# CAD PROJECT

**INNOVATIVE DAIRY & FOOD TECHNOLOGY**

# AUTOMATION. INNOVATION. TECHNOLOGY.

**Cad Project Srl is constantly close to its customers, from design to after-sale service**

The company Cad Project S.r.l. has its roots in Mr Carlo Facchinetti's talent and brilliant insight. In the early 1970s he started designing and manufacturing the first systems to support the dairy industry, based upon the traditional production of GORGONZOLA in the Novara area.
The company's commitment and drive have led Cad Project to grow from a mere supplier into a major reference partner for dairy companies, drawing upon its customer support. Close cooperation with customers is essential to meet their most diverse requirements, tackling and solving any possible issues.

The company's success story sees its growth and expansion, while designing, manufacturing and improving a wider and wider range of cheese seasoning, cutting and packaging systems and equipment. Relying on the use of innovative and technologically advanced design tools and the excellent know-how of its engineering staff, Cad Project ensures the supply of cutting-edge systems, whose design and manufacturing is based on reduced-maintenance and practicality criteria. All our projects are carefully designed to combine traditional and automation processing.

The highly skilled level achieved so far is a key factor for Cad Project to provide bespoke professional solutions.
Today Cad Project can be proud of its position as a major market player. Its reliable direction has continued through the next generation with Facchinetti's daughter, Tania, and her team, constantly seeking technological upgrades to provide customers with stronger support and innovative engineering solutions.
Our passionate drive goes on through company expansion.

**"Real progress happens only when advantages of a new technology become available to everybody."**
*— Henry Ford*
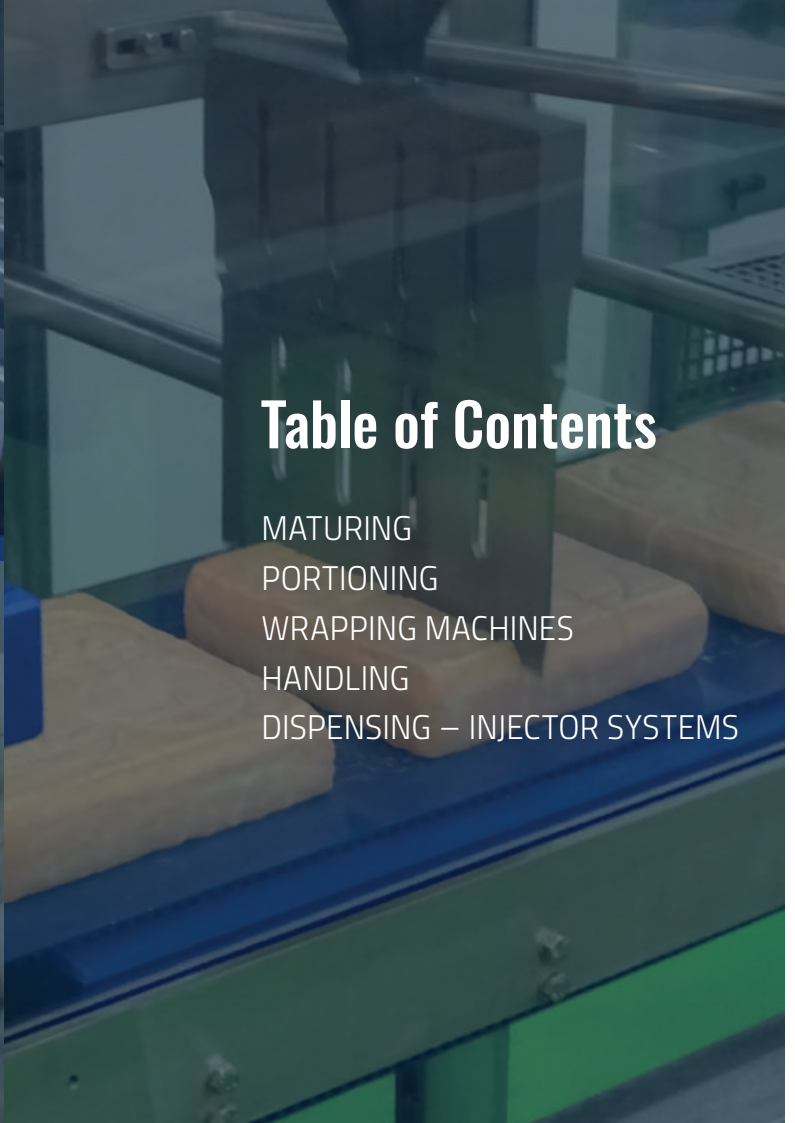
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# MATURING

