



MF1

SEMI-AUTOMATIC CARE MACHINE

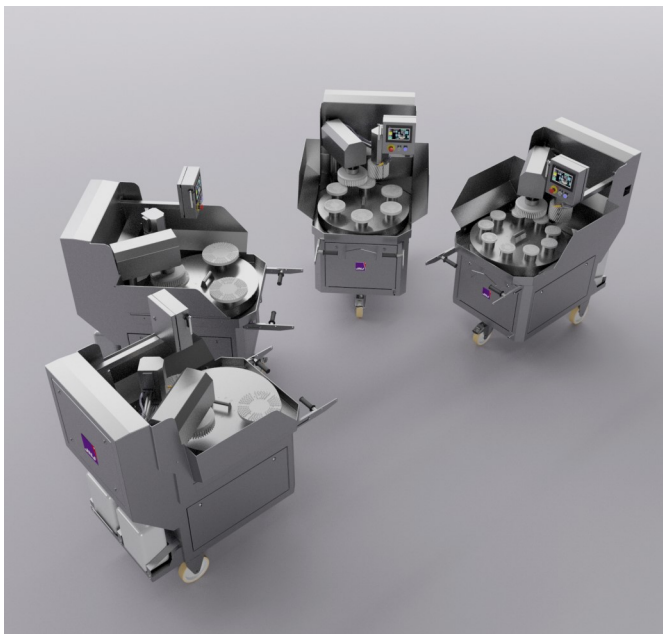
FOR SMALL TO MEDIUM-SIZED DAIRIES



PRESENTATION

The MF1 is the ideal solution in addition to automated cellars and for the care of small, dedicated series. The new generation has been completely upgraded, delivering more flexibility and a wider range of applications.

You can be sure of benefitting from a reliable, tried and tested machine for many years to come.



OVERALL DESIGN

The easy-access care station has been designed to our 'Hygienic Design' specifications

The highly compact chassis is mounted on three large-diameter wheels, making it easy to move over thresholds. The pivoting front wheel can be locked once the machine is in position.

A range of carousels are available for use with various sizes of cheese, with 2 to 9 care trays.

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

Range of brushes and trays available

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

Multi-tray carousel system gives operators time and room to handle cheese properly both before and after treatment

After the cheese has been placed on the intake tray, treatment is automated through to the output at the end of the cycle

Cheese detection sensor controls the care process and spraying



TANKS & PUMPS

Two peristaltic pumps independently supply the sprinkler systems on the side and top of the cheese, can be configured separately for each recipe

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

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



USER 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.

STANDARD EQUIPMENT

- Nylon brushes 0.3mm
- Three-phased plug type 15 or Euro (export: no plug)
- 20 m power cable

OPTIONS

- Additional nylon or synthetic bristle brushes – range of shapes and hardness
- 2, 3, 6, and 9-tray carousels
- Additional trays in various diameters
- Wings of varying widths
- Range of replacement and wearing parts
- Maintenance kit
- Wings of varying widths to make the machine more compact, or treat larger cheeses

DONNÉES TECHNIQUES

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

* Values based on 3-tray model

WEIGHT

Empty weight	* 430 Kg
Weight with full tanks	* 445 Kg

ELECTRICITY

Rated voltage (Tolerance $\pm 5\%$)	3x400 Vac 3LNPE
Rated current	10 A
Assigned frequency	50 Hz
Maximum power	1.5 kW
Average consumption (approx.)	0.4 kWh
Building residual current circuit breaker FI (DDR) 30 mA, type B, HI	
Upstream overload cut-off	16 A/C

