



MF1-30



More Information



SEMI-AUTOMATIC CARE MACHINE

For small and medium-sized
cheese factories

Article JNJ
#033882

BENEFITS



*Compact format facilitates
movement in narrow corridors*



*Board carousel enables
constant care during installation
of cheeses to be treated*



*Easy cleaning: tool-free
removal of all parts in
contact with cheese*



*Simple, sturdy design
minimises upkeep operations
and cuts maintenance costs*

MF1-30

SEMI-AUTOMATIC CARE MACHINE

With many years' experience in the field of cheese care, and following repeated requests from our customers, we've decided to develop the MF1-30. This compact, sturdy, semi-automatic machine shares a large number of components with our bestsellers, our RF care robots: the use of acclaimed,

tried-and-tested components ensures consistent reliability.

To achieve excellence in every product, cheesemakers need of course to devote their time to their cheeses, rather than to the technology involved.

This is the guiding philosophy that has made JNJ automation successful for over a decade now: versatile, reliable machines that meet our clients' requirements.

Once you've tried them, you'll never look back!

Innovation to maintain tradition



OVERALL DESIGN

The machine has been specially designed to optimise its use, cleaning, and upkeep

It is very compact and sits on three large-diameter wheels, making it easy for it to cross thresholds

The front wheel swivels and is fitted with a brake

The working height of the care trays is 100 cm.



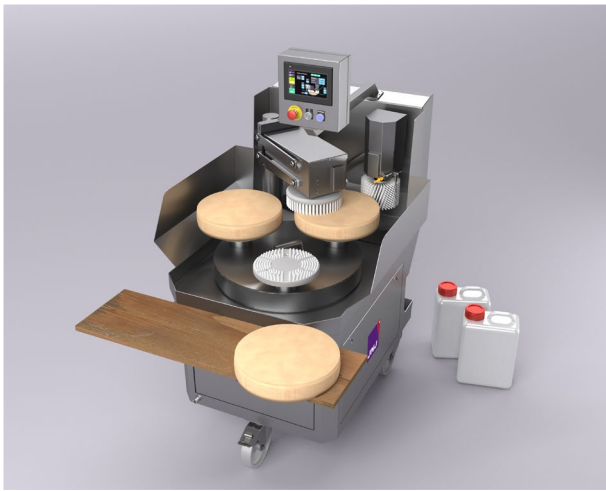
CONSTRUCTION

Sturdy, durable construction with a mechanically-welded one-piece chassis, 1.4301 stainless steel throughout

Hygienic: the care system features smooth welds and is easily accessible. The inclined surface allows optimum drainage of spent brine and cleaning water

Tool-free removal of the carousel, trays, brushes, and side protectors, simplifying cleaning operations

Board holders swivel, saving space when storing the machine



CARE

Multi-tray carousel system for continuous care

The carousel, trays, and top and side brushes can be removed without tools, simplifying cleaning and the installation of accessories for each the type of cheese to be treated

The operator can handle the cheeses whilst letting the machine carry out the treatment automatically

The pressure of the top brush can be adjusted electronically; the side brush has a manual tension system



TANKS & PUMPS

Two peristaltic pumps independently supply the sprinkler systems on the side and top of the cheese, enabling precise adjustment to suit the cheesemaker's requirements

Two light, easy-to-clean 16-litre tanks: one to hold brine, the other to collect smear

To ensure perfect hygiene, the brine supply circuit comprises a single tube made from food-grade silicone, running from the tank to the sprinkler nozzle



INTERFACE

Fitted on a stainless steel bracket, the control panel allows the machine to be operated without cluttering up the workspace

The machine is operated using physical controls and a colour touchscreen

The modern, user-friendly graphic interface makes operating the machine easy and intuitive

Use of the interface is facilitated by a reversible pen; this also protects the screen from dirt

SETTINGS

A programmable logic controller allows settings and can save a large number of parameters. All the care settings can thus be saved in recipes:

- Care time.
- Top brush pressure.
- Side, and top brush rotation speed as well as tray speed.
- Number and duration of side and surface brine pump strokes.

