

WHITE CHEESE PLANT

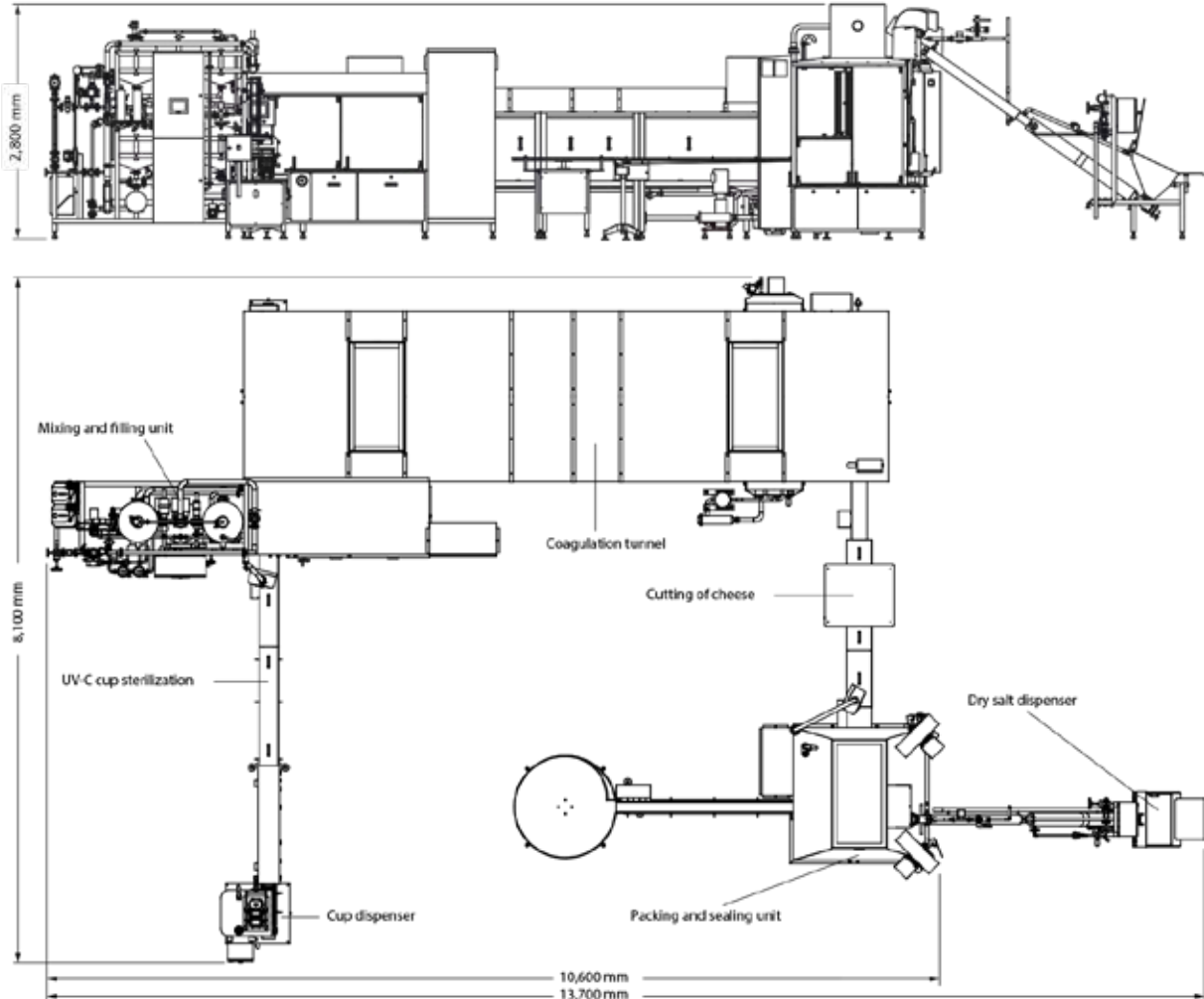
TECHNICAL
SPECIFICATION



Cup filling and sealing machine

WHITE CHEESE PLANT

CUP FILLING AND SEALING MACHINE



Technical

Capacity:	Up to 6,000 cups/hour
Maximum cup dimension:	160 x 120 mm
Pneumatic requirement:	Minimum 6 bar
Electrical consumption:	Approx. 12 kW
Materials:	Stainless steel / ionized aluminium
CE certificate / EU norm	

Options

- Mixing module for rennet, anti-stick and anti-foam preparation
- Brine dosing for GDL type white cheese and acidified cheese
- Cup buffer – 20 min.
- Cover lid buffer – 20 min.
- Extension of coagulation tunnel up to 30 min.
- Cutting of the cheese in the cups into cubes or slices
- MAP (Modified Atmosphere Packaging) by inert gas injection into the headspace
- Layered filling
- Automatic carton/tray packing

Machine

Cup dispenser with UV-C cup sterilization	Dry salt dispenser
Filling unit	Sealable foil dispenser with UV-C sterilization
Coagulation tunnel for 20 min.	Heat sealing
Membrane dispenser with UV-C sterilization	Cover lid dispenser
	Cover lid press on unit
	Up/Out