

Optional parts:

- Stainless steel exhaust-hood.
- Cheese height adjustment.
- Different suction head types (dep. of cheese).
- Stainless steel switch board as desk.
- Man/ function screen with text reproduction.
- Heating by a heating regulation apparatus on behalf of a constant temperature.
- Easy adjustment for different cheese sizes.
- Cooling unit for the cool water container.
- Alternative cheese coatings are possible on request.

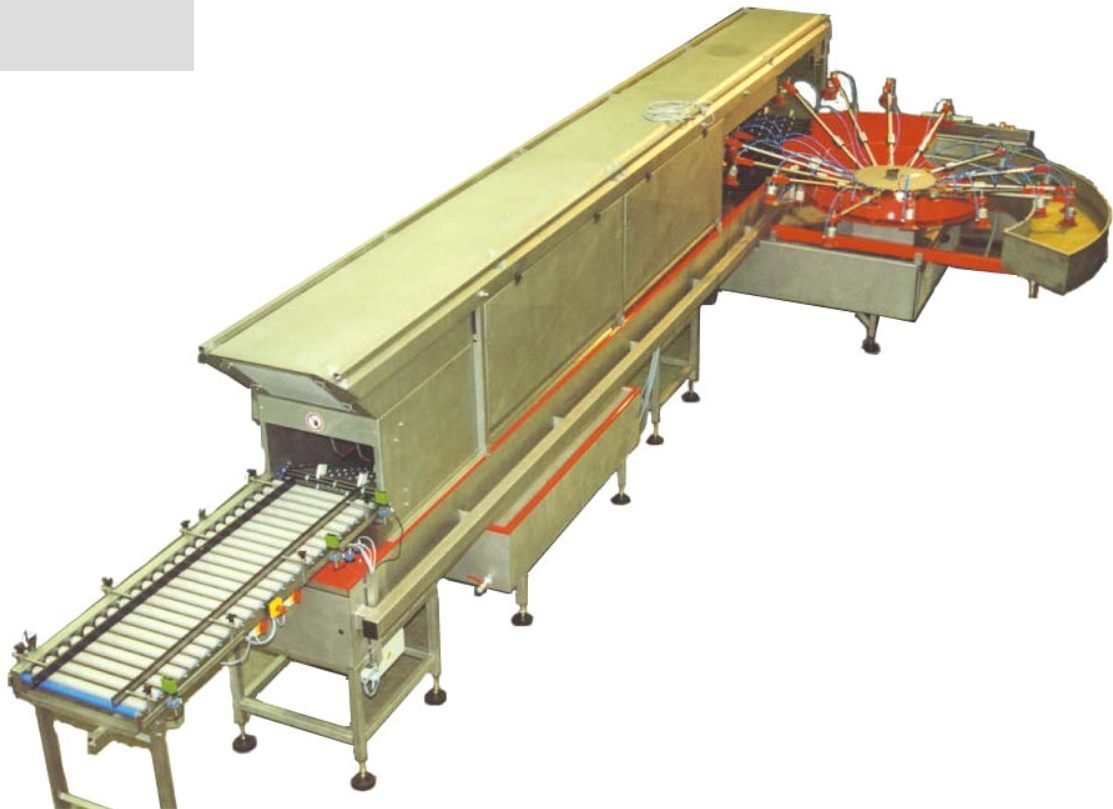
Description of the system

The cheese waxing machine PARAMA 674 can be used as a stand-alone machine and can also be built in an automatic line. It is characterised by a 100% pointless and closed wax layer.

The machine consists of a machine wax container with liquid wax and a carousel with suction heads. Under the machine there is a pre-melting container. It is possible to have an integrated exhaust-hood over the machine to increase the coagulation time of the wax.

After putting the cheese on a transport chain in the wax container, the cheese runs through a wax shower or is dipped in wax completely. It is also possible to have both treatments. The wax on the upper side of the cheese coagulates (20 sec) at the end of the wax-container the cheese is picked up by a suction-head and then cooled in a cool water container (5°C). After the cooling process the cheese is put on a conveyor belt.

In the insulated pre-melting container the hard wax blocks are melted and automatically pumped to the wax container. The heating system is flame safe constructed.



Wax quality

The cheese is waxed with a 100% closed wax layer. The chosen wax type and the temperature of the cheese and the wax also determine the quality of the wax layer. The machine has been constructed for working with different wax types and other coatings.

Cheese proportions

With this machine it is possible to wax almost any cheese type with a diagonal/diameter from 250 mm up to max. 400 mm. Waxing of coated and non coated cheese is possible.

Operation and maintenance

- Operation: One can manually adjust the right size of the cheese and the cheese height (optional) once. Beside this it is possible to adjust the temperature of the pre-melting container and the working time of the machine.
- Maintenance: according to the instructions in the CE manual. Machine parts that need much cleaning are easily accessible.
- Spare parts: parts that are essential for the machine are delivered from stock.



Capacity

The capacity depends on the cheese proportions and the carrousel type (8,16 of 32 suction head arms). Capacity is possible from 600 up to 3600 p/ h.

There are three models:

- Small: PARAMA 674—600 up to 1200 p/ h
- Middle: PARAMA 674—1200 up to 2400 p/ h
- Large: PARAMA 674—2000 up to 3600 p/ h

<i>Technical specifications</i>	
Height:	1500 mm, with suction hood 2400 mm
Width:	2500 mm
Length:	5000 to 12500 mm (dep. on capacity)
Material:	RVS AISI 304 & Steel
Compressed air:	2 l/ sec. min. 6 bar
Voltage:	380 VAC, 50 Hz +”0”+earth
Total power:	depending on capacity
Temperature control:	60 tot 125°C
Control:	<ul style="list-style-type: none">• on/ off temperature• Basic model: manual switch• Automated model: PLC



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