
DAIRY PROCESSING EQUIPMENT

UNIVERSAL MIXING AND CUTTING MACHINE 61.2410.08

These machines are designated for preparation of following products – melted cheese, melted cheese with vegetables and/or ham, dairy creams and pates, mayonnaise, ketchup, baby food products, cooked meals, steamed food, chocolate fillings, marzipan, surimi, emulsions, different in taste and composition seasonings and sauces and other products made on analogue recipes in food processing plants, emulsions.

It consists of a vessel with reduction gear and three cutter knives.

The lid of the vessel opens/closes by electromechanical linear drive and during the working process it is fixed with clamps.

Options:

- Steam jacket;
- Vacuum pump 25 m³ /Speck/;
- Direct steam – 2 pcs. nozzles 1/2";
- Manual plug /drain/ DN 65;
- Pneumatic plug /drain/ DN 65;
- Pneumatic cover lock – 2 cylinders /aluminum/;
- Handle for the steam /drain, safety valve – pressure controller/.

Control unit – DELTA HOLLAND controller with „touch screen” panel. Option – Siemens.

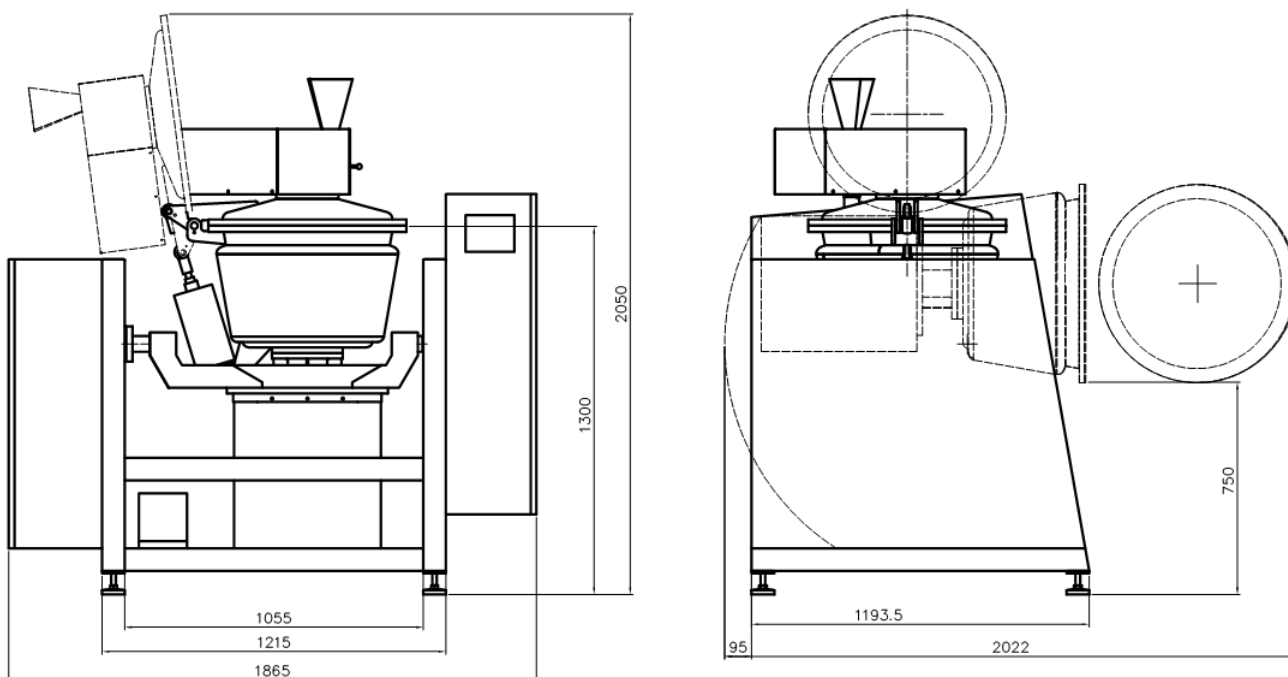
All machine parts in contact with food are made from acid stainless steel AISI 316 and the other machine parts are made of stainless steel AISI 304.

