Filling and wrapping machine for processed cheese and fresh cheese
Type Corazza® FF220

Automatic machine for the dosing, the wrapping and the labelling of the processed cheese portions, cream cheese, …

Machine double, high production available for different sizes and weights.

BRENET SA
Zone Artisanale - F-25620 MAMIROLLE - France
Tél. : +33 (0)3 81 55 78 10 - Fax : +33 (0)3 81 55 82 80
brenet@a-brenet.com - www.a-brenet.com
Machine data

The machine, double-head automatic dosage, can be packaged up 4 sizes of height and weight different.

All parts in contact with product are stainless steel. The supply hopper and agitator are stainless steel.

The metering block, pistons and dispensing spouts are designed in special alloy compatible with the agro food.

Two presses ensure perfect sealing portions.

The evacuation is carried on a conveyor belt.

Optional: the portions can be sent on a canning machine.

The precision of the dosing is +/- ¼ gm with the possibility to adjust the dosing while production, thanks to a wheel located within the operator reach.

Both systems full of easy opening portions (OFP) are adjustable in X and Y during production.

The positioning of the label is accurate because of the possibility of adjustments in X and Y.

General mechanics, the rollers and the cams are oiled and closed flat drip, jet or oil bath.

The device is automatic centralized lubrication.

Main motor with frequencies regulator.

Control panel IP55 with PLC, display and portions counter.

Electrical panel in stainless steel IP55.

Security devices to prevent the defaults during the production cycle: shell detection, lid detection and upper position of the heating press when stopped.

Protection made in tubular and square stainless steel base with Plexiglass equipped with key security switches.

All the security devices are present in order to secure the production cycle from stops and to assure the operators safety.

The machines are equipped with protections in accordance with the EEC norms (articles R4324-1 à R4324-23 of Labour Regulations).

Machine adapted for the weight and the package shape in compliance with the customer’s requirements.

Guarantee: 1 year, covering the mechanical parts.

After sales service and repairing assured.

Installation on site by our technicians worldwide.

Training of the user’s operators and maintenance agents.

Easy and short delivery for standard spare parts (always kept on stocks), the specifics parts made order.

Dimensions of the portions / weight

Filling and wrapping with triangular, square, rectangular or round shapes.

Shape design with a maximal diameter of 90 mm.

Height: mini 10 mm / maxi 28 mm

Weight: mini 15 g / maxi 100 g

Production rate

Up to 210 portions per minute according the product texture and the dosed volume.

Product type

From semi-liquid to pasty.

With pieces of maximum size of 2 mm.

Processed cheese, cream cheese and other products with the same texture

Wrapping type

2 aluminium rollers for the shell and the lid, cut and wrapped.

With automatic suction system chips.

Hermetic sealing.

With or without label.

With or without tear tape for the easy and integral opening of the portions.

Dosing unit

Feeding hopper: 70 litres

Technical data

Electrical connections.

Maximum power: 8.5 KW

Voltage: 400 Volts 3 phases 50 Hz with or without neutral.

Compressed air:

Nominal pressure: 6 bars

Vacuum: 100 m³/h

Machine dimensions and weight

Dimensions (L x W x H): 4400 x 2600 x 21080 mm

Net weight: 3200 kg

Options

Vacuum pump.

Hopper closed washable in CIP.

Easy opening device with integral opening of the portions. Canning is automatic.