## SAT

While being loaded, cheese wheels are soaked by means of a perforated shaft, then their heel side and one flat face are salted. No. 2 hoppers for the 1st and 2nd salting step and no. 1 vacuum intake are used to load, unload and recover salt during processing. Salt quantity and fall speed are controlled through an operator control panel where recipes can be created.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:         400V 3PH+N+G 50Hz
Pneumatic supply:     6 bar

**Cheese types**

Gorgonzola

Installed power:      4,1 Kw
Overall dimensions:   2,500 x 1,200 x H 1,950 mm
Output:               **up to 600 pcs/hr**

## SAT 7

Dry salting system with spraying

While being loaded, cheese wheels are soaked by means of a perforated shaft, then their heel side and one flat face are salted. No. 2 hoppers for the 1st and 2nd salting step and no. 1 vacuum intake are used to load, unload and recover salt during processing. Salt quantity and fall speed are controlled through an operator control panel where recipes can be created.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:         400V 3PH+N+G 50Hz
Pneumatic supply:     6 bar

**Cheese types**

Pecorino romano, Pecorino types

Installed power:      5.1 Kw
Overall dimensions:   2,500 x 1,200 x H 1,950 mm
Output:               **up to 300 pcs/hr**

## LAST

### Automatic dry salting line

It consists of no. 2 salting machines, no. 3 tie wrap recovery conveyors, no. 2 salt intakes and no. 4 oleohydraulic platforms for easier wheel loading and unloading operations. The heel side and one flat face of cheese wheels are salted. Salt is completely recovered during processing as well.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:   400V 3PH+N+G 50Hz
Pneumatic supply:       6 bar

Installed power:          11.5 Kw
Overall dimensions:      6,400 x 5,000 x H 2,700 mm
Output:                   **up to 1,200 pcs/hr**

**Cheese types**

Gorgonzola

## LASP

### Automatic brushing/brining and dry salting line

It consists of no. 2 brushing machines, no. 2 dry salting machines, no. 1 wheel spacer conveyor, no. 2 product infeed conveyor belts – including a movable conveyor – and no. 2 outlet roller conveyors.
Easy and fast brush adjustment and changeover operations. Salt quantity and fall speed  are controlled through an operator control panel where recipes can be created.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:             400V 3PH+N+G 50Hz
Pneumatic supply:         6 bar

Installed power:          17 Kw
Overall dimensions:       6,400 x 5,000 x H 2,200 mm
Output:                   **up to 600 pcs/hr**

**Cheese types**

Pecorino romano, Pecorino types

# MATURING



## SZ

**Brushing and/or brining system**

Heel and/or flat-face brushing and/or brining process with drying station.
Brining operations are performed by wet brushes, constantly sprayed by salt water jets. The system is automatically sanitized through a full-coverage system, as well as several nozzles spraying sanitizer and hot water onto the various internal parts of the machine.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:            400V 3PH+N+G 50Hz
Pneumatic supply:       6 bar

Installed power:         4 Kw
Overall dimensions:     1,500 x 1,000 x H 1,800 mm
Output:                 **up to 500 pcs/hr**

**Cheese types**

Pecorino romano, Gorgonzola
Fontina, Taleggio, Pecorino
types, Toma, Maccagno,
Salva cremasco, Goat cheese

## LASS

**Automatic twin-lane brushing/brining line**

Automatic twin-infeed/outfeed line for higher production volume. Cheese wheels are centered, their edges and flat faces are dry brushed, then wheels are sprayed with salt water and their heel side is brushed.
The system is automatically sanitized through a full-coverage system as well as several nozzles spraying sanitizer and hot water onto the various internal parts of the machine.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:            400V 3PH+N+G 50Hz
Pneumatic supply:       6 bar

Installed power:         16 Kw
Overall dimensions:     2,500 x 6,500 x H 2,700 mm
Output:                 **up to 1,200 pcs/hr**

**Cheese types**
Gorgonzola

## RG



### Round/block cheese brushing system

Turntable with a suction cup for cheese wheel locking. Brushing is performed manually or by a mechanical arm.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       1 Kw
Overall dimensions:    800 x 800 x H 1,400 mm
Output:                **variable**