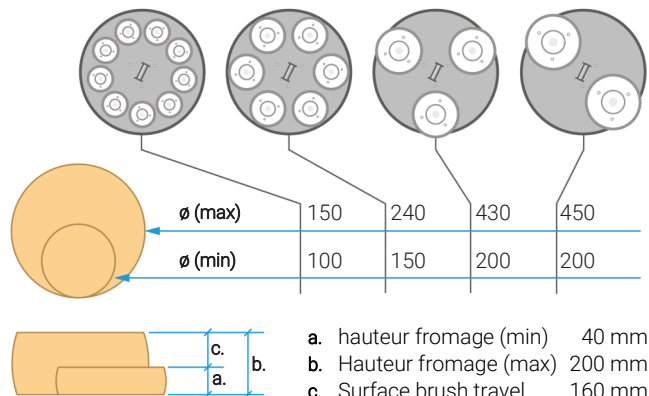
WORK RATE AND CAPACITY

Number of moulds per hour (approx.) (Depends on care settings)	* 350–400 / h
Brine tank capacity	16 liters
Capacity of smear collection tank	16 liters

CARE SYSTEM

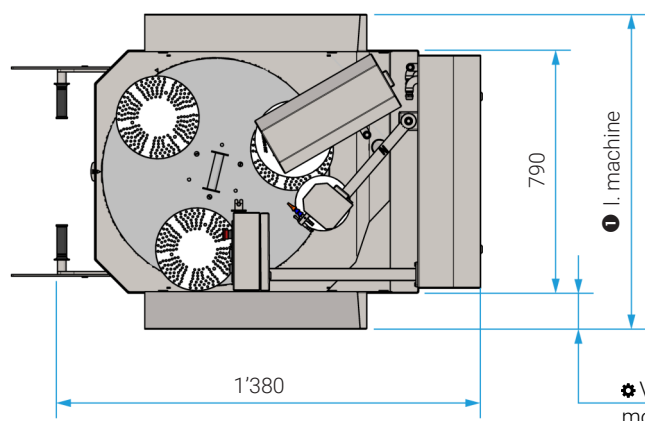
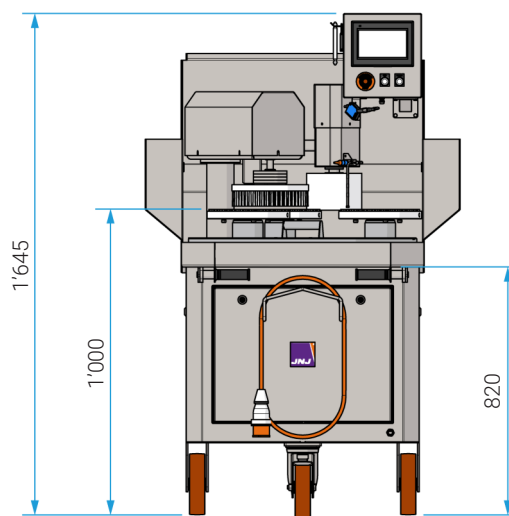
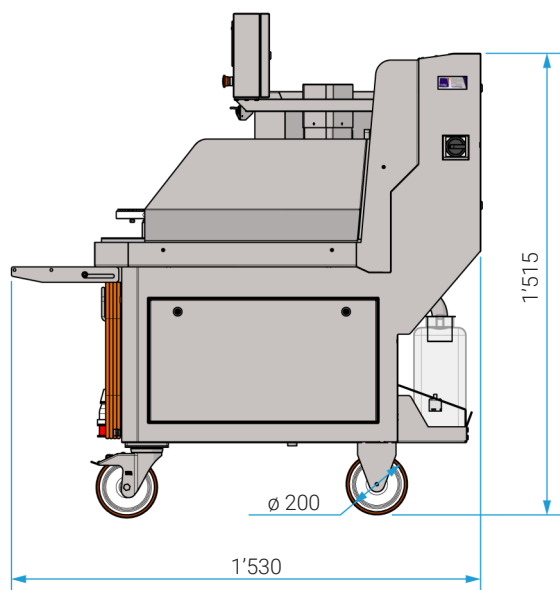
Carousel capacity:	2, 3, 6, or 9 trays
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CHEESE WHEELS TREATABLE



DIMENSIONS

Measures in mm



* Variable widths of movable wings

		① l. machine
Compact	- 50 mm	890
Compact	- 30 mm	930
Standard		990
Extended	+ 20 mm	1'030