The machine can be with 1-speed or 2-speed motor, depends on the needs of the client.

The machine complies with the Council Directives No. 2006/42/EC and 2006/95/EC and USDA regulations.



DAIRY PROCESSING EQUIPMENT



Technical data:

Bowl capacity	l	80
Total installed power	kW	22
Power supply	V/Ph/Hz	400/3/50
Air supply	bar	6
Knife speed, smooth adjustment	rpm/min	300÷3000
Mixer speed, smooth adjustment	rpm/min	10÷100
Steam pressure	bar	3,5*
Pneumatic system supply	mm	8
Dimensions: - Length	mm	1 865
- Width	mm	1 194
- Width in unloading position	mm	2 022
- Height with lifted cover	mm	2 050
Weight	kg	960

*В зависимост от налягането, с което разполага клиентът.

DAIRY PROCESSING EQUIPMENT



61.2410.15



61.2410.15



61.2410.32



61.2410.32

ОБОРУДВАНЕ ЗА МЛЕКОПРЕРАБОТКА

UNIVERSAL MIXING AND CUTTING MACHINE

Art. No.	61.2410.08	61.2410.15	61.2410.30
Dimensions (L, B, H – with lifted cover mm)	1865/1194/2050	2165/1405/2445	2560/1700/3265
Width in unloading position (mm)	2022	2410	3240
Work capacity (L)	80	150	300
Knife speed (smooth adjustment - rpm)	300÷3000	300÷3000	300÷3000
Mixer speed (smooth adjustment - rpm)	10÷70	10÷30	10÷30
Installed power (kW)	~ 22	~ 35	~ 70
Power supply - electricity/water/steam/compressed air/drain	3x400 V / 50 Hz, steam 3,5 bar, 135°C, air - 6 bar, Ø8	3x400 V / 50 Hz, steam 3,5 bar, 135°C, air - 6 bar, Ø8	3x400 V / 50 Hz, steam 3,5 bar, 135°C, air - 6 bar, Ø8

* According to the customer available pressure

DAIRY PROCESSING EQUIPMENT

SPECIALISED PRODUCTION LINE FOR CUTTING OF CHEESE AND YELLOW CHEESE WITH PRECISE WEIGHT

This machine is designated for cutting yellow cheese and cheese from a rectangular loaf into blocks with precise weight.

The working principal of the line is as follows:

The rectangular loaf of yellow cheese is set in start position; a spinner-pusher moves it to the section for pre-cutting into three roughly equal pieces, then each piece is fed to the conveyor with a scale which measures their weight. Thus the measured piece is transported to the cutting guillotine. During the movement the shape and dimensions of the piece of cheese are measured by laser sensors. Taking the resulting parameters, the microprocessor calculates the thickness of each slice. After the guillotine each slice falls to a check scale and if there is a deviation from the specified weight, it is removed by a rejecter.

The course for the cheese is the same; the only difference is that the lump of cheese is placed directly on the conveyor with the instrument.

Products - yellow cheese and cheese.

Maximum dimensions of the product - 220 x 320 x 150 mm.

Maximum size of the portions: from 150g to 1000g.

Productivity – up to 60 slices per minute (depending on the product)

This line is a module one and it consists of:

- Cutting module for a yellow cheese loaf
- Cutting machine with precise weight
- Check scale with rejecter
-

I. Cutting module for a yellow cheese loaf

It is used for cutting of the yellow cheese loaf into three roughly equal parts which will be cut into equal blocks through the given weight.

The Module consists of:

- Transporter (roll gang) where the loaf has to be placed by the operator. The machine automatically positions the loaf into a position for cutting.
- Cutting tool (knife or string).
- Photocells for presence of another product.
- Pusher.
- Control panel – integrated to the main machine.
- A turner of the first piece.
- Construction – made of stainless steel treated with glass beads.
- Dimensions (l x w x h) 800 x 800 x 1364 mm.
-

II. Machine for packaging cutting with precise weight

This machine consists of:

- Input conveyor - special design for easy cleaning. Dimensions (l x w x h) 520 x 400 x 1025 mm.
 - Bar transporter - polyurethane.
Dimensions (l x w) 500 x 254 mm.
-

DAIRY PROCESSING EQUIPMENT

Strip speed 6 m / min.

