

AUTOMATIC MOULDING MACHINE H4XM - H6XM



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ITALIAN
QUALITY
PRODUCTS inc.



AUTOMATIC MOULDING MACHINE H4XM – H6XM

TECHNICAL FEATURES

- Structure in stainless steel AISI 304 (UNI X 5 Cr Ni 18 10)
- Electro-mechanical drive of the moulding drum with electronic control of the speed (inverter)
- Electro-mechanical drive of the augers with instantaneous adaptation of the speed to the resistant couple
- 4 or 6 auger feed conveyors
- Teflon-coating on the parts in contact with the product
- Built-in production counter
- Work sections with jacket
- Lever system for the hermetic seal of distributor and drum mould against the machine body
- Arrangement to the automatic CIP cleaning with cleaning pipes and sprinklers
- Electrical plant on machine border and waterproof control panel in stainless steel
- Power board in plastic or fiberglass-reinforced plastic

DESCRIPTION AND WORKING

The moulding machine is made up of a central body where the augers that push the pasta filata inside the moulding section are housed; on the upper part the loading hopper is fixed through some screws; the whole equipment is assembled on a support structure with three tubular legs. At the end of the augers body the drum moulding section is placed, it is tighten against the machine body thanks to a lever system.

The pasta filata cheese coming from the stretching machine is loaded into the hopper and picked up by the augers that feed non-stop the moulding section in which spherical or cylindrical shapes could be obtained, inserting the special moulds.

The 4 or 6 augers for pasta filata advancement are put in action by an unit made up of an electrical motor controlled by a vectorial inverter and a double reducer; from the control panel on machine border, the couple delivered by the exit motor is set, by turning a potentiometer; the vectorial inverter allows the automatic variation of the exit speed according to the applied resistant couple; this system guarantees the constancy of the pasta filata pressure in the moulding section. The moulding drum is moved by a motor electric-reducer unit with the possibility to change the speed continuously through inverter. The machine body is equipped with a hot water jacket in order to keep the temperature of the product constant. The augers can be completely inspected from the hopper opening, while the motor unit is distanced from the working section to allow an easy inspection of the supports. Replacement of the drum mould, made up in one aluminium block to allow a perfect cleaning, is made faster and easier by a lever system that gives the advantage to keep a perfect seal between drum mould, distributor and machine body, avoiding losses of fat milk. The machine is arranged for connection to a CIP plant; the loading hopper is supplied with a cover panel in stainless steel equipped with cleaning sprinkler while the machine head is equipped with a special plate, stirred in the final part of the augers, equipped with two cleaning sprinklers to be connected to the automatic plant. Both the equipments are applied to the machine only at the end of the production during cleaning phases.

TECHNICAL DATA

| MODEL | H4XM | H6XM |
|--------------|----------------|----------------|
| DIMENSIONS | 1,4x1,4x1,8 m | 1,4x1,8x1,8 m |
| PRODUCTION | 400-1.000 kg/h | 600-1.400 kg/h |
| MASS | 350 kg | 400 kg |
| RATED POWER | 1,5 kW | 2 kW |
| CIP CAPACITY | 4.000 l/h | 6.000 l/h |
| VOLTAGE | 400 V - 3ph | 400 V - 3ph |
| FREQUENCY | 50 Hz | 50 Hz |



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