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21-12-02: Soft cheese cutting and stuffing machine

Manufacturer: Lekkerkerker , Type: Softcheese cutting – stuffing – and put back



Information

Unique design machine for making stuffed cheese from a standard semi soft cheese like Brie, Camembert or Cumbier etc.. A round cheese with a diameter of around 330 mm and with a weight of around 3-5 kg are cut, stuffed with a pumpable cream cheese. Working principle: inlet by a roller conveyor, then cut the cheese in half horizontally. Pick-up the top of part of the cheese and lift it. Then the underside of the brie is stuffed with a layer of a viscose product like a pumpable cream cheese or processed cheese. The last step is to place the upperpart of the cheese back on top. Ideal for 'bites' like products with different cheeses mixed. Stand-alone unit. Including SS safety fences, CE marked. Including Siemens S7 and HMI control panel. Look at the video on the website, an unique design. The machine is visible in production until the end of April 2021.

Description

Offer number	21-12-02
Description	Soft cheese cutting and stuffing machine
Manufacturer	Lekkerkerker
Type	Softcheese cutting – stuffing – and put back
Capacity	300 cheese per hour
Year of manufacture	2018
Serial number	CM002
Power	5.1 kW – 6 bar
Weight	500 kg
Conditions	Excellent, in production untill the end of April 2021
Dimensions (L x W x H)	± 2.5 x 1.5 x 2.5 meter
Terms of delivery	FCA
Location	The Netherlands

https://useddairyequipment.com/en/aanbod/p/708-Soft_cheese_cutting_and_stuffing_machine_Lekkerkerker_Softcheese_cutting_stuffing_and_put_back