- Scale with range up to 5000 g and 0.5 g accuracy

Dimensions (l x w) 400 x 400 mm.

Communication - MODBUS.

Strip - polyurethane.

Reset of the scale – manual and automatic.

- Construction – made of stainless steel treated with glass beads.

- Transporter for portioning of the pieces.

Dimensions (l x w) 700 x 400 mm.

Strip - polyurethane.

3D scanning - laser sensors.

Cutting mechanism - driven by servo motor teflonized guillotine blade.

- Node to adhere the pieces.
- Control– Delta Holland.
- Screen –TFT 7 inches, 65 000 colors.
- Software – specifically programmed for machine operating, illustrating the technological process. There is possibility for launching of programs.
- Power supply 3 x 400 V ,50Hz
- Installed supply 4 Kw
- Compressed air supply Ø8
- Output conveyor

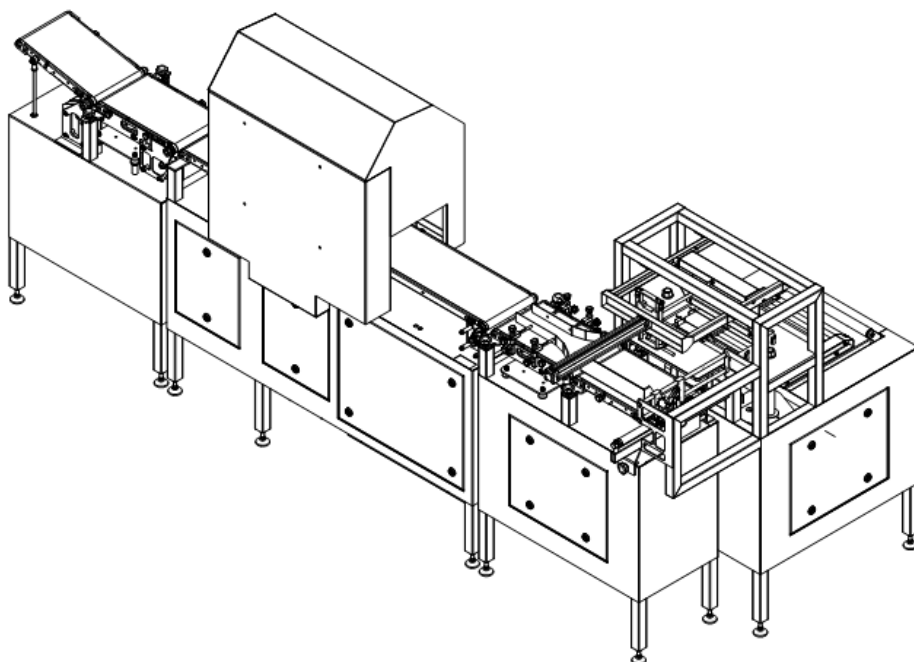
Dimensions (l x w x h) 3100 x 1300 x 1300 mm

