

Festo Designs an Application-Specific Pneumatic Cylinder for Cheese Making

This rugged new cylinder gives cheese makers quality, consistency, flexibility, and sanitary compliance while pressing.

Festo recently introduced an application-specific pneumatic cylinder for [cheese presses](#) that improves consistency and quality in large operations and low-volume artisan cheese making.

The stainless-steel outer body of the Festo CRD cylinder represents the latest in sanitary innovation as its unique bell-shaped construction provides best-in-class hygienic design. These cylinders are lubricated with NSF-H1 grease, which is safe for human consumption, biodegradable, and meets FDA 21 CFT 172.878 regulations. Four bore sizes are available, with forces ranging from 678 pounds (3016 N) to 4,237 pounds (18,850 N) at 6 bar.

CRD cylinders hold accurate pressure for the desired time to ensure precise process control, which optimizes product consistency and quality. To further enhance control, Festo offers the VTEM piezo operated directional valves to synchronize large banks of cylinders in automated systems, providing maximum flexibility and product range.

Low-friction seals prolong service life. For environments experiencing intensive cleaning, Festo offers a dry-running seal option for optimum operation even when harsh washdowns have dissolved cylinder lubricant.

Festo is a one-stop-shop for a range of high-quality food and beverage pneumatic solutions, including:

- The world's first intelligent pneumatic valve, the VTEM, which offers pressure accuracy of 1%
- Intelligent energy monitoring solutions
- Preassembled and tested valve terminals for fast installation
- Compressed air filtration systems designed for food and beverage environments
- Innovative pressure regulation systems
- Online engineering tools to speed design and lower development costs.

Festo also offers rapid global shipment of core products and global technical support for low inventory requirements and high throughput.

Learn more about the new pneumatic cheese press cylinder with this brochure [CPC.PSI.NA - Cheese press cylinder PSI.pdf \(festo.com\)](#) or write to food.processing.nam@festo.com. Visit www.festo.com/us for the full range of Festo automation solutions and call 800-963-3786.

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Cheese press cylinder

The new cheese press cylinder from Festo improves control for greater consistency and quality in the pressing stage of cheese making.