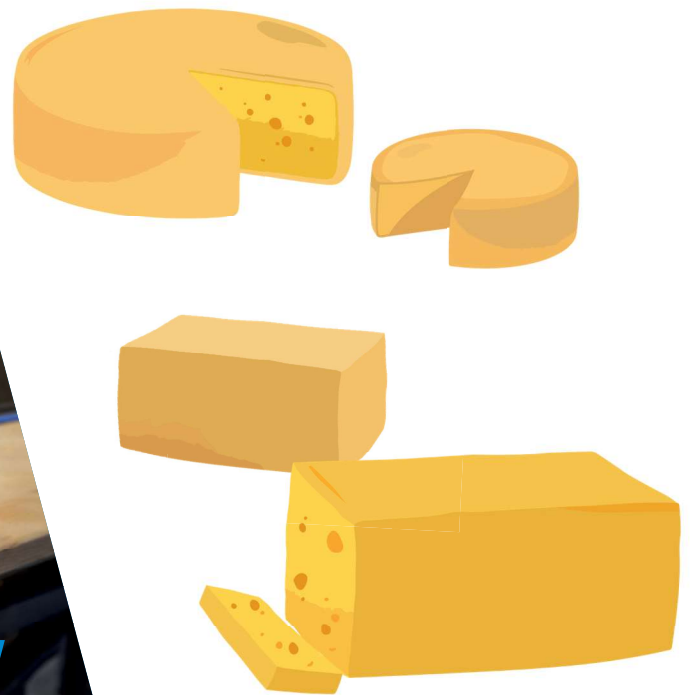
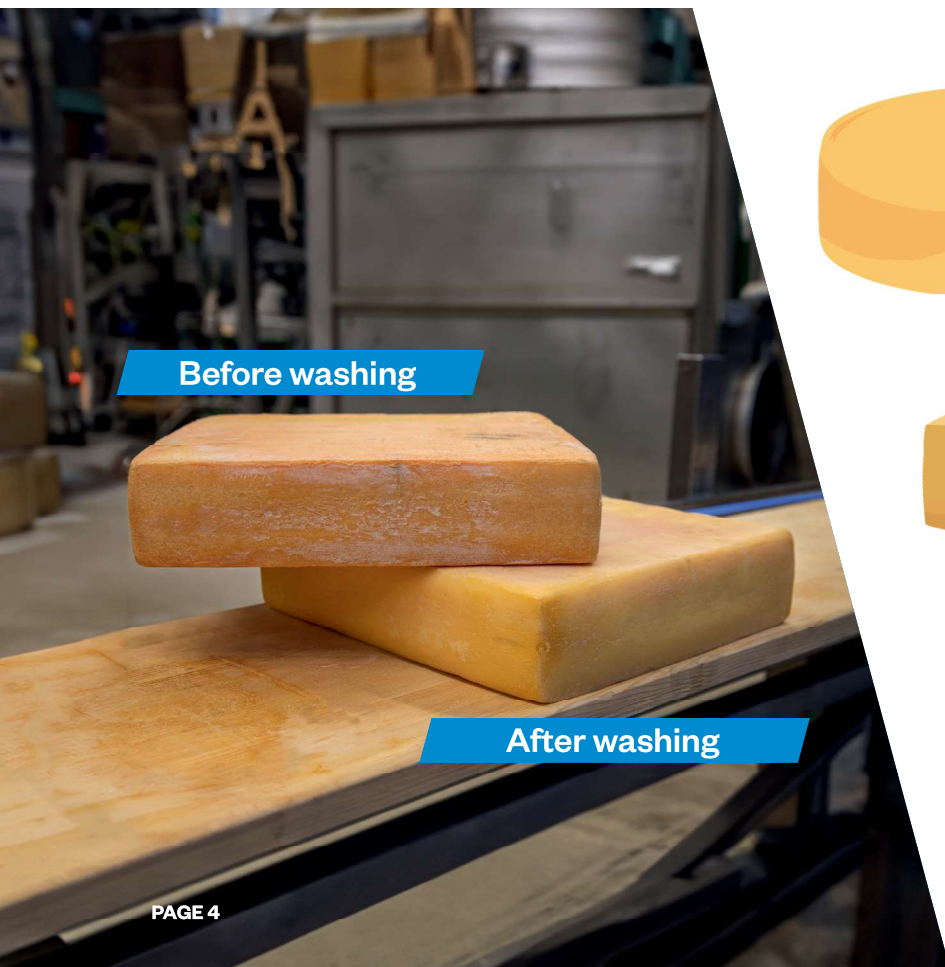


Cheese compatibility

The cheese washer can be used to wash a wide variety of cheeses. The machine can be adjusted to the shape of the cheese, and its particularly gentle cleaning process can remove mould, dirt particles and sticky red smears from both round and square cheeses.





Cheese washing machine

The cheese washer, exclusively designed by Inoxstahlbau, is a fully automated cheese-cleaning system. It employs an extremely gentle cleaning technique to preserve the integrity of the cheese's shape for further processing steps. Its throughput speed is adjustable, catering to the specific cleanliness level required. The machine cleans

extremely effectively and can process up to 500 pieces of cheese per hour, requiring no more than two operators, depending on the level of automation. The sophisticated water recovery concept and energy savings are additional proven advantages of our machine.

DESIGN

- Material: stainless steel 1.4307
- Surface: pickled – product-contact surfaces are electropolished
- No corners or edges
- FDA-approved plastics

OPTIONS

- Customisable washing programmes
- Cheese drying feature
- Automatic CIP system
- Various water heating systems



Drying tunnel

This continuous drying station for cheese, sausage and other food items can be seamlessly integrated into various stages of your production and processing workflows. It can be utilised post-cheese washing, following a brine

bath or before Foodplast application. Made entirely of stainless steel and featuring a high-pressure fan, this drying station also includes CIP connections for convenient cleaning.

DESIGN

- Material: stainless steel 1.4307
- Surface: polished
- No corners or edges
- FDA-approved plastics

TECHNICAL SPECIFICATIONS

- Size and weight: customisable
- Power connection: 8 kW
- Adjustable throughput speed
- Fan intensity adjustable via frequency converter