III. Check scale with rejecter

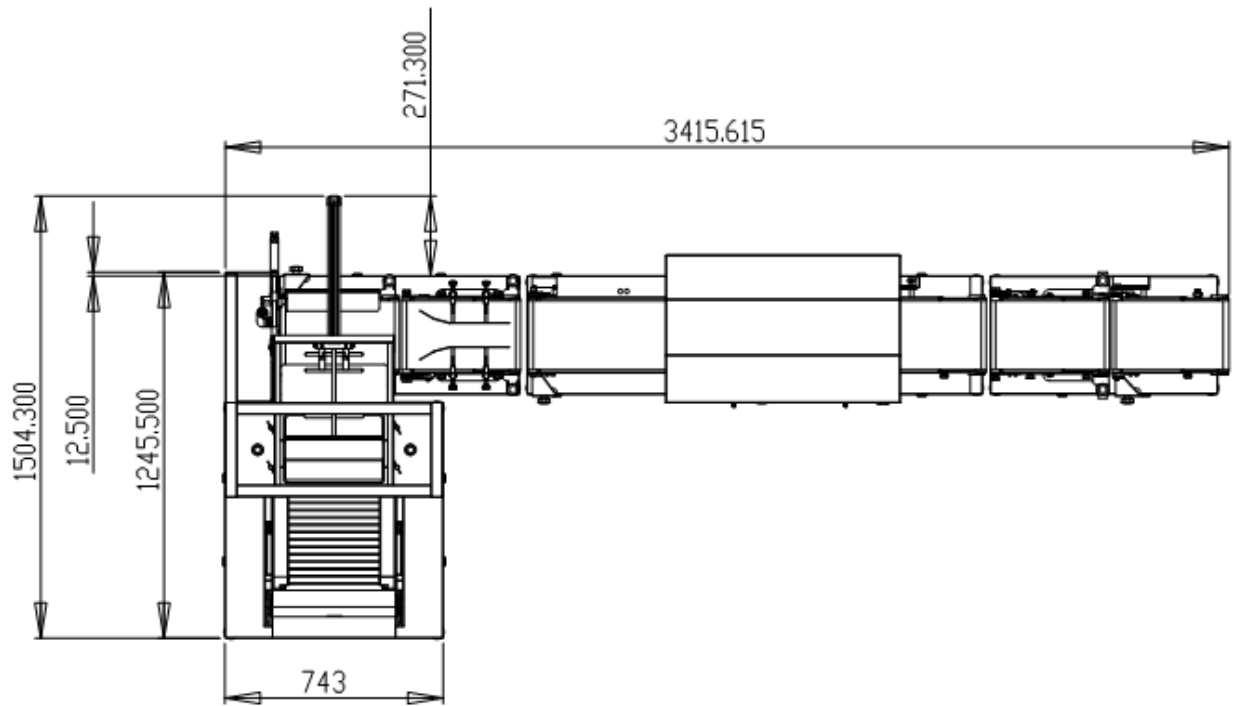
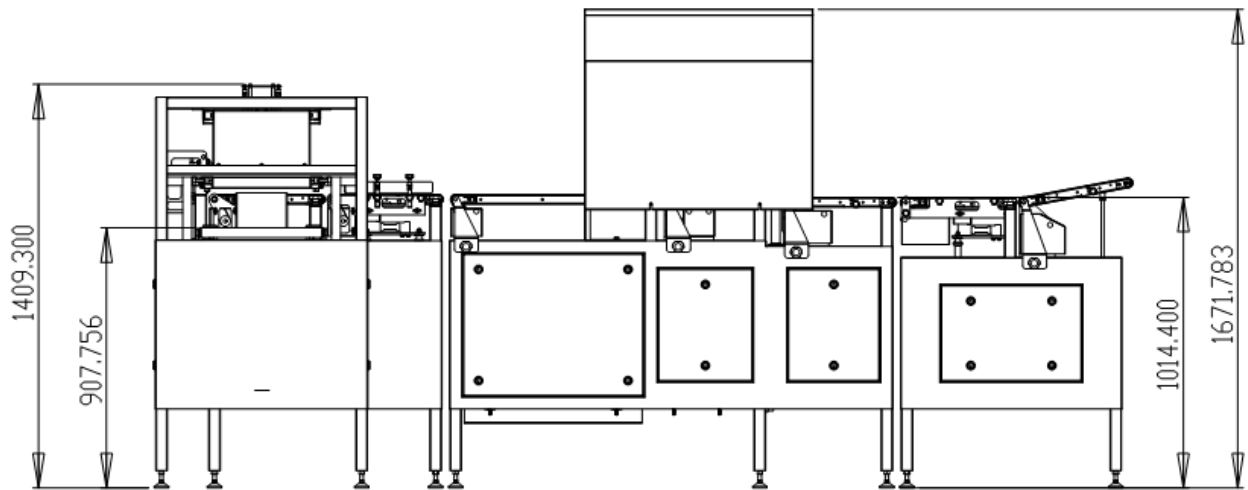
It consists of three conveyors serving the dynamic drawing of the slices. The range of the scale is up to 1000 g, with accuracy to 0,2 g.

