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20-09-01: Mozzarella moulding machine

Manufacturer: Milkylab, Type: Lab 21P



Information

Mozzarella moulding machine. 2 head moulding machine for pasta filata / mozzarella cheeses. Pushing and forming system. Moulding head dimensions: 300 x 225 x 170 mm. Useable for up to 15 kg mozzarella bricks. Electrical heated jacketed moulder to keep the ideal product temperature. Non stick Teflon coating inside the machine. 4 augers with 2 variable speed motors, controlled by frequency inverter. Cheese expulsion by pneumatic cylinder, discharge. Previously used in combination with a thermoforming machine, hot fill. The thermoforming machine is excluded. Complete with CIP collection vat for CIP return with Alfa Laval pump. Excluding controls, including documentation.

Description

Offer number	20-09-01
Description	Mozzarella moulding machine
Manufacturer	Milkylab
Type	Lab 21P
Capacity	5.400 kg per hour
Year of manufacture	2013
Serial number	Lab 24/28C
Power	11.5 Kw
Weight	550 kg
Conditions	Good
Dimensions (L x W x H)	3,1 x 1,6 x 3,0 mtr.
Terms of delivery	FCA
Location	The Netherlands