the TRU-BLOCK™ more sanitary
- Blockformer footprint has been reduced to use less floor space
- Whey Gallery has been integrated into blockformer chamber reducing transitions in the cheese column for the best possible block finish
- Door mechanism is mounted directly to the tower chamber, improving alignment, reducing wear and providing a reliable seal
- Rugged platform mounting mechanism simplifies and reduces maintenance
- Patent-pending Dual-Viton chamber seal technology includes a leak-detect chamber with an atmospheric external gap for separation of sanitary and non-sanitary parts and designed for greater performance and lifetime
- Tower top is easily removable for simple inspection process
- Tower CIP flow is positively channeled between the screen and inside the tower for the most efficient cleaning
- Style of solenoid valve allows for easier maintenance for changing of cylinder solenoids without solenoid bank disassembly



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FEATURES & BENEFITS (CONT'D)

- Blockformer base is sloped to remain free of water and debris
- Automation comes standard with sequences for Initial Fill, Normal Operations, and Emptying of Towers maximizes the tower efficiency (in all three operations)
- Full automation capabilities for complete integration with existing processes
- Air Management System for accurate management of vacuum levels and air flow allows for maximum cheese through-put

OPTIONS

- Oversized Guillotine Actuator for severe-duty cheeses

PRODUCTION CAPABILITIES*

- | | |
|---------------------------|-----------------------------|
| ■ 18' Standard Tower | up to 2,000 pounds per hour |
| ■ 22' Extended Tower | up to 2,500 pounds per hour |
| ■ 32' High Capacity Tower | up to 3,500 pounds per hour |

* Typical Standard Sizes