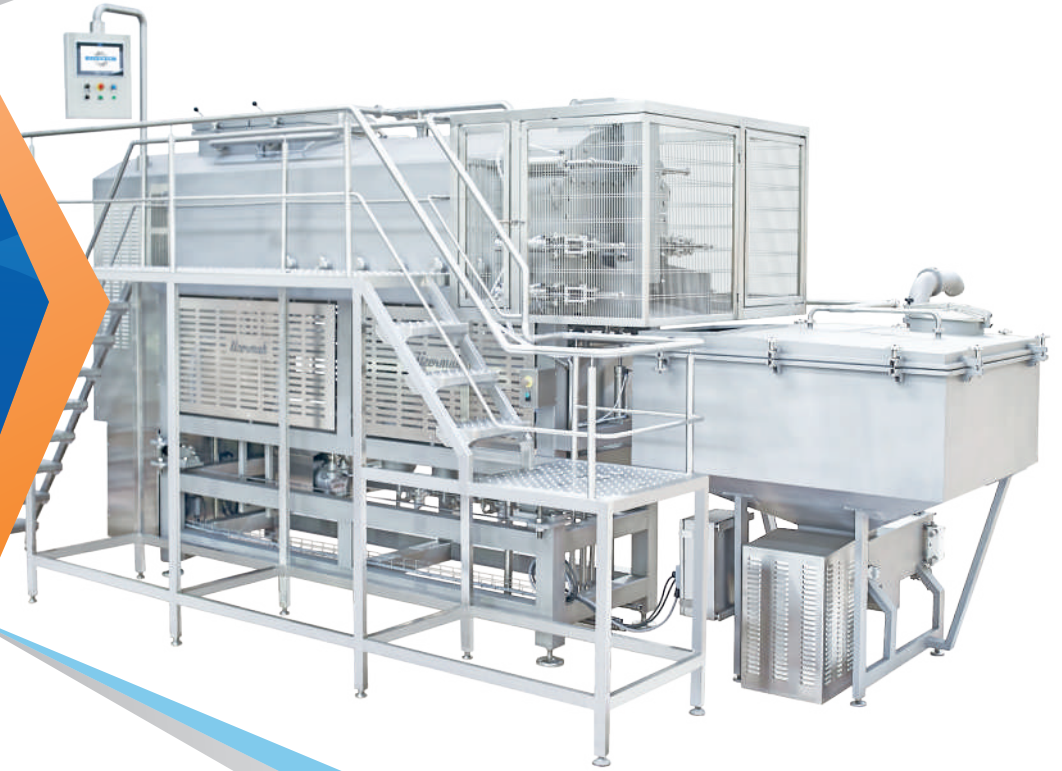




CS SERIES

- COOKING
- KNEADING
- STRETCHING
- MIXING
- MELTING



STEAM COOKER & STRETCHERS & MOULDERS

Mozzarella, Pizza Cheese, Kashkaval, Analogue and Imitation Cheeses



COOKER & STRETCHER SERIES

Steam Cooker & Stretcher machines can be used for cooking, kneading, stretching, mixing and melting of natural, analogue and imitation cheeses using, industrial curds, fresh curds and food ingredients, powders, as raw materials.

Thanks to the combined action of two counter-rotating & independent augers with direct / indirect heating, the primary phase of cheese starts to form while getting its fibrous and typical pasta filata texture

