

SMOOTHING MACHINE

100 TO 400 kg

FOR WHAT USE ?

This smoothing machine improves curd texture and water distribution.



TECHNICAL DETAILS

Photo for information only

| Length (mm) | Width (mm) | Height (mm) | Weight (kg) |
|-------------|------------|-------------|-------------|
| 130 | 420 | 930 | 110 |

Smoother for fresh cheese or stirred yogurt

- For fresh cheese up to 18% dry extract
- Power: 0.75 kW
- Throughput: 100 to 400 Kg/h
- Closed circuit washing
- Electric control box
- Hopper volume: 50 liters
- Supplied with a type 180 smoothing head

