

AUTOMATIC MOULDING MACHINE H2JM-R / H4JM-R



ITALIAN
QUALITY
PRODUCTS inc.

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AUTOMATIC MOULDING MACHINE FOR PASTA FILATA H2JM-R / H4JM-R

TECHNICAL FEATURES

- Structure in stainless steel AISI 304 (UNI X 5 Cr Ni 18 10)
- **Production rate:**
250-600 kg/h for H2JM-R (variable according to the product size)
400-900 kg/h for H4JM-R (variable according to the product size)
- Electro-mechanical drives with mechanical variation of the speed (mechanical variator)
- 2 (4) auger feed conveyors
- Spherical automatic moulding 10-800 g with drum moulds (to be bought separately)
- Semi-automatic cylindrical moulding 50-500 g (braids) or 200-4.000 (silani - shaped cheese) with carousels (to be bought separately)
- Continuous braids and knot moulding
- Built-in production counter
- Hot water jacket with heating with electrical resistance, feeler PT100 and thermoregulator
- Jacket temperature display on control panel
- Electrical plant on machine border
- Control and power board in stainless steel
- Mechanical and electromechanical protections on dangerous areas

DESCRIPTION AND WORKING

The pasta filata cheese loaded into the hopper feeds non-stop (with the movement of the augers) the moulding section in which spherical or cylindrical shapes can be obtained, inserting the special moulds. The two augers for pasta filata advancement are put in action by a motor-variator mechanical-reducer unit; also the moulding drum is moved by a similar unit with the possibility to change the speed by hand. The machine body is equipped with a hot water jacket in order to keep the temperature of the product constant; water heating occurs thanks to an electrical resistance that, thanks to a feeler PT100 and a thermoregulator, comes into action when the water temperature appears under the value set on the controls panel.

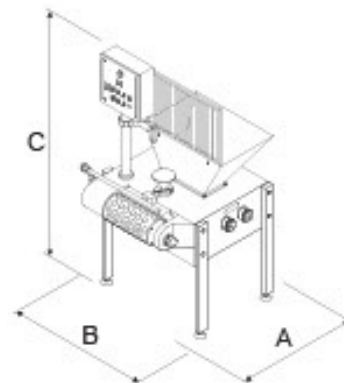
Surfaces which come into contact with the product are completely teflon-coated, edges are rounded with big connection rays (> 3 mm) to facilitate machine cleaning and sterilization.

Seal rings are made of an alimentary material, and are assembled on supports that make bearing inspection easier and prevent seepages into the work section.

Electrical controls are housed in a waterproof inox board, where also the power part is placed.

TECHNICAL DATA

MODEL	H2JM-R	H4JM-R
A	1.100 mm	1.200 mm
B	1.000 mm	1.100 mm
C	2.000 mm	2.000 mm
MASS	300 kg	350 kg
RATED POWER	2,5 kW	2,5 kW
VOLTAGE	400 V - 3ph	400 V - 3ph
FREQUENCY	50 Hz	50 Hz



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