**Cheese types**

Pecorino types, Fontina, Toma Maccagno, Gorgonzola, Goat cheese, Blue cheese, Taleggio, Salva cremasco, Montasio

## SPP

### Round and block cheese brushing system

Heel and flat-face brushing of round cheese products with brush adjustment to accommodate a wide range of formats. One section can be adjusted for the edge and flat-face brushing of block cheese products.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       1 Kw
Overall dimensions:    1,500 x 1,000 x H 1,800 mm
Output:                **variable**

**Cheese types**

Pecorino types, Fontina, Toma Maccagno, Gorgonzola, Goat cheese, Blue cheese, Taleggio, Salva cremasco

# MATURING

## FZ

### Punching system

Automatic punching system, consisting of one worktop with no. 2 POM plates – the former for wheel loading/unloading and the latter for punching. Worktop rotation automatically starts the punching cycle. Needles are controlled in order to ensure perfect punching and longer durability.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           400V 3PH+N+G 50Hz
Pneumatic supply:       6 bar

**Cheese types**
Gorgonzola, Mini Gorgonzola

Installed power:        4,5 Kw
Overall dimensions:     1,300 x 800 x H 1,950 mm
Output:                 **up to 400 pcs/hr**

## FZ2PC

### Twin-lane continuous punching system

Automatic twin-lane, twin-infeed/outfeed punching system for higher production volume.
The machine is equipped with an oil pump for automatic lubrication of the needle holder unit. Needles are controlled in order to ensure perfect punching and longer durability.
The system is automatically sanitized through a full-coverage system as well as several nozzles spraying sanitizer and hot water onto the various internal parts of the machine.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           400V 3PH+N+G 50Hz
Pneumatic supply:       6 bar

**Cheese types**
Gorgonzola

Installed power:        10,3 Kw
Overall dimensions:     2,500 x 3,700 x H 2,200 mm
Output:                 **up to 600 pcs/hr**

# PFI

## Heel and flat-face peeling system

Centering can be either automatic or manually operated by laser sensor, and heel side peeling is performed by a self-adjustable knife to ensure lower scraps.

Flat faces are carved and portioned by harmonic stainless steel wire cutter. One or two peeling heads are available to accommodate higher production volumes, and conveyor belts to handle the rind tray.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       8 Kw
Overall dimensions:    3,800 x 3,500 x H 2,200 mm
Output:                **up to 120 pcs/hr**

**Cheese types**

Gorgonzola

# PORTIONING

## TC01

**Fixed-weight portioning system**

Loading cheese blocks, centering and volume adjustment, cutting into 80-to-500gr portions.
Based on portions, the grids or the complete mould are replaced. Quick, easy changeover operations are ensured.
The centering mould features a convenient disassembly system to facilitate the washing process.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:         400V 3PH + G 50 Hz
Pneumatic supply:    6 bar

**Cheese types**

Crescenza, Certosa, Stracchino

Installed power:       1,3 Kw
Overall dimensions:   1,500 x 950 x H 1,800 mm
Output:            **up to 6,000 portions/hr**

## TVA

**Halving system**

Semi-automatic portioning machine for halving gorgonzola wheels or similar products.
Cheese is cut by a stainless steel blade. Two types of cutting can be set up – two identical halves or two halves and a disk. Thickness is set up with a lever and a knob adjustment.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           —
Pneumatic supply:    6 bar

**Cheese types**

Gorgonzola, Pecorino types

Installed power:       —
Overall dimensions:   815 x 650 x H 1,300 mm
Output:            **variable**

## FG

### Core/ring punching system

Centering, core and ring punching and/or cutting. Easy use and changeover of the punch/die, available in various sizes.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           —
Pneumatic supply:       6 bar

Installed power:        —
Overall dimensions:     1,300 x 650 x H 1,500 mm
Output:                 **variable**

**Cheese types**

Gruyer, Fontina, Fior del monte Gouda, Asiago, Montasio, Sbrinz, Parmino, Grana Padano disks/ Parmigiano Reggiano Parmesan, /Pecorino Romano

