

Optional parts:

- Extra exchangeable pre-melting container for waxing with more colours (P = 20 kW).
- Extra exchangeable suction-heads.
- Extra exchangeable single or double suctionheads.
- Automatic cheese input and output.
- Cooling unit for the cool water container.
- Alternative cheese coatings are possible on request.

Description of the system

The cheese waxing machine PARAMA 676 can be used as a stand-alone machine and is characterised by a 100% pointless and closed wax layer.

The machine consists of a pre-melting wax container with liquid wax, a carrousel with suction-heads and a water container.

The cheese is put under a suction-head by hand (1 or 2 per arm depending on the size of the cheese). The carrousel turns round; the cheese is dipped in the wax container up to 70% of its height. The cheese wax drips off on a heated drip-off plate and the bottom of the cheese has become a closed wax layer. It is then cooled in a cool water container (5°C), blown off, turned by hand and makes a second round. After two rounds the cheese is waxed completely.

Because of a simple assembly of the wax container, colours can be changed easily by putting a second wax container onto the machine.

It is also possible to change the suction-heads so that different cheese sizes can be waxed with the same machine. The heating system is flame safe constructed and it is possible to automate the input and output of the machine.



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 is constructed for working with different wax types and coatings.

Cheese proportions

With this machine it is possible to wax almost any cheese type with a maximum diagonal/diameter of 250 mm. Waxing of coated cheese gives the best result. It is possible however, with little technical adjustments, to treat non-coated cheese. An important condition is that it will be possible to pick up the cheese with a suction-head.

Operation and maintenance

- Operation: One can switch on the machine by a hand switch. It is also possible to adjust the right temperature and the vacuum by hand.
- 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 size of the cheese.

- Up to a diameter of 150 mm the capacity is 1000 p/h.
- From 150 up to 250 mm the capacity is 500 p/h.

Up to the diameter of a 150 mm two suction-heads can be used on each arm. When larger sizes are used only one suction-head will be possible. The suction-heads are exchangeable very easily.

| <i>Technical specifications</i> | |
|---------------------------------|---------------------------|
| Height: | 1800 mm |
| Width: | 2000 mm |
| Length: | 2200 mm |
| Weight: | 700 kg |
| Material: | RVS AISI 304 & steel |
| Compressed air: | 0,5 l/ sec. <1,5 Bar |
| Voltage: | 380 VAC, 50 Hz +”0”+earth |
| Total power: | 25 kW |
| Temperature control: | 60 to 140°C |
| Control: | on/ off manual |
| Content wax container: | 350 liter |



Nederland

BMA Nederland B.V.
De Bleek 7
3447 GV WOERDEN
P.O. Box 46
3440 AA WOERDEN
The Netherlands
Phone: +31 348 435 435
Fax: +31 348 439 399
Internet: www.bma-nl.com
E-mail: info@bma-nl.com