

To whom it may concern
Date: May 2018

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SELLER:

Cooperativa Agraria Limitada Carmelo (CALCAR)
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Att.: Mr. Hugo Parechi

Date: May 2018
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CHEESE PLANT ON SALE
REF. 7135.1



Dear Ladies & Gentlemen,

On behalf of CALCAR, Uruguay, we hereby have the pleasure to offer you the following second-hand cheese production plant for immediate sale:

FH SCANDINOX A/S

HEAD OFFICE:

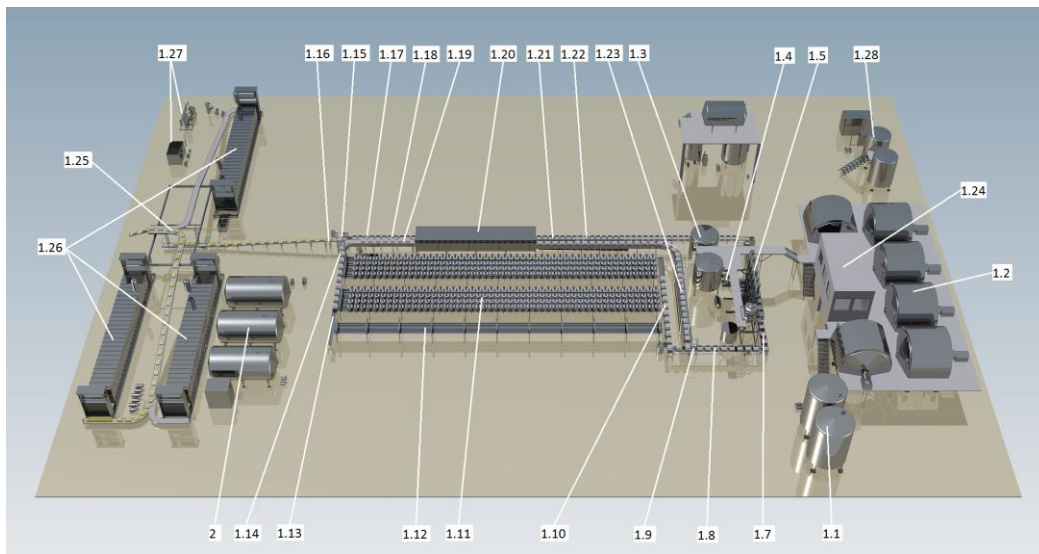
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**Pos. 100: Cheese production plant. Fully automatic.
Capacity per hour: 3000 kg/hour
Designed for production of traditional yellow cast cheese in
rectangular forms. 10 Kilos.**

**All equipment has been dismantled and is in a good condition.
Carefully stored at the premises of CALCAR in Uruguay, where it
Also can be inspected prior to agreement.**

**Please note! Detailed 3D installation drawings are available and
included in the price.**

**Pos. 200: Milk Pasteurising line.
Capacity per hour: 30.000 l/hour
Separating and pasteurising of milk.**

**All equipment has been dismantled and is in a good condition.
Carefully stored at the premises of CALCAR in Uruguay, where it
Can be inspected prior to agreement.**

**Please note! Technical drawings and documentation is available
and included in the price.**

VIDEO AND PICTURES OF THE CHEESE PLANT, PLEASE ENTER

WWW.FHSCANDINOX.COM

Contact Uruguay: Jørgen Schmidt

Contact Denmark: Torben From & Anders Lundum



100 - YELLOW CHEESE PLANT

100.1

Article: 2 pcs. vertical stainless steel cheese milk storage tanks.
Single skin tanks.

Volume: 14000 litre

Manufacturer: Landteknik

Year of manufacturing: 1992

Condition: Excellent.

100.2

Article: 6 pcs. horizontal stainless steel closed cheese tanks.
Model: Tebel OST.
The Tebel cheese tanks is a horizontal tank for the production of curd, form OST types of cheese. It has all required functions for a carefully controlled and predictable process, Including filling of cheese milk, mixing of ingredients, cutting of coagulation of milk, cutting of coagulation of blending, whey discharge, water addition, indirect heating and cooling, emptying, and CIP (Cleaning in Place)
Incl. Whey drainage system, Heating jacket on lower half of cylindrical section, manhole with sliding door on top position, internal lightning.

Volume: 14.000 litre

Manufacturer: Tebel

Year of manufacturing: 1992

Condition: Good



100.3

Article: 2 pcs. vertical stainless steel cheese buffer tanks.
Double jacketed tanks (cooling jacket). Agitator in top.

Volume: 10.000 litre

Manufacturer: Tebel

Year of manufacturing: 1983

Condition: Good.

100.4

Article: 1 pc. Cheese mould buffer storage column lines.
Incl. 350 pcs. rectangular cheese moulds.
Mould size: (LxWxH) - 350x280x160 mm

Volume: 10 kg moulds

Manufacturer: Laude

Year of manufacturing: 2005

Condition: Good.

100.5

Article: 1 pc. Casomatic Model S6 fully automatic, continuous system
for whey drainage, pre-pressing, accurate cheese block
formation and mould filling in one sequence.
Equipped with 6 pcs towers/columns.