## PCZ01

### Core cutting/punching system

Gorgonzola cutting or punching: to separate/extend the wheel core by means of a POM and stainless steel punch. Easy use and changeover of the punch, available in various sizes.
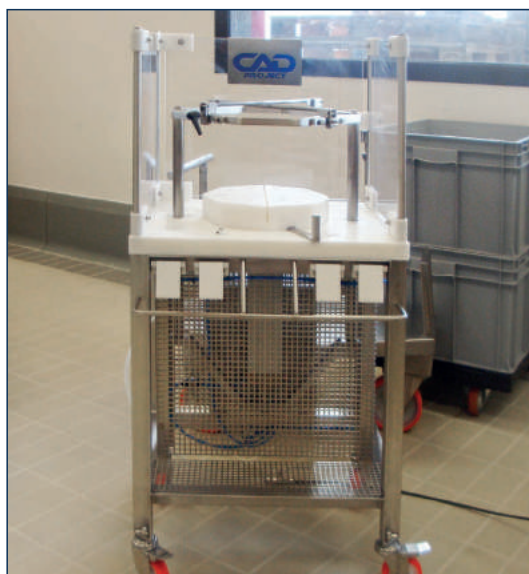


Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           —
Pneumatic supply:       6 bar

Installed power:        —
Overall dimensions:     660 x 550 x H 1,500 mm
Output:                 **variable**

**Cheese types**

Gorgonzola

# PORTIONING

## TA48

### 1/4 -1/8 -1/16 cutting system

Semi-automatic portioning machine for cutting gorgonzola wheel halves into 1/4 - 1/8 – 1/16 portions. Cheese is cut by a stainless steel blade.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
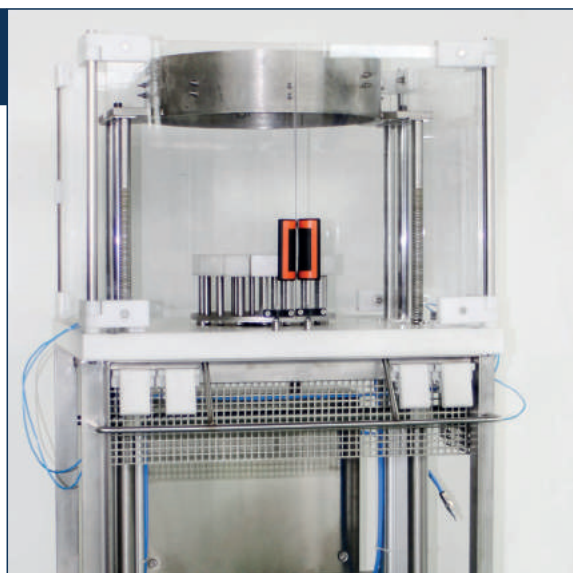Power supply: —
Pneumatic supply: 6 bar

Installed power: —
Overall dimensions: 660 x 550 x H 1,500 mm
Output: **variable**

**Cheese types**

Gorgonzola, Brie
Blue cheese

## TT02

### Wedge cutting system

Cutting various portion sizes of hard and semi-hard cheeses. The cutting unit features a head with stainless steel blades. Easy and quick changeover of interchangeable heads.
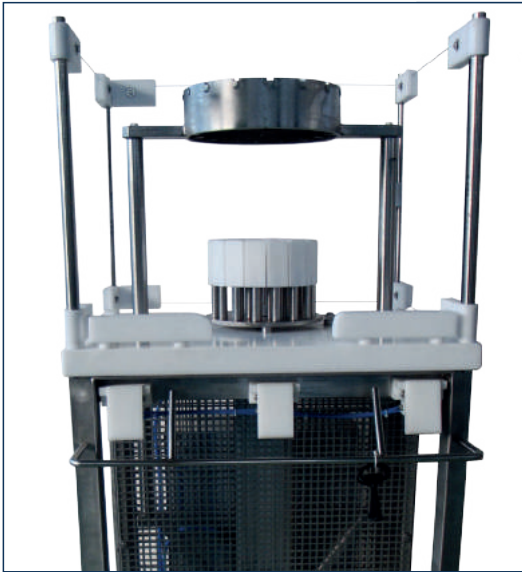


Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply: —
Pneumatic supply: 6 bar

Installed power: —
Overall dimensions: 800 x 650 x H 1,500 mm
Output: **variable**

**Cheese types**

Pecorino types, Montasio, Asiago

## TS3

### Ball cutting system

Cheese ball wedge cutting: various portion sizes are obtained by changing the mould mounted on the machine. Cheese is cut by a head equipped with stainless steel blades.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:        —
Pneumatic supply:    6 bar

Installed power:     —
Overall dimensions:  660 x 550 x H 1,500 mm
Output:              **variable**

