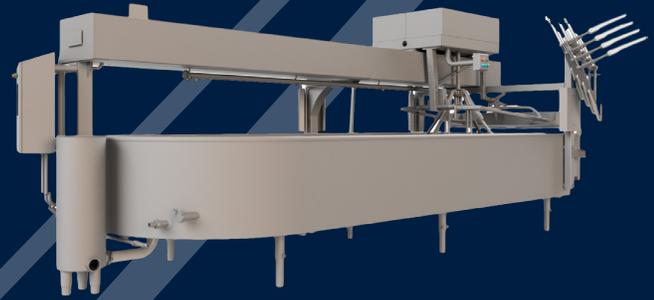


The RELCO® TRU-FINISH™ Curd Table is designed with the customer in mind to provide fast, efficient and sanitary separation of curd and whey and is capable of producing a variety of cheeses. The table also facilitates the uniform mixing of salt and condiments into the curd bed. RELCO's patent- pending forker shoes and rugged agitator design guarantee thorough mixing of product. Tools and accessories are designed to be mounted and changed with a minimal amount of effort.



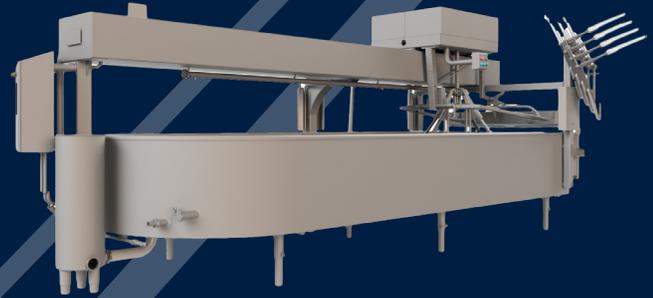
The TRU-FINISH™ Curd Table is available with permanent drain screens and a permanent (CIPable) drain trough, or traditional removable drain screens. Product can be discharged to a RELCO Curd Unloader for either Air Conveying, Vacuum Conveying to the downstream process.

FEATURES & BENEFITS

- Sealed bearings on carriage wheels require no greasing; reducing maintenance and increasing life
- Locking collar prevents stirring Forkers from lifting out of cluster during operation
- Stirring Forkers with Quick Release Sanitary Shoes are engineered for strength while providing gentle, effective mixing of product
- CIP Spray Tube is designed for uniform flow of CIP solution and efficient cleaning of drain trough
- Drain trough flanges are sealed with O-rings and fastened with quick connect swivel bolts for quick & easy inspection
- Internal Heating Tubes are interconnected for even heat distribution; automation interlock to prevent damage from overheating
- Travel motor uses encoder technology for accurate control of carriage position
- Fully welded track supports reduce the chance of debris falling on the curd bed
- Stirring Forkers can remain operational and on the table with the Curd Pusher in place
- Operator pendant with sealed touch buttons for sanitary operation above product zone
- On-board PLC & HMI for local control of carriage, stir, and travel functions
- System automation capabilities for complete integration with upstream and downstream processes
- All stainless steel internal frame construction for extended table life
- E-stop pull cable along the full length of table provides enhanced safety for operators
- "Bearclaw" attachment method of stirring Forkers for easy installation/removal and overall improved strength



The RELCO® TRU-FINISH™ Curd Table is designed with the customer in mind to provide maximum flexibility. There are three distinct varieties offered: 1) The TRU-FINISH™ features our premium Rack and Pinion Drive, has an integrated drain screen, and is CIP-able. 2) The TRU-FINISH™ Classic is a chain-driven unit, has an integrated drain screen, and is CIP-able. 3) The TRU-FINISH™ Classic Lite is a chain-driven unit with removable drain screens and is our basic model.



AVAILABLE OPTIONS

- Curd Pusher can be parked/stored at end of table
- Curd Pusher can remain mounted in place for the duration of the production day to reduce labor
- Side product inlet option to reduce foam and provides even curd distribution
- Rack & Pinion Carriage for challenging curd depth applications (with built-in clutch for automatic slippage)
- Heavy duty Cluster Shaft with a bearing supported stir motion
- Round-end side screen for increased whey drainage
- Removable drain screens
- Quick latch whey tank for easy access to trough
- Overhead spray tube distributes water evenly for curd washing
- Dual-Carriages for reduction in unloading time and improved agitation
- Table, floor, or ceiling mounted track supports for more operator clearance around the Curd Table
- Integrated Curd Dam prevents curd build-up in corners
- 2205 Liner for high salt applications
- Table mounted disconnects
- Water or steam heating
- CE Approval



RELATED EQUIPMENT

- Floor/Caster mounted or Hanging/Rail mounted unloader
- RELCO's CTS (Hose Management System: Curd Transport System)
- Air Conveying Systems (vacuum or blown curd transfer)