

**CHEESE PACKAGING**  
**Ross Tray Sealer**



**Ross Tray Sealers produce modified atmosphere packages (MAP) from preformed trays of almost any size or shape.** Ross MAP systems package all types of cheese products at a full range of output rates. They produce attractive, leak-proof, tamper-evident packages with greater seal integrity and extended shelf life.



Ross manufactures a variety of tray sealers, including machines that feature an Inline design, as well as machines that use a Tray Carrier design. All Ross tray sealers are built in the USA.

Ross Tray Sealers consistently produce packages with high-quality seals that virtually eliminate leakers. The machines are fast, highly flexible, and extremely easy to operate. They feature stainless steel construction to provide the highest level of sanitation

Ross Tray Sealers have output rates ranging from 5 to 150 trays per minute, allowing you to choose the right machine and the perfect balance of production output to capital investment for your business. You do not have to sacrifice quality, shelf life, or package security.



**Test your ideas and our equipment at the Reiser Customer Center.**

The Reiser Customer Center provides you with the opportunity to test and develop new products and processes under the same conditions found in most food plants. The customizable 13,000 square foot processing room has space to run individual machines or fully automated lines. The Center also features a full kitchen for cooking and sampling finished products. The application specialists at Reiser can help you determine which system is right for your application.

**The industry's leading customer service and support.**

At Reiser, we know that it requires a dedicated and knowledgeable support network to guarantee a satisfied customer. With more than 100 worldwide support professionals, we've put together a team that is one of the best in the world. Not only are we experts on our full line of equipment, we also understand product applications. From research and development, installation, training and service...to telephone support, application specialists, and a huge inventory of spare parts, no other supplier can match Reiser's total commitment to its customers.

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Reiser Customer Center



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Reiser Training

**Innovative cheese processing and packaging solutions.**





**CHEESE PROCESSING**

# Vemag Formers, Portioners and Depositors



**Cheese Block Forming**  
Extrude exact-weight cheese blocks with consistent dimensions and clean, even ends from cheese offcuts and trim.



**Cheese Shredder Topper**  
Extrude and deposit a precise portion of cheese shreds directly onto conveyed product with complete coverage and no mess.



**Cheese Slice Depositor**  
Accurately form and deposit precisely portioned cheese slices onto conveyed product such as burgers and breads.

**The versatile Vemag is your single solution for producing a wider variety of innovative cheese products.**

The Vemag will prove to be the most versatile machine in your plant, providing efficient, high-speed production of all types of cheese products. The reliable Vemag sets the standards for portioning accuracy, speed, product quality and consistent performance.

The Vemag incorporates a number of innovative attachments that can be swapped out in minutes, giving you the flexibility to produce everything from cheese blocks, slices, sticks and shreds to portioning into cups, trays, containers and more.

The Vemag is available in various models and hopper capacities to meet virtually any production requirement: the Vemag HP-E Series for higher volume production and the Vemag 500 for lower volumes. A Reiser-engineered Waterwheel attachment can be added to the Vemag to accurately divide product flow to any number of outlets and is perfect for multiple lane portioning.



**The Vemag is USDA Dairy Accepted.**

The Vemag HP Series Dairy Design complies with current USDA specifications as per 3-A Sanitary Standard, Number 23-05 and was awarded the Equipment Acceptance Certificate in 2007. All Vemag models feature stainless steel construction to ensure the highest levels of hygiene and food safety.



With more than fifty years of processing expertise, Reiser and Vemag can help you maximize your range of cheese product offerings. Our customer support team and state-of-the-art test center are always available to help you generate ideas, develop recipes, test equipment and produce new products using the innovative Vemag. Partner with Reiser – we'll help you make a better, more profitable product.



**Cheese Shape Former**  
Produce exact-weight formed cheese portions in all shapes and sizes – from unique shapes to sticks and planks.



**Cheese Cup Filler**  
Automatically portion, deposit and fill cups and containers with exact-weight portions of processed cheese, spreads and dips.



**Multi-Outlet Cheese Extruder**  
Multi-outlet waterwheel for high-volume production divides product flow into multiple lanes with equal portions from each outlet.

**CHEESE PROCESSING**

# Holac Dicers and Shredders

**Holac is a world leader in dicing technology.**

Holac Dicers provide unmatched versatility and easily produce a variety of uniform product shapes and sizes. Featuring a simple-to-change cutting grid, a single Holac can cube, shred, strip or flake all types of cheese products and improve yields with consistent size pieces ranging from 1/8" to 2-1/4".

The key to the Holac is its flexibility. Because it is so quick and easy to change the cutting grid, processors can easily make a wide variety of products.

Holac provides a range of machines to satisfy any production requirement. All Holac equipment is designed for easy sanitation and the highest levels of hygiene.



**CHEESE PROCESSING**

# Seydelmann Bowl Cutters

**Seydelmann Bowl Cutters are perfect for processed cheese applications.**

Seydelmann offers a complete range of Bowl Cutters for processed cheese applications and can be used to produce a wide variety of cold pack cheeses, cheese spreads, cheese balls and cheese logs.

Seydelmann Bowl Cutters are ideal for all applications that require grinding, mixing, and particle reduction. They allow flexibility to quickly change recipes and offer the highest levels of productivity. Product structures from course chopping to very fine textures can be easily achieved, all with a uniform, homogenous mixing of the ingredients.

Built entirely of stainless steel, Seydelmann Bowl Cutters are engineered and manufactured to the highest standards of durability and hygiene.



**CHEESE PACKAGING**

# Reiser Form/Fill/Seal



**Reiser's line of high-performance horizontal form/fill/seal packaging machines is the most rugged and efficient in the industry.** A superior sanitary design, the highest production rates, maximum reliability, and a wide range of models make Reiser the best solution.

Reiser FFS packaging machines produce the industry's highest quality packages. Each model produces vacuum, modified atmosphere and vacuum skin packages. The machines feature a rapid air forming system that allows the use of thinner films while maintaining thickness in package corners, resulting in significant packaging material savings.

Reiser FFS packaging machines are constructed of heavy-duty stainless steel and are engineered to meet the highest standards of hygiene. Designed for complete washdown, the machines can be cleaned quickly and safely.

Each model comes complete with a multi-language, user-friendly, programmable touch screen including diagnostic software, resulting in easy operation.



**CHEESE PACKAGING**

# Supervac Vacuum Chamber



**Supervac automatic belt vacuum chamber packaging machines have an outstanding reputation among cheese processors worldwide for producing high-quality packages.**

Supervac packaging machines ensure the best package seals in the industry. They feature a double biactive high-pressure sealing system to virtually eliminate leakers, rework and returns. Heat and pressure are applied from above and below the packaging material to produce not just one seal, but two superior seals. A Supervac can easily handle all types of bags and packaging materials, including foil packaging.

Superior seals are just the start. Supervac machines reduce labor costs while increasing productivity. One machine can easily handle the production requirements normally handled by two or more double chamber packaging machines. Its ergonomic design allows a single operator to load, run and style the packages. Supervac's exclusive Expansion Cushion reduces evacuation times by 30%, pushing the operator to keep up with the machine and delivering more finished packages at the end of the day.

