



**Highland  
Equipment  
Limited**

# Continuous Processing is now available!



**Highland Equipment Limited  
presents a brand new way to  
produce protein based foods  
*RICOTTA CHEESE, PANEER,  
QUESO BLANCO, TOFU and  
FOOD GRADE CASEIN***



## **Benefits**

This continuous process provides a variety of benefits to manufacturers of these product lines

- Energy savings of approximately 70% on operating costs through regeneration of spent whey
- Labor savings in excess of 60% over conventional vat, batch process
- Consistent quality control output of product
- Automatic operation using PLC controls
- Extended shelf life of product from a typical 4 weeks duration to 12 weeks as a result of hot-packing product
- Increases yields due to the recapture of fines and normally list solids such as proteins and fats with recovery averaging 95%

## **The Equipment is available in three models:**

- |                 |   |
|-----------------|---|
| <b>HEL 2500</b> | Capacity running range of this model is from 660 to 925 US gallons per hour or 2,500 to 3,500 litres per hour.    |
| <b>HEL 5000</b> | Capacity running range of this model is from 1320 to 1850 US gallons per hour or 5,000 to 7,000 litres per hour.  |
| <b>HEL 7500</b> | Capacity running range of this model is from 1980 to 2640 US gallons per hour or 7,500 to 10,000 litres per hour. |

For further information on output analysis and a video of the process call...

**Highland Equipment Limited**

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1-800-956-5643**