

## The GEBHARDT

# Cheese Ripening Containers

### Your benefits at a glance

- ✓ Less waste thanks to the stable hold of the cheese moulds
- ✓ Higher capacity and productivity thanks to multiple ripening
- ✓ Compatible with conveyor technology and shelf storage
- ✓ Durable, stable reusable system
- ✓ Dimensionally accurate containers for smooth automation
- ✓ Suitable for fully automatic turning systems with additional pallet

The GEBHARDT  
cheese ripening  
containers -  
perfect for your  
production!

### GEBHARDT

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Load carriers and systems  
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## The containers at a glance

### Cheese ripening container with metal frame

- ✓ **Container capacity:**  
7 layers of 8 cheese blocks (Euroblock format) = 56 blocks per container
- ✓ Each layer is followed by an intermediate layer, finally protected by an intermediate layer as a lid, and with all-round free space for expansion during ripening

Container available with wooden or metal frame



### Cheese ripening container with metal brackets

- ✓ Tool-free connection of pallet and body enables automatic removal of the frame when removing the cheese
- ✓ Metal angle - ideal for cheeses with less gas development during maturing, such as Gouda or Tilsiter
- ✓ **Container capacity**  
5 layers of 8 cheese blocks (Euroblock format) = 40 blocks per container



### Cheese ripening container with 2-chamber system

Two separate chambers optimised for use:

- ✓ Combine different ripening stages in one container
- ✓ Separate different cheese cultures or use the cheese blocks for both intermediate storage and ripening at the same time.
- ✓ **Container capacity:**  
per chamber: max. 6 layers  
per container: 12 layers



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## Stable container for your cheese ripening process

- ✓ Conversion from ripening individual wheels to multi-layer and/or multi-chamber system ripening
- ✓ Customised container design to suit your existing cheese format
- ✓ Stackable multiple times - saves storage space and costs
- ✓ The containers are designed for hard, semi-soft and firm cheeses



## Can be perfectly integrated into automated processes

- ✓ Dimensional accuracy of the containers ensures smooth operation on conveyor systems
- ✓ Fully automated loading of cheese ripening containers is possible
- ✓ Can be seamlessly integrated into turning systems
- ✓ Effortless automatic removal of the frame is possible



## For safe and dimensionally stable blocks of cheese

- ✓ Excessive swelling of the cheese blocks is prevented by the dimensionally stable containers
- ✓ Optimised appearance of your cheese blocks
- ✓ Robust and durable material with reduced abrasion
- ✓ Optional tray available for collecting brine
- ✓ Surfaces designed for optimal cleanability



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## Dimensions

Description	External dimensions incl. pallet in mm (LxWxH)	Payload in kg	Stacking warehouse
1-chamber system with metal frame on the long sides (e.g. for Emmental cheese)	*1.239 x 1.077 x 986	750	1+2-fold
1-chamber system with metal brackets (e.g. for Gouda, Tilsiter)	*1.258 x 1.058 x 730	660	1+5-fold
2-chamber system with metal frame on the long sides	*1.200 x 800 x 1.441	per chamber: 400	1+3-fold
<b>Other dimensions and payloads on request</b>			

\* These dimensions are approximate

## Basic pallets

### Standard basic pallet

- ✓ Can be used for the top frame with metal brackets
- ✓ Locking is integrated in the top frame using corner brackets and/or additional stops
- ✓ Closed top surface



### Base pallet with centring plate

- ✓ Can be used for the stacking frame with metal brackets
- ✓ Centring pallet serves to lock the stacking frame on the base pallet
- ✓ Closed cover surface is ensured



Find out more about GEBHARDT's cheese maturing containers



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## Accessories

- ✓ Intermediate layers separate individual layers, and can also serve as a pallet base or lid
- ✓ Load distribution plate sits on the frame to distribute weight when stacking, and can also be used as a lid



## Materials

### Materials suitable for use in film-ripened cheese production:

- ✓ Coated and uncoated plywood
- ✓ Galvanised steel components such as metal frame and metal brackets ensure high stability and durability of the container

## This might also interest you

### Natural wood box

- ✓ Cheese crate is used for storing and maturing a block of cheese wrapped in foil
- ✓ Base made of uncoated plywood
- ✓ Several crates can be easily and safely stacked next to and on top of each other on a pallet
- ✓ Holes in the base serve as ventilation holes
- ✓ Dimensions on request



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## Success Story: GEBHARDT & BMI in action for the best cheese

### Tradition meets innovation - efficient cheese production with system

Bayerische Milchindustrie eG (BMI) has been combining the highest quality standards with a genuine passion for dairy products for decades. Around 250 German dairy farmers and over 800 dedicated employees at five production sites and in the central laboratory and administration ensure that the best milk is turned into high-quality cheese products every day - for partners, customers and connoisseurs throughout Germany and beyond.

Ripening the cheese is a central process in which no detail is left to chance. To guarantee perfect shape, consistency and flavour, BMI relies on tried-and-tested GEBHARDT wooden cheese maturing containers, which have been developed for industrial processes and the highest standards of hygiene.

Bayerische Milchindustrie eG stands for uncompromising quality - from the raw material to the finished product. The customised GEBHARDT cheese ripening containers ensure even ripening, prevent deformation and swelling and maintain the exact Euroblock shape. This reduces waste and offcuts - a major advantage for precise production.

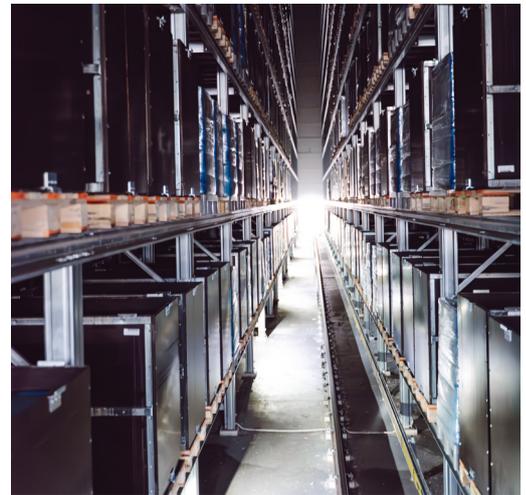
Regular turning processes are crucial for high-quality perforated cheese. The GEBHARDT containers are ideal for this: with a pallet that can be placed on top and tool-free quick locking, they can be used fully automatically in turning systems - without any manual intermediate steps.

Loading with blocks of cheese can also be automated. The robust design enables the use of robots, which further rationalises and speeds up production.

### Strong together - for real flavour

The partnership between GEBHARDT and the Bavarian dairy industry shows how sophisticated logistics solutions and traditional craftsmanship can go hand in hand. The result: cheese products that impress with their perfect shape, optimum ripeness and full flavour - from the raw material to the refrigerated shelf.

A collaboration that not only optimises processes, but also makes real enjoyment possible.



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