APPLICATION SOLUTION: Cheese Production



Product Family: Electric

Product Used: RSH25 Hygienic Electric

Actuator

Product Type: Modified Standard

Application Requirements

Stroke: 43 Inches Speed: 3 in/sec Force: 300 lbf

Orientation: Vertical

Application Description:

Pressing cheese blocks from molds.

Challenge:

A cheese producer was looking for an electric actuator to press out cheese blocks from formed molds. The actuator needed to withstand high-pressure, high-temperature caustic wash down procedures and offer a hygienic design to conform to the facilities production standards.

Tolomatic Solution:

Tolomatic provided a RSH25 hygienic electric actuator with an all stainless steel design for use in meat (livestock), poultry and dairy processing applications. In order to release cheese blocks from the larger molds the IP69K rated RSH actuator was modified with a stroke length that is longer than catalog specs.

Customer Benefit:

- Actuator delivered hygienic design, while subjected to vigorous wash down procedures
- No need for expensive actuator guarding
- Reduced overall machine costs and reduces cleaning time
- Electric actuation provides more control and consistance than traditional pneumatic cylinders