

SPECIFICATIONS

ARTICLE

Designation : Cheese brush

Code bobet : 71658

Selling Unit : Unit

Non-contractual pictures

**CHARACTERISTICS**

The cheese brusher provides semi-automated mechanical brushing of cheeses. It ensures a uniform cheese rind. Its two-station design optimizes operator time. Mobile thanks to its 150 mm diameter wheels, it is easily transported close to the work area.

Made of stainless steel NF EN 1.4307 (AISI 304L)

COMPACT - SMALL DIMENSIONS: W 976 x D 710 x H 1368 mm

- For cheeses with a diameter of 250 to 350 mm / height of 50 to 120 mm

POWERFUL AND EFFICIENT

3 motors = one per shaft

Total power of 0.75 kW

EASY MAINTENANCE AND CLEANING

The unit is very easy to maintain thanks to tool-free brush removal.

It is equipped with two removable waste collection trays.

The cheese brush comes with: 1 set of brushes

Installation of this equipment requires:

- 1 three-phase 400V power supply with earth (4 G 2.5 mm² cable), protected by a 30 mA residual current circuit breaker

DESCRIPTION :

Overall length : 976 mm

Overall Width : 710 mm

Overall Height : 1368 mm

Weight : 150 kg

Noise Level : 70 dB

Motor power : 3x 0,25 kw

Index protection : IP55

Motors voltage : 400V three-phase + earth

Control voltage : 24V AC

Frequency : 50 Hz

APPLICATION :

MAINTENANCE

- This appliance requires virtually no mechanical maintenance. However, regular cleaning of the brush system and the receptacle ensures the long-term effectiveness of this cheese brusher. The use of degreasing and disinfecting products is necessary to preserve the brush components over time.
- To facilitate daily cleaning of this equipment, the brushes are quickly removable

STANDARDS :

Compliant with applicable hygiene and safety regulations, Directive 2006/42/EC and its implementing national regulations, and with Electromagnetic Compatibility Directive 2014/30/EC
Compliant with Machinery Directive 2006/42/EC

SPARE PARTS :

See the instruction manual supplied with the device

ALIMENTARITY :

To guarantee their longevity, our products are manufactured from austenitic stainless steel (food contact), standard 1.4307 (304L). The components are assembled in our workshops, under a protected atmosphere, using the "TIG" welding process



