



COOKER – MELTER – BLENDER

PRO 500

ADVANTAGES

- ✓ It's possible to load the whole pieces of cheese without cutting them before
- ✓ High speed rotation
- ✓ Possibility to add spices and flavours
- ✓ Low electric consumption
- ✓ Low noise during the production
- ✓ Product temperature max. 120 C °



SPREAD CHEESE



PROCESSED CHEESE



YOGURT, MASCARPONE



VEGETABLE SAUCES



Products

Machine designed for the production of Processed Cheese, Cheese Spreads, Yogurt, Mascarpone, Vegetable and Fruit Sauces and Marmelade



Technical Features:

- Characteristic of the machine is mixing, cutting, cooking, emulsifying and vacuum
- Entirely built is **stainless steel AISI 316**
- Vat with **steam heated jacket** and automatic temperature control
- The product melting happens by **direct steam** or **steam injected into the jacket**. The double jacket can be used for indirect heating or cooling
- The product is processed by means of a **paddle** moving in two directions with invertercontrolled speed.
- High speed to guarantee a short time in processing
- Motor reducers mod. Sew- eurodrive with low consumption with adjustable speed by Inverter.
- Discharge of the product by a **pneumatic valve**
- **Electric control panel** in stainless steel Aisi 304 / IP 65 protection class to check all processing phases by touch screen
- **CIP cleaning system** is incorporated in the machine
- Recipes management by **PLC**
- Possibility to add spices and flavours
- **OPTIONAL:**
 - Product cooling system
 - Weighing load cell
 - Automatic water loading
 - Vacuum Pump



Technical Data

MODELS	PRO 40	PRO 70	PRO 100	PRO 200	PRO 500
Batch capacity	40 kg	70kg	125kg	250 kg	500 kg
Dimensions cm	130 x 80 x 200 h	150 x 90 x 200 h	165 x 100 x 200 h	220x125x 200h	220x140x 200h
Electric power	7.5 kW	10 kW	15 kW	20 kW	30 kW
Material	AISI 316	AISI 316	AISI 316	AISI 316	AISI 316
Vat capacity	60 liters	100 liters	175 liters	350 liters	650 liters
Steam consumption	25 kg/h	50 kg/h	75 kg/h	150 kg/h	300 kg/h

SANITISATION

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



PRO 70