Check scale reset – manual and automatic.

Construction – made of stainless steel treated with glass beads.



DAIRY PROCESSING EQUIPMENT



DAIRY PROCESSING EQUIPMENT

YELLOW CHEESE LOAF CUTTING MACHINE

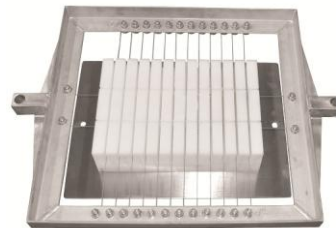
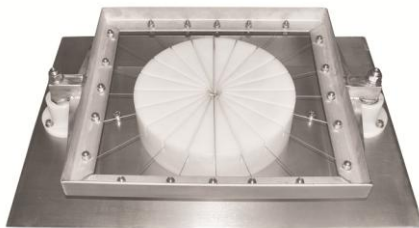
61.2736.11 and 21.2736.12

This machine is designated for yellow cheese loaves (round and rectangular) cutting into equal blocks. The cutting tool can be with strings (61.2736.11) or with knives (61.2736.12).

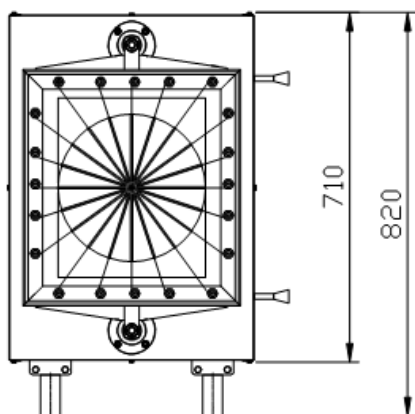
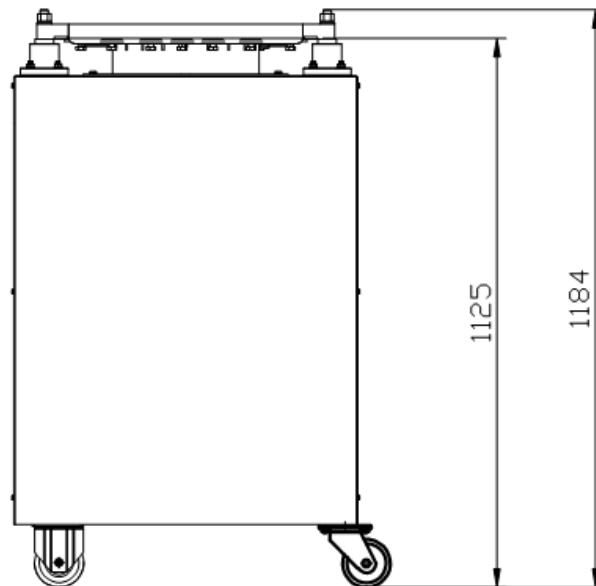
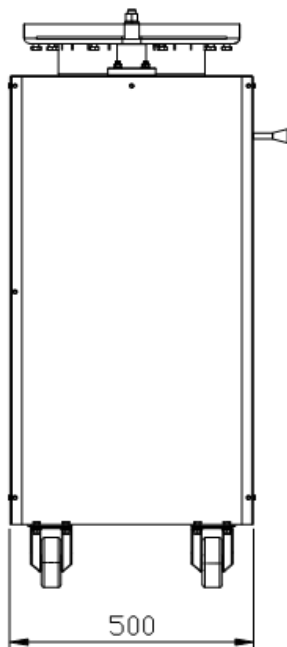
The cutting tools forms are manufactured following the clients' requirements; their change takes about 5-10 min.

The operation regime is manual with pneumatic drive of the cutting tool.

The machine is entirely made of stainless steel 1.4301.