TECHNICAL INFORMATION

DIMENSIONS

▪ Length	1'430 mm
▪ Chassis width (approx.)	790 mm
▪ Width including protective sheet metal (approx.)	990 mm
▪ Height (total)	1'830 mm

MASS

▪ Empty weight	365 Kg
▪ Weight with full tanks	380 Kg

ELECTRICITY

▪ Rated voltage (tolérance ±5%) 3L+N+PE	400V AC
▪ Assigned frequency	50/60 Hz
▪ Maximum power	2 kW
▪ Consumption	0.4 kWh

IN OPERATION

WORK PACE AND CAPACITIES

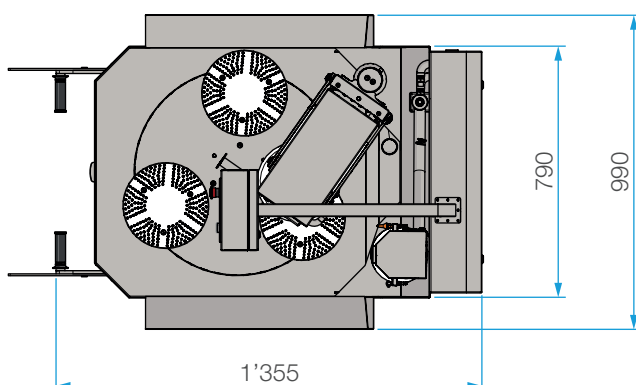
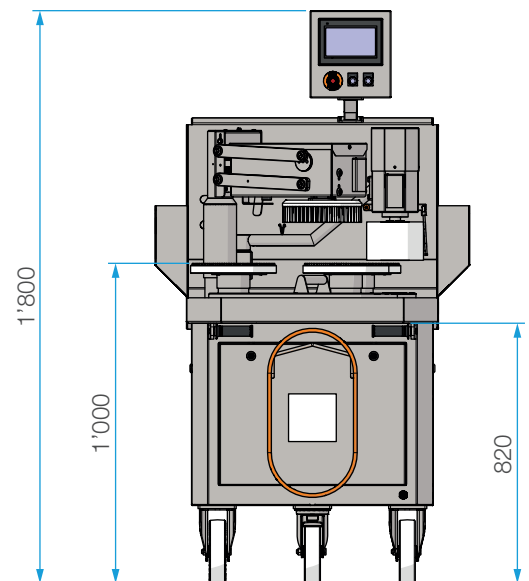
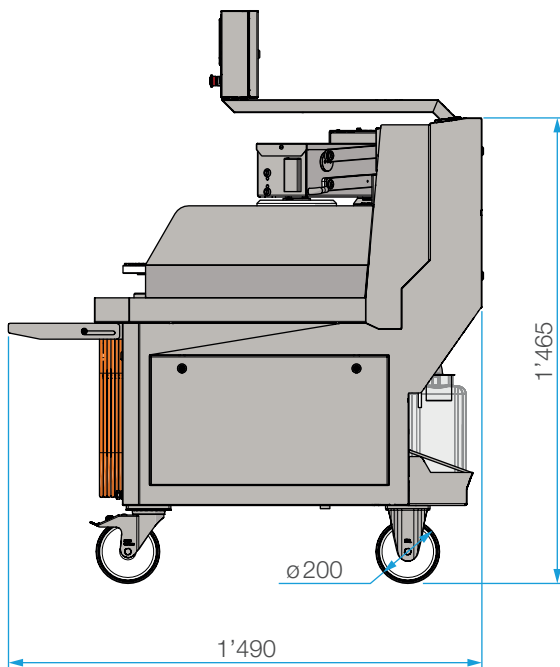
▪ Number of cheeses loafs treated per hour (approx. - depending on care settings)	550/h
▪ Brine tank capacity	16 litres
▪ Smear recovery tank capacity	16 litres

CARE MACHINE

▪ Carousel capacity	3 trays
▪ Diameter of treatable cheese loafs (min-max)	200 - 400mm
▪ Top brush travel (max)	130mm
▪ <i>The number of trays and cheese sizes can be adjusted to your needs</i>	

NB: The values shown above are for information only and may obviously be adapted to the specific needs of each customer.

* value calculated with a care of 3 seconds, plus 2 seconds of finishing on the side of the cheese.



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