**Cheese types**

Edam, Gouda, Caciocavallo

## CSZ

### Cheese cubing machine

A pressure roller presses the gorgonzola slice onto a harmonic wire grid, thus cutting it into cube portions. A conveyor belt then feeds them into the product trays. Interchangeable moulds allow for various cube formats.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:        400V 3PH + T 50 Hz
Pneumatic supply:    6 bar

Installed power:     1.5 Kw
Overall dimensions:  1,800 x 700 x H 1,500 mm
Output:              **up to 360 slices/hr**

**Cheese types**

Gorgonzola, Feta, Quartirolo

# PORTIONING



## PP120.1

### Wire-cut portioning system

A semi-automatic system for portioning Maasdam blocks into small blocks. Cutting is performed by harmonic steel wire.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           —
Pneumatic supply:       6 bar

**Cheese types**
Maasdam, Mozzarella

Installed power:        —
Overall dimensions:     1,500 x 850 x H 1,500 mm
Output:                 **variable**

## PP120.2

### Wire-cut portioning system

A semi-automatic system for portioning Maasdam small blocks into slices. Cutting is performed by harmonic steel wire.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           —
Pneumatic supply:       6 bar

**Cheese types**
Maasdam, Mozzarella

Installed power:        —
Overall dimensions:     1,500 x 750 x H 1,500 mm
Output:                 **variable**

## PB25

### Small block portioning system

Portioning Edam and mozzarella blocks into slices. The portioning cycle starts when the hatches are shut and the cheese is cut by harmonic steel wire. Various formats are obtained by changing the mould mounted on the machine.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          —
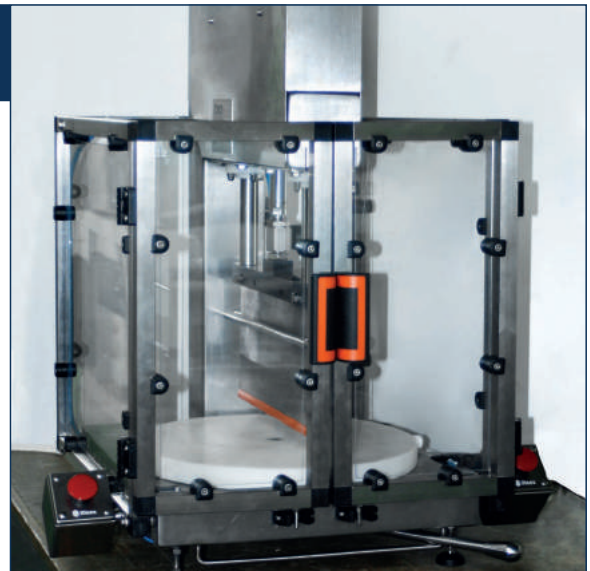Pneumatic supply:      6 bar

Installed power:       —
Overall dimensions:    950 x 630 x H 1,650 mm
Output:                **variable**

**Cheese types**

Maasdam, Mozzarella

## BP32

### Benchtop portioning system

Cutting hard and semi-hard cheeses into 2 to 32 portions. Turntable to facilitate operators.
The cutting unit features a stainless steel blade.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          —
Pneumatic supply:      6 bar

Installed power:       —
Overall dimensions:    490 x 570 x H 995 mm
Output:                **variable**

**Cheese types**

Montasio, Grana Padano, Pecorino types, Parmigiano Reggiano Parmesan, Fontina , Toma

# PORTIONING

## TX220

**Ultrasonic-blade fixed-weight portioning system**

Centering, halving the whole cheese wheel with a stainless steel blade, weighing the cheese half, volume detection, fixed- or variable-weight portioning with ultrasonic blade, check-weighing individual slices for gradual automatic calibration, end-to-end  conveyance and alignment with the packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       4.8 Kw
Overall dimensions:    3,900 x 1,850 x H 1,950 mm
Output:                **up to 3.000 portions/hr**

**Cheese types**

Gorgonzola, Gouda, Gruyère, Cheddar, Stilton, Pecorino types, Caciotta types, Toma, Fontal, Edam, Bitto, Raschera Fontina, Pecorino Romano

