



MilkyLAB®

**A
3**

**COOLING LINE
Mod. RF**



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It is suitable to cool pasta-filata cheeses like mozzarella, bocconcini, pizza cheese.

Entirely built in stainless steel AISI304, equipped by:

- A set of grids built with perforated sheet, which thanks to the moving of the pneumatic cylinders allow the progress of the product.
- An extraction belt placed at the end of the vat collects the cooled product and discharges into the vat for subsequent salting or on a table.
- The movement of the grids and consequently the progress of the product have speed adjustable
- Length and width of the vat to be calculated according to the production and cheese to cool.

TECHNICAL FEATURES:

The cooling water temperature is controlled by means of a thermo-regulator

The water circulation is made possible through an electropump.

Plate heat exchanger

OPTIONAL:

Arrangement to CIP washing system by means of covers in all over its length and with a set of spraying balls mounted on a piping system .

The manufacturer reserves the right to make changes to the above machine, for the purpose of production improvement, at any time and without notice.

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