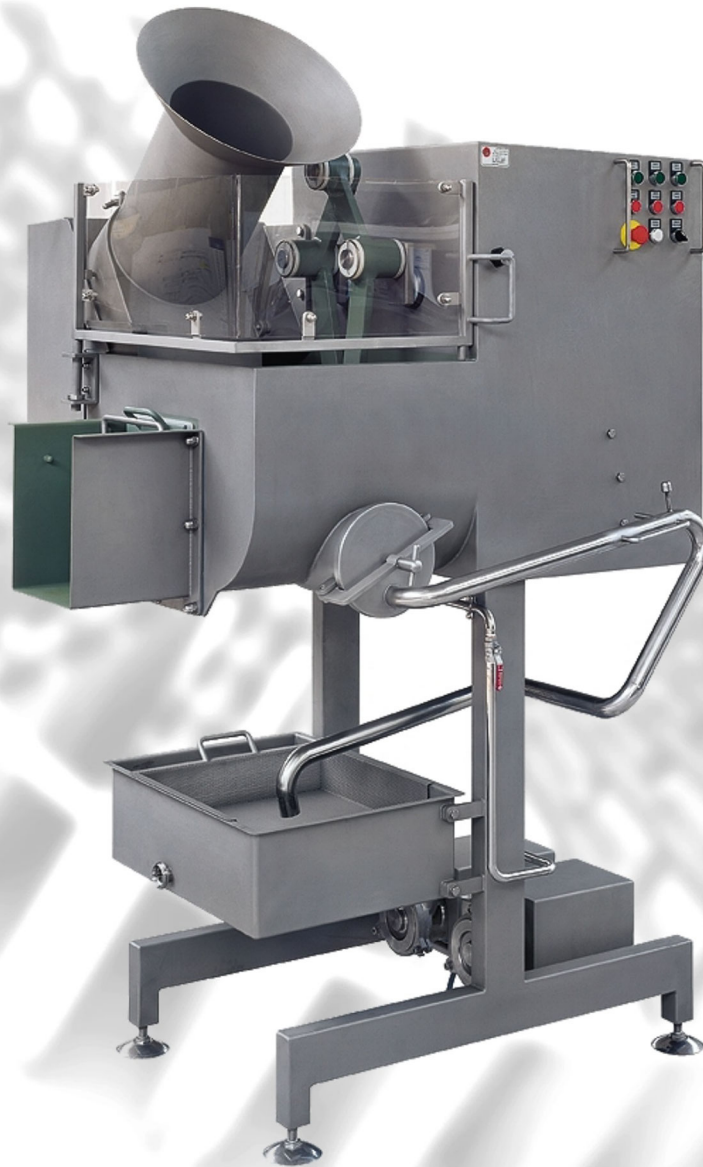


AUTOMATIC STRETCHING MACHINE WITH DIPPING ARMS F94



ITALIAN
QUALITY
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AUTOMATIC STRETCHING MACHINE WITH DIPPING ARMS F94

TECHNICAL FEATURES

- Structure in stainless steel AISI 304 (UNI X 5 Cr Ni 18 10)
- **Production rate 200-250 kg/h**
- Electromechanical drive of the cutter with constant speed
- Electromechanical drive of the mixing arms with double speed
- Stretching system with dipping arms
- Self-priming pump for delivery of stretching water
- Vat for recovery of fat milk connected with a recovery self-priming pump
- Electrical plant on machine border and waterproof control panel
- Mechanical and electromechanical protections on dangerous areas

TECHNICAL DESCRIPTION

Designed and manufactured according to the stretching system with dipping arms, the machine is suitable to be coupled with any type of moulding machine.

The curd is loaded by hand in the hopper where it is cut into strips by a rotary cutter with the possibility to regulate the thickness of the cut.

The sliced product falls in the mixing vat where it is stretched by a stretching system with dipping arms; the stretching water is sent in the vat in the upper part of the mixing section by a pipe connected with a self-priming pump.

The fat milk is evacuated in a little vat trough a hole on the side of the vat, equipped with strainer. Then it is sucked by a pump (it comes into action to take away the cleaning solutions too).

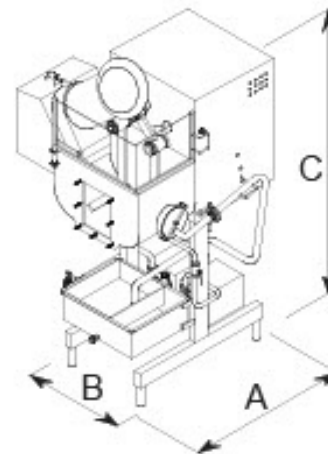
The machine is equipped with a transparent protection which allows to control the working.

The surfaces that come into contact with the product are teflon-coated and the flat parts are joined together with rounded edges and corners to facilitate machine cleaning and sterilization. The gaskets in alimentary material are out of the mixing chamber; the control panel is housed in a panel with protection degree IP65.

The machine has been designed and manufactured according to UNI and CEI norms from mechanical and electrical point of view in conformity with the communitarian directive 89/392/CEE and further integrations.

TECHNICAL DATA

MODEL	F94
A	1.200 mm
B	1.200 mm
C	2.300 mm
MASS	450 kg
STRETCHING WATER	900 l/h
RATED POWER	4 kW
VOLTAGE	400 V - 3ph
FREQUENCY	50 Hz



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