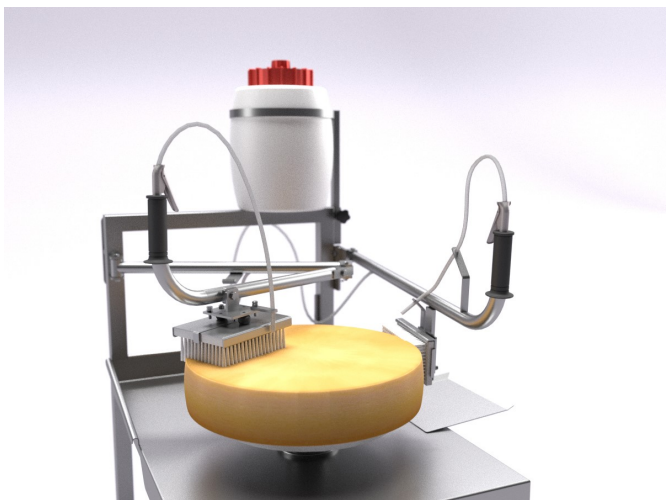
G4T

MANUAL CARE MACHINE FOR HARD AND SEMI-HARD CHEESES

FOR SMALL CHEESE FACTORIES





PRESENTATION

Manual care machine for rubbing hard and semi-hard cheeses. The construction is made from stainless steel and synthetic materials. The motor and electrical components are protected.

Suitable for small cheese factories or as an additional machine by ripeners.

WORKING PROCESS

The operator removes a cheese from the shelf and turns it over onto the plate using the workspace provided.

The cheese is rotated when the side brush is lifted.

Direct, separate water supply for each brush, controlled by a trigger mechanism.
Individual care of cheese wheels; quick, precise adjustment.

BENEFITS

Movable brushes follow the surface of the cheese wheels

Quick and easy to clean

Tool-free brush removal

TECHNICAL INFORMATION

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

FEATURES

Weight (approx.)	70 kg
Work rate	100-130 cheeses / h

ELECTRICITY

Rated voltage (tolerance ± 5%)	3x400 Vac 3LNPE
Rated current	6 A
Assigned frequency	50 Hz
Maximum power	0.18 kW
Average consumption (approx.)	0.1 kWh
Building residual current circuit breaker FI (DDR)	30 mA, type B, HI
Upstream overload cut-off	16 A/C

Special note: the electricity supply in the cellar must be fitted with a residual current circuit breaker (Fi).

STANDARD EQUIPMENT

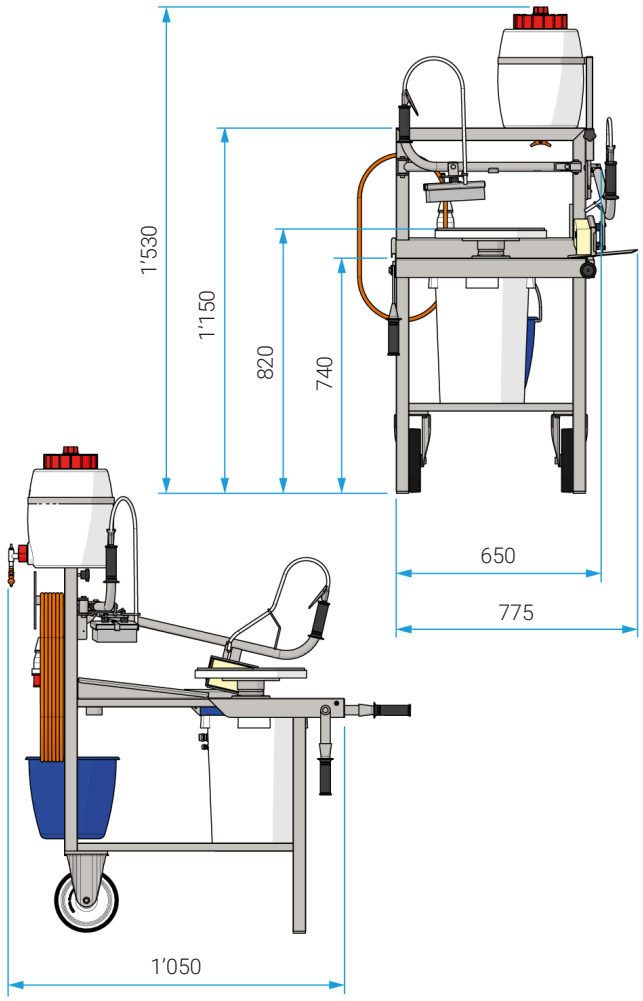
- Brine tank
- Collection container
- Hard-bristled synthetic brushes
- Concave rotating side brush (suitable for all shapes of cheese)
- Brushes can be removed without the use of special tools
- Three-phased plug type 15 or Euro (export: no plug)
- 20 m power cable

OPTIONS

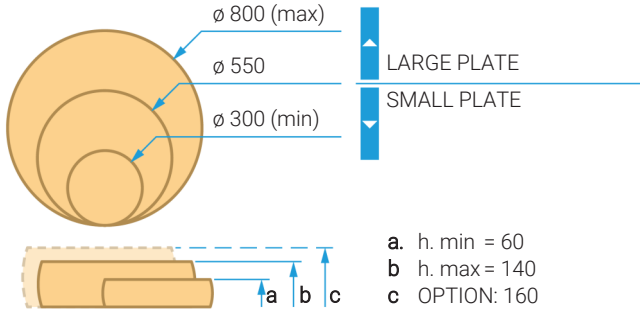
- Plates can be removed without the use of special tools
- Adjustable side brush position suitable for cheeses of all dimensions.
- Turning aid system suitable for Beaufort cheeses.
- Various brush qualities for specific care needs

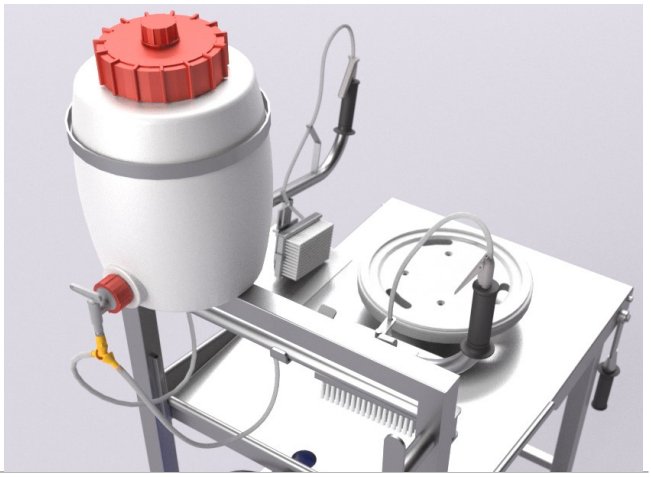
DIMENSIONS

Measures in mm



CHEESE WHEEL FEATURES





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