



technology  
at the service  
of the food  
industry

A modern, multi-story office building with a white facade and large glass windows. The building is illuminated from within, and the sky is a deep blue with scattered clouds. Two tall, thin cypress trees stand in front of the building. To the right, there is a large glass entrance and a flagpole with three flags. The word "Technical" is written in large, bold letters on the roof, accompanied by a stylized globe logo.

 **Technical**



Since it was established in 2001, Technical has focused its activities on the design and manufacture of machinery and complete turnkey installations for the food industry, specialising above all on cheese production processes.

Technical's facilities cover an area of 6,200 m<sup>2</sup> that have been set up and equipped for developing machinery and carrying out FAT tests, which certify the quality of the equipment and guarantee optimal functioning before it is delivered to clients.

Technical is a young and very dynamic company which, since it began, has always sought out international markets and strategic alliances.





## PROFESSIONALISM, EXPERIENCE AND QUALITY

Tecnical's highly-trained team offer a wealth of experience acquired over more than 30 years, which together with the latest technology and tools for designing equipment make Tecnical the best choice of partner for its clients. The result is a series of high quality and highly functional production lines that give Tecnical's clients an advantage over their competition.

Tecnical continuously adapts its products to comply with the main technical, technological and quality regulations, which allows it to always certify the equipment and/or installations according to the requirements of the specific destination countries.



### CDT curdling vats

Designed to provide the very best performance in the production of any type of cheese.



# Experience.





**Innovation.**

## RESEARCH AND INNOVATION

The R&D+i Department is constantly developing new equipment and optimising existing systems in order to meet the needs of today's production processes. The aim is to offer innovative solutions using cutting-edge technology.

In addition, Tecnical works with renowned food technology institutes and leading polytechnic universities.

Recently, the company has developed several patented designs to improve the method of washing moulds and cheese pressing systems.



### **MULTIFORMAT** moulding machine

To drain, pre-press, form and mould a wide variety of cheeses in different formats using a single piece of equipment.



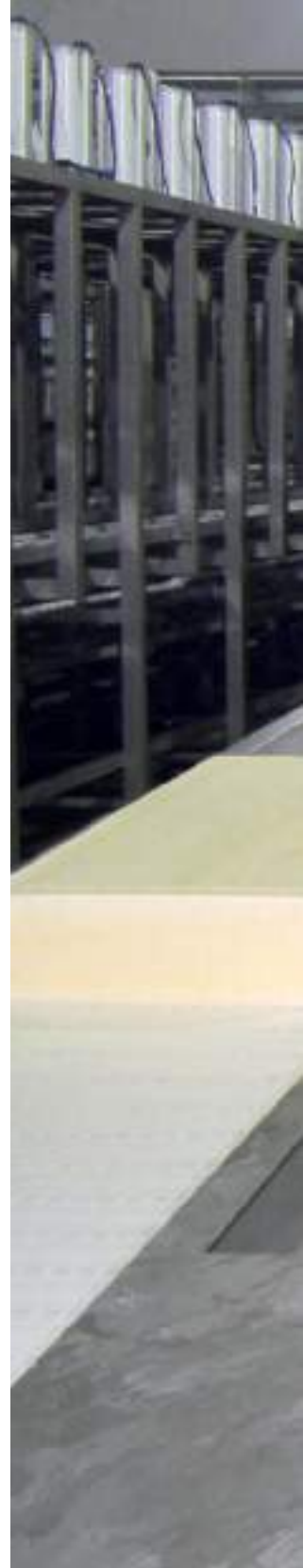
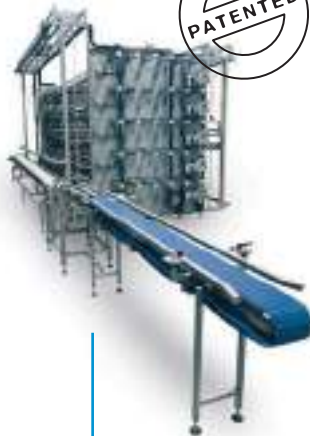
## **FLEXIBILITY AND ABILITY TO ADAPT**

Tecnical's equipment is characterised by its great flexibility, as it allows a great variety of products and a very wide range of formats to be produced on the same production line. Moreover, format changes are very simple and quick to carry out, greatly streamlining the manufacturing process.

Tecnical's Project Planning Department always seeks the ideal equipment layout to optimise the space available in each production plant.

### **PRENSADUR automatic presses**

This equipment allows the automatic pressing of cheese in multiple formats in a very small area by making the most of the height of the building, thus optimising the space available in production plants.





# Flexibility.





**Efficiency.**

## EFFICIENCY AND TECHNICAL SUPPORT

Tecnical's equipment is known for its superior efficiency and reliability: it guarantees high-performance productivity, requires very little maintenance and, in addition, is fitted with the necessary technology to be able to provide remote technical support via Internet in the event of a problem.

The After Sales Department coordinates technical support rapidly and efficiently in the countries Tecnical is present in.