Features

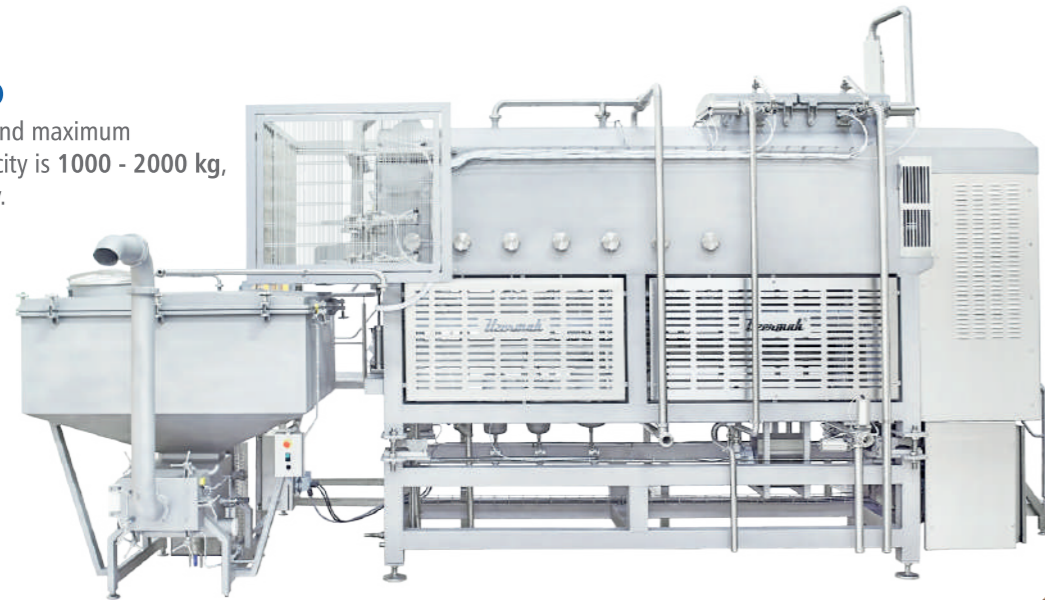
- Made of AISI 304- 316 stainless steel material
- Indirect steam heating from double-jacket
- Direct steam heating via steam injectors
- Automatic control of the temperature
- Automatic opening / closing of the product inlet of the batch cooker
- Steam filter and separator
- Automatic water dosing system
- Load cell
- Automatic opening / closing of the product outlet of the batch cooker
- C.I.P. able

Advantages

- High quality product and maximum yield
- Homogenous and effective mixing
- Desired fibrous and stretch features
- Short batch times
- Very few manual operating procedures
- PLC controlled process
- Independent two augers-counter rotating automatic discharge by the pushing of the augers
- Adjustable augers rotation speed by frequency inverter

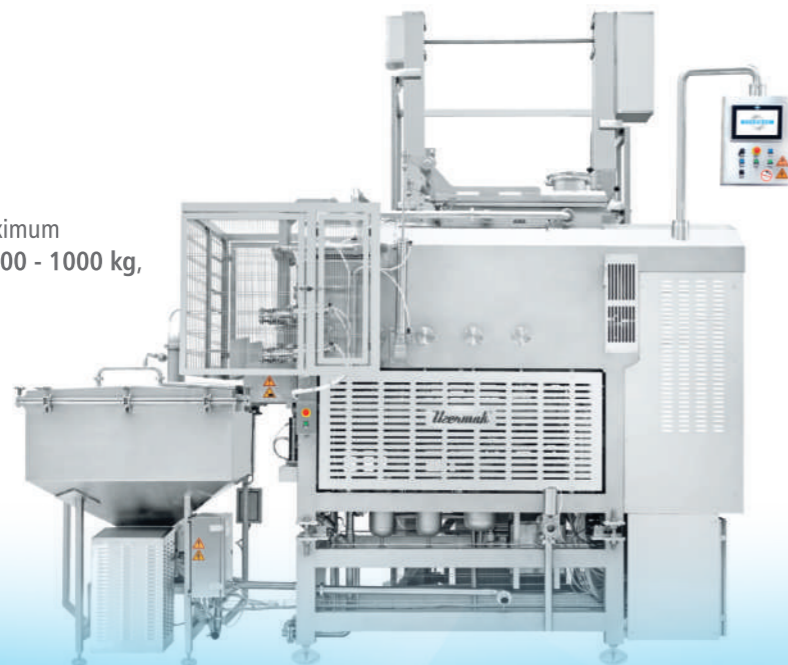
CS-2000

Minimum and maximum batch capacity is 1000 - 2000 kg, respectively.



CS-1000

Minimum and maximum batch capacity is 500 - 1000 kg, respectively.



Rotary Type Moulder

CS-450

Minimum and maximum batch capacity is 250 - 450 kg, respectively.



There is an Extruder at the product discharging for storage and stretching and for transferring the product to the molder.

CS-200

Minimum and maximum batch capacity is 120 - 200 kg, respectively.



CS-10

Minimum and maximum batch capacity is 12 - 15 kg, respectively.



Independent two augers-counter rotating





ROTARY TYPE MOULDER

Rotary type moulder portions the product in the cylindrical, brick or rectangular shape. Afterwards, the cheese has to be manually hold into external moulds for pre-cooling and cheese blocks hardening.

Thanks to the custom-sized multiple moulding tubes, it is possible to produce a wide range of cheeses of different sizes and shapes.



DRUM TYPE MOULDER

Drum type moulder is designed for shaping of pasta filata cheeses such as mozzarella with different weights and shapes.

Brine vat is desinged for cooling and hardening of mozzarella cheese.