DAIRY PROCESSING EQUIPMENT



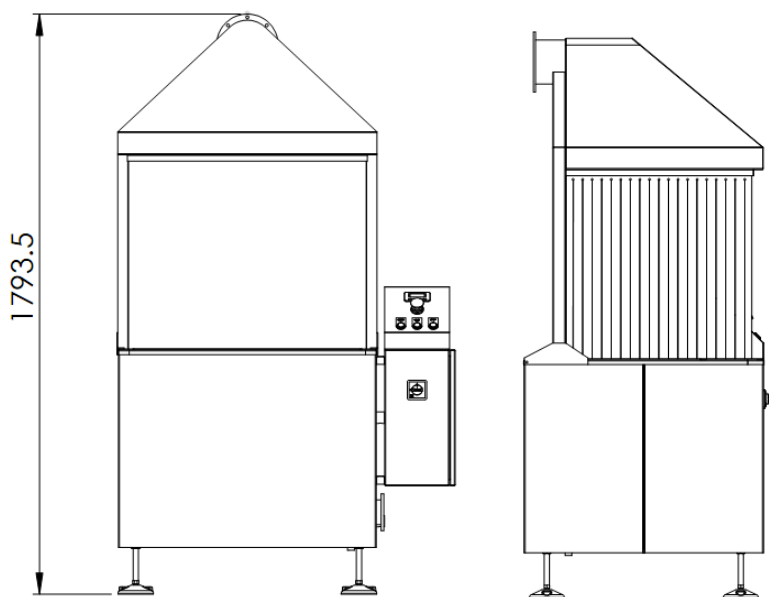
DAIRY PROCESSING EQUIPMENT

SHRINK TANK 62.5112.00

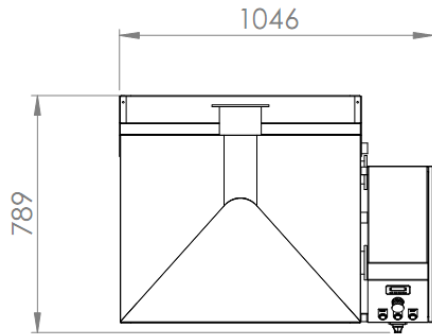
This machine is entirely made of stainless steel 1.4301 DIN (AISI 304), permitted in food industry.

The aspiration can be ordered as an option.

The machine complies with the Council Directives No. 2006/42/EC and 2006/95/EC and USDA regulations.



DAIRY PROCESSING EQUIPMENT



Technical Data:

Size	mm	400/600
Max weight	kg	50
Installed power	kW	18.5
Power supply	V/Ph/Hz	400/3/50
Air supply	bar	5
Heaters - 2 pcs	A/kW	18 (2x9)
Productivity	cycles / min	12
Volume	dm ³ (l)	200
Weight	kg	150

Dimensions:

Length	mm	1046
Weight	mm	789
Height	mm	1794



62.5110.01 – without aspiration

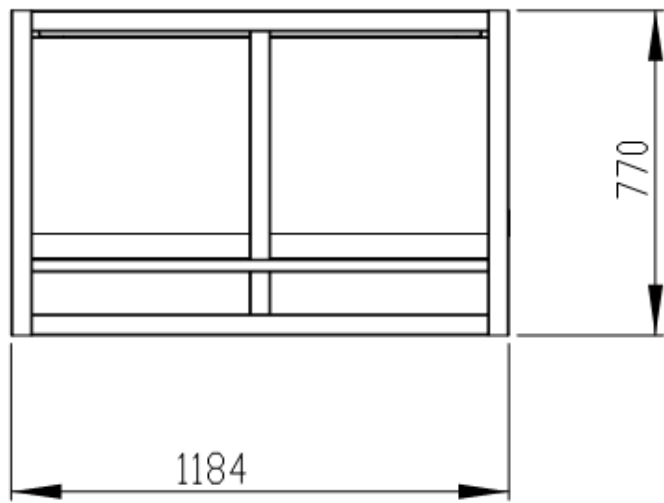
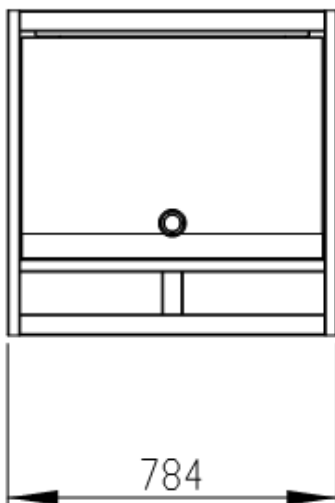
DAIRY PROCESSING EQUIPMENT