Volume: 600 kilo per tower/hour

Manufacturer: Tebel

Year of manufacturing: 1983

Condition: Good.



100.6

Article: 1 pc. Cheese pressing system.
Number of pressing lanes: 8 pcs.
Number of pressing cylinders: 45x8 = 360 pcs.

Volume: -

Manufacturer: Tebel

Year of manufacturing: 1983

Condition: Good.

100.7

Article: 1 pc. Cheese mould emptying unit
Including lid take off and mould turning station.

Volume: -

Manufacturer: APV

Year of manufacturing: 2005

Condition: Good



100.8

Article: 1 pc. Cheese mould washing machine.
Two levels. One for moulds and one for lids.

Volume: -

Manufacturer: APV

Year of manufacturing: 2005

Condition: Good.

100.9

Article: Conveyers
Complete conveyer system.
"White plast belts"

Volume: -

Manufacturer: Nikodan

Year of manufacturing: 2002

Condition: Good.



100.10

Article: Cheese brine rack system. Stainless steel.
Automatic system. Built and designed for the room.
A compact and good designed salt brine system.

Volume: Total 83 pcs. of stainless steel brine storage racks.

Manufacturer: APV.

Year of manufacturing: 1987.

Condition: Good.

100.11

Article: Belonging equipment plus accessories:

- Cheese pump. Maso. Type SPS 6". Year 2001.
- Centrifugal pumps
- Automatic valves
- Control system and operating panels.
Control system based on Sattline
- Inspection platforms
- Small operator- and plant inspection office on
top of platform.

Condition: Good



100.12

Article: Belonging fully automatic CIP Plant for the cheese line.
(according to last up-dated P/I diagram, year 2006.)
Installed and commissioned in year 2006.

- 1 pc. Stainless steel pre-rinse tank.
- 1 pc. Stainless steel Lye tank
- 1 pc. Stainless steel Acid tank.
- 2 pcs. Chemical storage tanks
- 1 pc. Plate heat exchanger.
- All belonging automatic valves
- All belonging centrifugal pumps / dosing pumps.

Condition: Good

100.13

Article: Belonging cheese water tanks for cheese line.
(according to last up-dated P/I diagram, year 2006.)

- 1 pc. Stainless steel horizontal tank. 6000 litre.
- 1 pc. Stainless steel vertical tank. 3500 litre
- 1 pc. Stainless steel balance tank.
- 1 pc. Plate heat exchanger. 2 sections.
- All belonging automatic valves
- All belonging centrifugal pumps.
- All belonging dosing pumps.

Condition: Good.

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100.14

Article: 1 pc. Complete skid-mounted brine clear plant.
For brine cleaning.
Equipped with 1 pc. loop (6 pcs. Membranes)

Volume: 1000-2100 litre/hour.
Brine volume: 300m2.
Working temperature: +14°C

Manufacturer: DSS

Year of manufacturing: 2004

Condition: OK.

Incl. To the plant belonging Control system, pumps and valves



200 – MILK PASTEURISING LINE

200.1

Article: 1 pc. Self-cleaning milk separator
Capacity: 30.000 litre / hour skimming of milk.
40.000 litre / hour standardisation.
Manufacturer: Alfa-Laval
Model: MRPX-618-HGV-74C-50
Serial no. 4024203
Year of manufacturing: 1985
Condition: Good.

200.2

Article: 1 pc. milk pasteuriser
Capacity: 30.000 litre / hour
Manufacturer: Alfa-Laval / Tetra
Model: CLIP 10-SR.
Year of manufacturing: 2007.
Condition: Good.



200.3

Article: 1 pc. Cream pasteuriser
Capacity: 3.000 litre / hour
Manufacturer: Alfa-Laval / Tetra
Model: CLIP 6RM.
Year of manufacturing: 1994.
Condition: Good.

200.4

Article: 1 pc. Alfast In-line standardization unit.
High performance unit designed for automatic in-line
Standardization of the fat and protein content in milk and
cream direct after milk separation.
Manufacturer: Alfa-Laval / Tetra
Model: Tetra Alfast DT21
Year of manufacturing: 2003
Condition: Excellent

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200.5

Article: 1 set of belonging equipment and accessories.
- Control system. (if it is not in main dairy control system)
- Pumps
- Valves
- Instrumentation
- Pipes & fittings
- Available documentation

Condition: Excellent



COMMERCIAL TERMS

Total price: **EUR 1.200.000,00**

Terms of payment: • Net cash before delivery.

Payment to be made direct to CALCAR, Uruguay
Bank account: (To be informed)

No equipment will have the permission to leave the CALCAR dairy premises before full payment has been made.
The equipment belongs in legal understanding CALCAR before all contractual and financial obligations have been settled.

Terms of delivery: Ex works, Uruguay

Time of delivery: Immediately

Warranty: All equipment will be sold "in as it is working condition" and as inspected by the customers
No warranty can be granted.

Documentation: All available documentation is included.

Subject to the goods being unsold.

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On behalf of CALCAR Uruguay

Kind regards,



FH SCANDINOX A/S

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