

## ANTIMOULD TREATMENT MACHINE



**COMIZ FLOW** IN COLLABORATION WITH **CIP**, PRESENTS AN INNOVATIVE AUTOMATIC WHOLE CHEESE ANTI-MOULD TREATMENT SYSTEM. THE WHOLE CHEESES ARE DIPPED INTO A SPECIAL LIQUID PRODUCED AND DISTRIBUTED BY **CIP** WITH A CHEMICAL COMPOSITION THAT PROVIDES PROTECTION AND DELAYS THE FORMATION OF MOULD ON THE SURFACE. THE TREATMENT DEVICE CAN BE EASILY AND COMPLETELY SANITIZED AND THE DIPPING TANK CAN BE CLEANED AFTER REMOVAL. CONSTANT CONTROL OVER THE LEVEL OF LIQUID INSIDE THE DIPPING TANK AND A COUNTING SYSTEM OF THE WHOLE CHEESES TREATED AT THE END OF THE CYCLE COMPLETE THE SYSTEM'S FEATURE.

### TECHNICAL CHARACTERISTICS :

- DIMENSIONS OF TREATABLE PRODUCT:  
CHEESE PIECES FROM Ø MIN. 130 TO Ø MAX. 360
- CHEESE HIGH :MIN 50, MAX. 190 MM.
- POWER : 0,4 KW
- SPEED MIN. 6 PIECES A MINUTE
- SPEED MAX. 40 PIECES A MINUTE

### AVAILABLE OPTIONAL:

AUTOMATIC IN-FEEDER FOR  
RE-SETTLING THE LIQUID LEVEL