BOX PALLET FOR CHEESE 62.4002.33

This machine is entirely made of stainless steel 1.4301 DIN (AISI 304), permitted in food industry.

The box pallet has volume of 415 l.

The machine complies with the Council Directives No. 2006/42/EC and 2006/95/EC and USDA regulations.



DOSER FOR PASTA PRODUCTS

61.2734.10

This machine is used for dosing of food-processing industry products with high viscosity /jams, creams, sauces, salads, etc. /.

It is designated for work in small and middle-size industries.

Maximum volume of the dosed product in Doser Art. № 61.2734.10 is up to 100 ml.

Maximum volume of the dosed product in accordance with the customers request could be made up to 1000 ml.

The dosing group is detachable, allowing fast and efficient cleaning. The accuracy of dosing is up to 2g.

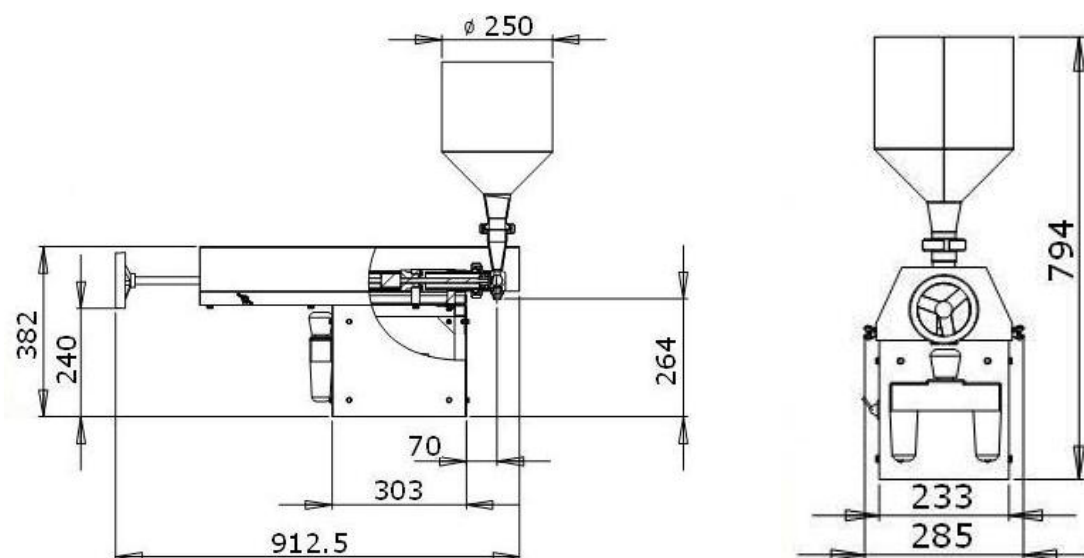
The product to be dosed is poured into the bunker. The machine is designed with possibility to adjust the dosed product.

We are able to manufacture dosers with different volumes according to clients' requirement.

The machine is entirely made of stainless steel 1.4301.



DAIRY PROCESSING EQUIPMENT



DOSER FOR PASTA PRODUCTS

Art. No	61.2734.10	61.2734.10
Dimensions (L, B, H – mm)	920/290/80	855/1500/310
Tank capacity (l)	11	20
Volume of the dosing product (m ³)	0,0001	0,0009
Working pressure (Mpa)	0,6	0,6
Power supply	3x400 V/50 Hz	3x400 V/50 Hz



Volume 0,0009 m³