



Cheese Head Extruder

Situation:

A leading Cheese producer was at maximum capacity on their existing cheese extrusion lines and demand was requiring more production. Limited space did not allow for another cheese line to be installed. Millard had designed their current machine and was again consulted, this time to help increase capacity on the existing lines.

- *Need for increased capacity*
- *No more room available for another line*



Action:

Millard's Sales Engineer worked with our customer to design and develop a new head for the existing cheese extruder; going from 8 to 16 distinct cheese streams out of the same machine.

- *Food Safety: "In-House" Passivation for Sanitary durability*
- *Designed to fit existing machines*
- *Used 3D CAD modeling to analyze impact and fit*
- *Made from AL-6XN Stainless Steel to maximize wear resistance*
- *Sanitary design for ease of cleaning*
- *First Cheese Head was made from 316 Stainless Steel to prove out operations at a lower cost to the customer*



Results:

- *Capacity increase of 200%*
- *No major machine capital investment required*
- *No more floor space required*
- *Initial positive results slated this change for all (8) of their extruder lines*