

CONTINUOUS STRETCHING MACHINE WITH DIPPING ARMS FB600



ITALIAN
QUALITY
PRODUCTS inc.

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CONTINUOUS STRETCHING MACHINE WITH DIPPING ARMS FB600

TECHNICAL FEATURES

- Structure in stainless steel AISI 304 (UNI X 5 Cr Ni 18 10) thickness 3 mm
- **Production rate 400 - 500 kg/h**
- Electromechanical drives with mechanical variation of the speed (mechanical variator) on augers and mixing arms
- **Curd-cutter TRA-A with constant speed**
- Double pre-stretching auger (ϕ 200 mm, length 600 mm)
- Double auger on pre-stretching tunnel
- Stretching with dipping arms
- Manual regulation of stretching water quantity
- Teflon-coating on augers, mixing arms and machine body
- Augers supports with flushed gaskets controlled by solenoid valve
- Stainless steel board
- Vat for recovery of whey connected to a centrifugal sanitary pump and controlled by level feelers
- Electrical plant on machine border and waterproof control power panel in stainless steel
- Mechanical and electromechanical protections on dangerous areas

DESCRIPTION AND WORKING

The machine is extremely versatile and it can process indifferently very soft paste for mozzarella or dryer paste for pizza-cheese, into the stretching section where the dipping arms mix and stretch the curd delicately up to reach the wished moisture degree. The curd is put into the pasta-cutter mod. TRA-A (assembled on current production models), curd strips fall into the pre-mixing tunnel, built in double wall where they are pushed by two counter-rotary augers which make also a pre-stretching before the inlet into the section with dipping arms where the definitive stretching takes place.

During the process it is possible to control visually the productive cycle at each moment.

The hot water is sent to the feeding points placed both into the pre-stretching tunnel and into the mixing vat; the capacity can be regulated through manual micrometric valves.

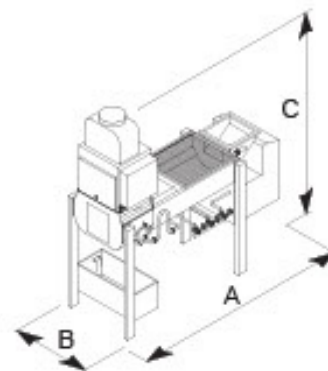
Fat water is taken away through waste pipes and movable pipes which allow to regulate the level of the liquid into the vat and it is recovered in a vat connected to the sanitary recovery pump which evacuate it.

All the operating devices are electromechanical with speed variation controlled by mechanical variator.

Augers, stretching tunnel and mixing arms are completely teflon-coated. Working sections are separated from the organs which gives the movement to the augers by a special chamber.

TECHNICAL DATA

MODEL	FB600
A	1.900 mm
B	1.200 mm
C	2.700 mm
MASS	800 kg
STRETCHING WATER	900 l/h
RATED POWER	7,5 kW
VOLTAGE	400 V - 3 ph
FREQUENCY	50 Hz



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