



## STRETCHING - MOULDING UNIT

## COMPACT

### ADVANTAGES

- ✓ Thanks to the electrical steam generator and small sizes, can be placed in university, R&D laboratories, supermarkets and farms
- ✓ Possibility to use fresh and industrial curd, powders ingredients, spices and flavours
- ✓ More production yield than the traditional systems by hot water
- ✓ Stretching by direct steam injection in the product or into the jacket
- ✓ Reduction of heating and stretching time thanks to the steam injection
- ✓ Significant energy saving by reducing steam consumption
- ✓ Standardization of moisture in the final product



MOZZARELLA



PIZZA  
CHEESE



ANALOGUE  
CHEESE



PROCESSED  
CHEESE



## Products

Mozzarella, Buffalo Mozzarella, Pizza Cheese, Kashkaval, Analogue Mozzarella, Processed and Spread Cheese

It is suitable for processing fresh and industrial block of curd, buffalo curd, powders, rennet casein, starch and vegetable or animal fat



## Technical Features

- Entirely built in **AISI 304 stainless steel**, double wall vat for the steam injection into the jacket
- All-in-one stretching/moulding machine for **small level production** (from 5-20kg/batch) and suitable for R & D laboratories and University
- The machine is equipped with an **incorporated electrical steam generator** (ITALIAN PATENT) that can produce the necessary quantity of steam during the stretching phase
- There will not be more fatty liquid to be purified as all water added is absorbed by the product during steam stretching
- Product stretching is performed either by **steam injection, direct into the product** or **in the double jacket**
- The **stretching vat** is equipped by **N. 2 bi-directional augers**, with adjustable speed by Inverter
- **Thermoregulator** with digital display for temperature control
- The **moulding vat** is equipped by **N. 2 augers** and **N. 1 moulding roller**
- Jacket that keeps the product at the ideal moulding temperature
- The moulding roller and the augers have adjustable speed by **Inverter**
- Parts that come into contact with the product are shot-peened with **quarz microspheres** and the augers feature **Teflon coating**
- Electrical control panel equipped by a "touch screen" operator panel and **PLC** from which it is possible to control the different stretching - moulding process phases
- **OPTIONAL:**
  - Remote assistance though internet



## Technical data

### COMPACT

Hourly production	80 kg/h 5-20 kg/batch
Dimensions	cm 120x80x155 h
Weight	320 kg
Electrical power	12,5 kW (model with electrical steam generator) 2,5 kW (model without electrical steam generator)
Material	AISI 304 stainless steel
Moulding roller available	Mozzarella in balls: from 1 to 200 g Scamorze up to 300 g Cylindrical or rectangular block up to 1000 g String cheese and spaghetti cheese Conveyor for continuous cords and nodini

### SANITISATION

The machine is manufactured according to current regulations on hygiene and sanitisation.

