

## RELCO

For more than 37 years, RELCO has been providing cheese and dairy plants with safe and innovative process technologies and equipment. RELCO is committed to delivering projects on schedule and within budget. Continual improvement and processing innovations make RELCO customers the most economically efficient processors in the industry. As an industry leader, RELCO focuses on building long-term customer relationships through personality and commitment.

RELCO offers a variety of services, including design, engineering, manufacturing and construction of:

- Dairy Liquid Processing
- Cheese Systems and Equipment
- Evaporators
- Drying Systems and Components
- Lactose and Permeate Processing

- Solutions
- Powder Handling Systems and Equipment
  - Non-Dye Inspections
  - Draining, Mellowing and Salting Belts for Cheese
  - Aftermarket Solutions

As a global supplier, RELCO designs systems with different configurations and customization options to ensure that your project is created to meet the needs of you and your company.

RELCO also leads the way in employee safety, ensuring that their work environments are as safe as possible. The company refuses to accept accidents as



unavoidable aspects of project execution. It sets high standards with a goal of no lost time due to injury. RELCO recently reached a significant safety milestone, having completed ten years on the job without lost time due to injury.

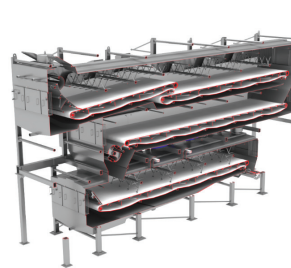
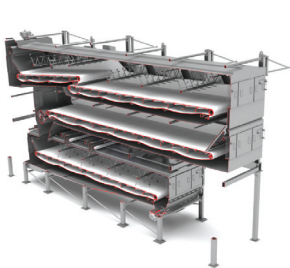
With offices in the USA, Brazil, The Netherlands and New Zealand, RELCO serves more than 500 customers globally.

### RELCO

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## ROBUST PERFORMANCE WITH RELCO CHEESE BELT SYSTEMS



### EXPANDED OFFERING OF DRAINING, MATTING, AND CHEDDARING BELTS

First RELCO revolutionized cheese tables with the TRU-Finish. Now RELCO has turned its attention to cheese belts in partnership with the leading supplier in the Southern Hemisphere. The build quality reflects the decades of experience with the toughest cheeses and unique insights into the needs of cheesemakers. Producers can now have the industry's most efficient draining, matting and cheddar belts, whether combined in one frame or separated.

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