



HARD AND SEMI-HARD CHEESES



PRESENTATION

A suction system ensures the cheese remains in place on the plate, without damaging it. The arm can quickly and simply be fitted with interchangeable peeling and scraping tools. The cheese is automatically rotated when the arm is moved towards the cheese.

The rotation speed is variable depending on the type of cheese. Arm construction allows the top and side of the cheese to be worked on in a single operation.

TECHNICAL INFORMATION

The values shown below are indicative only and can be adapted to the customers specific needs.

DESIGN ALTERNATIVES

1. Standard version

Standard use with cheeses up to 50 kg

2. Reinforced version

For larger, heavier cheeses, up to 110 kg

3. Suction version

For use with suction systems

4. Lifting plate version

For integration in a semi-automatic or automatic derinding line

WEIGHT

260 kg - 290 kg Approximate masse Depending on models (1-4) and options

ELECTRICITY

Rated voltage (tolerance ± 5%)	3x400 Vac 3LNPE
Rated current	16 A
Assigned frequency	50 Hz
Maximum power	1.5 kW
Building residual current circuit breaker FI (DDR)	30 mA, type B, HI
Upstream overload cut-off	16 A/C

OPERATIONAL FEATURES

Number of operators	1
Suction strength (to hold the cheese in place)	- 0.6 bar
Plate rotation speed	0 – 100 rpm

Proportion of material removed from product. (Depends on knife depth and aspect of the cheese.)

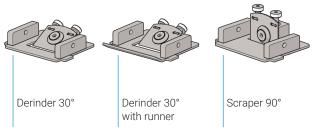
- Scraping of Gruyère (min.) 2 % - Derinding of Gruyère (min.) 5 %

STANDARD EQUIPMENT

- Three-phase plug type 15 or Euro (export: without plug)
- 10 m power cable

OPTIONS

- Suction plate, various diameters
- Arm extension for taller cheeses
- Additional derinding and scraping tools П
- System allowing to reduce the rotational speed of the plate while being used. A sensor located at the base of the machine allows the user to activate it by foot.



PRODUCTS FEATURES

Extreme values may require specific accessories such as plates and heighteners to be added.



DIMENSIONS