## TZXT

**Ultrasonic-blade fixed-weight portioning system**

Half-wheel centering, halving with a stainless steel blade, weighing wheel ¼ section, centering and volume detection, ultrasonic-blade fixed- or variable-weight portioning, placing into trays/small cartons, check-weighing individual slices for gradual automatic calibration, end-to-end  conveyance and alignment with the packaging line. Feature options: 1, 2 and 3 portioning heads.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       16 Kw
Overall dimensions:    5.400 x 3.400 x H 1.950 mm
Output:                **up to 5.400 portions/hr**

**Cheese types**

Gorgonzola, Gouda, Gruyer, Cheddar, Stilton, Pecorino types Caciotta types, Toma, Fontal Edam, Bitto, Raschera Fontina, Pecorino Romano

## *PPSX*

**Ultrasonic-blade fixed-weight portioning system**

Fixed- or variable-weight cutting and thin-slicing. Conveyance of the whole cheese wheel – whether round, block, square or half-moon cut, centering, volume detection, rejecting any off-weight portions, alignment with the packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       11.4 Kw
Overall dimensions:    4,000 x 2,600 x H 1,950 mm
Output:                **up to 3.600 portions/hr**

**Cheese types**

Provolone, Feta, Tilsit
Emmenthal, Mozzarella

## *PPF*

**Fixed-weight portioning system**

Centering, weighing and fixed- or variable-weight portioning of cheese types of various sizes and texture. The machine features a turntable with two cheese holding plates – the operator loads and unloads the product while one cheese wheel is being portioned.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       5.5 Kw
Overall dimensions:    800 x 1,700 x H 1,800 mm
Output:                **up to 3.000 portions/hr**

**Cheese types**

Pecorino types, Fontina, Toma
Montasio, Asiago, Caciotta
types

# PORTIONING

## TIG

### Disk cutting system

Halving or disk portioning. Fully or semi-automatic, with disk extraction after each cut or outfeed of the portioned wheel after completing the process. Optional feature: an infeed/outfeed carpet conveyor and disk check-weighing scales.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       5.6 Kw
Overall dimensions:    1,500 x 1,600 x H 1,900 mm
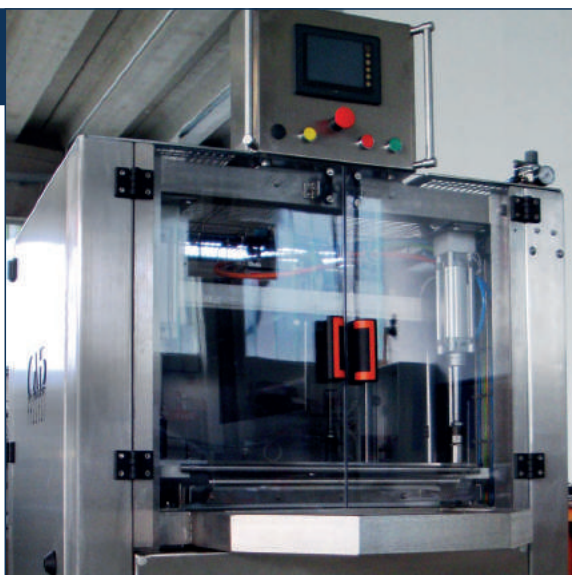Output:                **variable**

**Cheese types**

Grana Padano,
Parmigiano Reggiano
Parmesan, Pecorino Romano
Gruyer, Parmino

## PDG

### Portioning system for cheese disks

Disk cutting into variable- or fixed-weight portions. The portioning unit includes no. 1 presser and no. 1 single or double stainless steel blade. Sliced portions are ejected from a turntable.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       5 Kw
Overall dimensions:    2,500 x 1,200 x H 1,900 mm
Output:                **up to 500 disks/hr**

**Cheese types**

Grana Padano,
Parmigiano Reggiano
Parmesan, Pecorino Romano
Gruyère, Parmino

## TPFZA.4

### Fixed-weight portioning system

Disk cutting, centering, disk halving, weighing, volume detection, fixed- or variable-weight slicing by smooth or rock cut, alignment with the packaging line. The disk is cut into two rings or the core is punched out, depending on product type.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:              400V 3PH+N+G 50Hz
Pneumatic supply:          6 bar

Installed power:           25 Kw
Overall dimensions:        8,000 x 2,000 x H 1,950 mm
Output:                    **up to 3.600 portions/hr**

**Cheese types**

Grana Padano, Gruyère, Parmino
Sbrinz, Parmigiano Reggiano
Parmesan

## TPFZA

### Fixed-weight portioning system

Disk cutting, centering disk halving, weighing, slicing into fixed- or variable-weight portions by smooth or rock cut and alignment with the packaging line.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:              400V 3PH+N+G 50Hz
Pneumatic supply:          6 bar