### Tunnels for washing moulds and lids

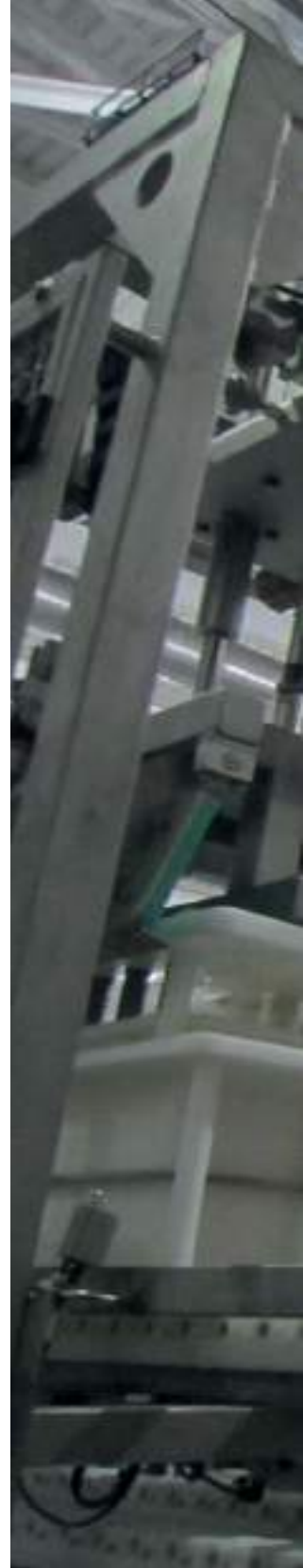
Tunnels with various sections for pre-washing, washing, rinsing and applying disinfectants to moulds and lids.



## MAXIMISING THE USE OF SPACE

When defining an installation, Tecnical reduces the surface area required to the minimum. As the addition of every square metre required for an equipment installation has a direct impact on the cost of the investment, Tecnical works to optimise the space available and make full use of the height of the building.

Traditionally, production lines have always required a large floor area and have not taken advantage of the volume available. In contrast, Tecnical's machinery is designed to make maximum use of all the available volume in the client's facilities from dispensing to salting, and pressing and mould accumulation systems.



### Immersion washing system

Washing for moulds and plastic boxes in continuous and by immersion.



# Optimisation.





## PRESSED CHEESE PRODUCTION

For producing pressed cheeses, Tecnical offers a full range of cutting-edge equipment that can be used to make any type of cheese, ensuring maximum homogeneity in the products obtained and high performance in the production.

It is also extremely versatile and can always be adapted to respond to the demands of a changing market. In each project, the degree of automation is adapted to suit the technical and investment requirements.



### Vertical stacking system for moulds and lids

For storing moulds and lids in the minimum amount of space possible by taking advantage of the height of the building and, at the same time, guaranteeing that none are damaged.



## PRODUCTION OF SELF-PRESSED CHEESES

For producing automatically pressed cheeses, from both hard and soft pastes, Tecnical offers production lines that include all the equipment needed to complete the production process.

The wide range of machinery Tecnical produces is available in different degrees of automation to meet the requirements of each production line, while always complying with the highest standards of quality.

### Automatic pile-turning unit

Specially designed to turn piles of multi-moulds for self-pressed cheese.









## FILTERING AND HEAT TREATMENTS: MILK, WHEY AND BRINE

**Milk** is the raw material for any of the processes that Tecnical caters for. For this reason, it is essential to ensure its correct treatment and storage. Depending on the characteristics of the milk and the product being made, Tecnical can offer tailored solutions for reception, heat treatment and standardisation.

**Whey** has always been a difficult sub-product to handle for most cheesemakers. Tecnical offers a range of equipment from curd production systems to filtering equipment (UF, NF and RO), among others, which enable maximum use to be made of whey and guarantee an environmentally sustainable manufacturing process.

**Brine** can have a long useful life if it undergoes the correct treatments. Tecnical offers both conventional and membrane filtering systems (UF and MF), refrigeration equipment and salt reconstitution systems.



### Membrane filtering equipment

RO, NF, MF and UF filtering to separate specific particles with a low molecular weight.



## PRODUCTION OF YOGURT AND ACIDIFIED DAIRY PRODUCTS

Tecnical provides tailored solutions for producing all kinds of fermented dairy products: yogurt, smetana, kefir, leben, koumiss, ayran and sour cream.

The production lines available range from ripening chambers to dispensing and packaging systems for small and medium-sized productions.

### Yogurt ripening systems

For fermenting any kind of soured milk, while guaranteeing the quality and homogeneity of the product.







## CHEESE TREATMENTS

The correct treatment of cheese prior to its commercialisation provides greater added value as it extends the product's shelf life, improves its appearance and facilitates consumption.

Tecnical offers a wide range of equipment for applying finishing treatments to cheese after salting, during ripening and even up to shipment: systems for washing, drying, brushing, painting, cutting, packaging and shrink wrapping.

In addition, Tecnical can also supply displacement systems that enable any of these processes to be automated.



**Wedge cutter for cheeses**  
For cutting into wedges semihard cheeses, particularly cylindrical or spherical ones.



## TREATMENTS AND DISPLACEMENT OF PLASTIC BOXES, CONTAINERS AND PALLETS

The different auxiliary elements required in the cheese-making process, such as plastic boxes, shelves, stacking units, trolleys, containers and pallets must always be in perfect condition to guarantee the quality of the final product.

Tecnical can provide multiple tailored solutions to facilitate washing, disinfection and drying treatments, as well as displacement in various applications.

### Box palletiser

Specially designed for stackable plastic boxes with side openings for carrying.







## TECNICAL AROUND THE WORLD

Currently, installations supplied by Tecnical are operating in 34 countries around the world.

### TECNICAL GROUP





Sweden

Estonia

Denmark

Russia

Ireland

Belgium

France

Hungary

Italy

Romania

Bulgaria

China

Portugal

Spain

Tunisia

Greece

Algeria

Israel

India

Australia



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