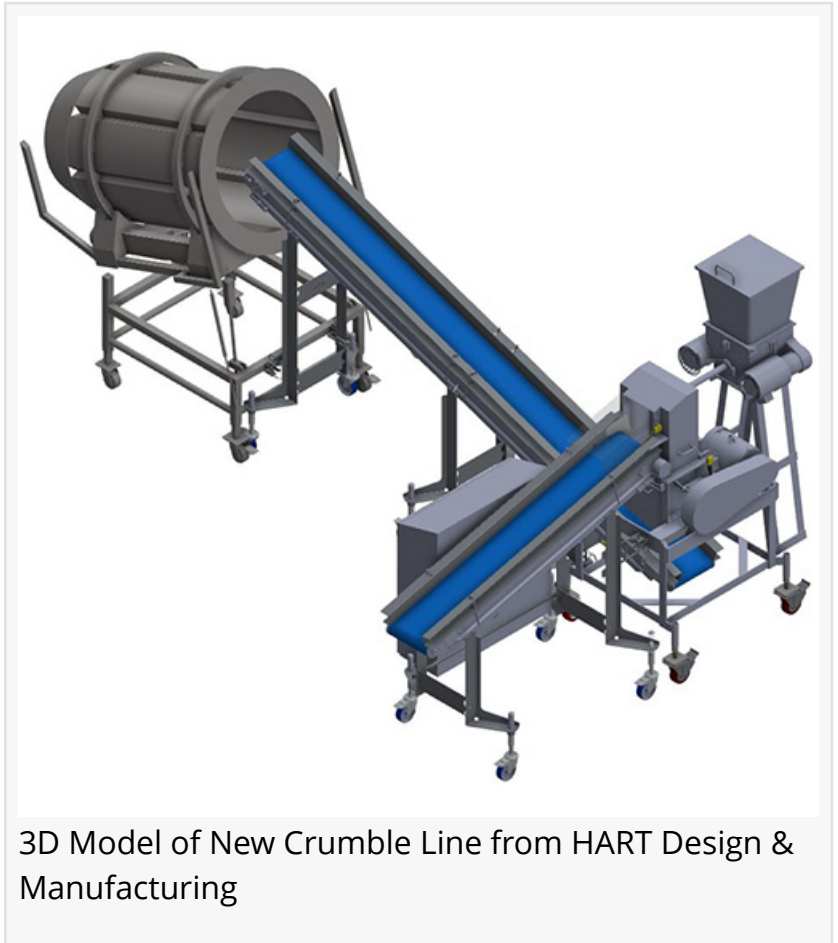


HART Design & Manufacturing Unveils New Crumblers and Crumble Lines for High-Efficiency Cheese Processing

HART Design & Manufacturing, a leader in cheese processing equipment, announces the addition of new Crumblers & Crumble Lines to their product offerings.

GREEN BAY, WI, UNITED STATES,
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[EINPresswire.com/](https://www.einpresswire.com/) -- [HART Design & Manufacturing](#), a leader in innovative cheese processing equipment, is proud to announce the addition of their new Crumblers and Crumble Lines to their suite of solutions. These advanced systems are designed to meet the evolving demands of the cheese industry, offering unparalleled precision, efficiency, and product quality in the production of crumbled cheese.



3D Model of New Crumble Line from HART Design & Manufacturing

HART's Crumble Lines are built to enhance production capabilities by reducing cheese into consistent "crumbles," ensuring uniformity and high throughput. Each line integrates a series of component machines that work together to streamline the infeed, crumbling, and discharge processes, culminating in a seamless, fully automated solution.

"Our new Crumblers and Crumble Lines are a testament to HART's commitment to innovation and addressing the needs of the cheese industry," said Timm Schaetz, CEO of HART Design & Manufacturing. "With these additions, we're empowering cheese producers to maximize efficiency while maintaining the highest quality standards."

Key Features of HART's Crumble Line:

- Infeed Conveyor: Automatically loads the product into the Crumbler for seamless operation.
- Crumbler: Reduces cheese blocks or other forms into crumbles of consistent size.
- Anti-Caking Agent Dispenser: Ensures the precise distribution of anti-caking agents using a volumetric feeder, maintaining product integrity.
- Tumble Drum: Gently tumbles the crumbled cheese with the anti-caking agent, ensuring an even coating before moving to downstream processes.

Capacities for the Crumble Line are customizable and depend on the operator, product size, and environmental factors, offering flexibility for a range of cheese types and production environments.



NEW Crumble Cheese Machine from HART Design and Manufacturing

“We understand that the needs of cheese producers are constantly evolving,” added Todd Delebreaux, Director of Sales at HART Design & Manufacturing. “Our Crumblers and Crumble Lines are designed not just to meet today’s demands but to anticipate the future needs of our customers, with scalable options for any operation size.”

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Our new Crumblers and Crumble Lines are a testament to HART’s commitment to innovation and addressing the needs of the cheese industry”

Timm Schaez, CEO of HART Design & Manufacturing

The [addition of the Crumblers](#) and Crumble Lines further solidifies HART’s position as a trusted partner in the cheese industry, offering cutting-edge solutions that help companies remain competitive and efficient.

For more information about HART Design & Manufacturing and their new Crumblers and Crumble Lines, visit www.hartdesign.com.

About HART Design & Manufacturing

HART Design & Manufacturing specializes in high-quality equipment for the cheese and dairy industry, with a focus on innovation, durability, and superior customer service. With decades of experience, HART continues to provide advanced machinery solutions that help customers streamline operations and optimize production.

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Crumbled Cheese from HART Design and Manufacturing's New Cumbler

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