Installed power:           14 Kw
Overall dimensions:        6,000 x 1,200 x H 1,950 mm
Output:                    **up to 3,600 portions/hr**

**Cheese types**

Pecorino Romano,
Grana Padano,
Parmigiano Reggiano Parmesan

# PORTIONING

## PGL

### Core-punching portioning system

Loading whole cheese wheels, halving by wire cutter unit, core punching and slicing into variable-weight portions.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:        16 Kw
Overall dimensions:    8,600 x 2,100 x H 1,950 mm
Output:                **up to 40 pcs/hr**

**Cheese types**

Grana Padano,
Parmigiano Reggiano
Parmesan

## TQX

### Ultrasonic-blade portioning system

Cutting round or block soft to semi-hard cheese into variable-weight or 1/2 – 1/4 – 1/8 – 1/16 portions. Ultrasonic-blade cutting unit for longitudinal and cross-sectional cutting.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:        12.5 Kw
Overall dimensions:    2,200 x 1,200 x H 2,200 mm
Output:                **up to 3,600 portions/hr**

**Cheese types**

Quartirolo, Taleggio, Tilsit
Edam, Feta

## ITDX

**Fixed- or variable-weight portioning system with ultrasonic blade**

Whole wheels of soft to semi-hard cheese: centering, weighing, volume detection, centering and ultrasonic cutting into fixed- or variable-weight slices or 1/2 -1/4-1/8-1/16 portions. The portioned wheels is conveyed on the carpet conveyor.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           400V 3PH+N+G 50Hz
Pneumatic supply:       6 bar

Installed power:        9.3 Kw
Overall dimensions:     3,600 x 1,500 x H 2,200 mm
Output:                 **up to 3,600 portions/hr**

**Cheese types**

Gorgonzola, Pecorino types, Montasio, Asiago, Brie

## ITD

**Fixed- or variable-weight portioning system**



Whole wheel or block of hard/semi-hard cheese: laser centering, weighing, cutting into fixed- or variable-weight slices by stainless steel blade. Various slice sizes are portioned by changing the mould mounted on the machine, and automatically detected by the system. The machine features a single or double stainless steel blade.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:           400V 3PH+N+G 50Hz
Pneumatic supply:       6 bar

Installed power:        4.9 Kw
Overall dimensions:     3,500 x 1,200 x H 2,800 mm
Output:                 **up to 6,000 portions/hr**

**Cheese types**

Montasio, Asiago, Pecorino types, Fontina, Raschera, Canestrato, Toma, Taleggio, Quartirolo

# PORTIONING

## CZ

### Dicing system

Ultrasonic-blade slicing and quick-operation dicing unit. Cheese dices are automatically fed into trays and weighed. Alignment with the packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       20 Kw
Overall dimensions:    2,800 x 1,500 x H 1,950 mm
Output:                **up to 10 ql/hr**

### Cheese types

Gorgonzola, Quartirolo, Tilsit, Feta

## CD200

### Dicing or stick portioning system

Loading the slab with or without rind, portioning into dices or sticks of various thickness, set up through an electronic keypad.
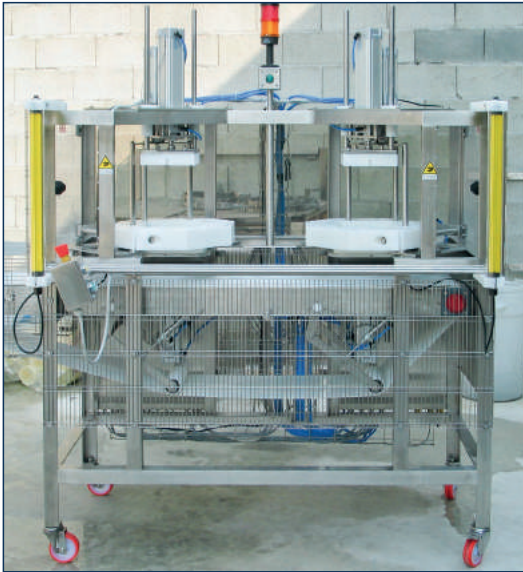
Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       1.5 Kw
Overall dimensions:    2,500 x 1,000 x H 1,500 mm
Output:                **up to 50 disks/hr**

### Cheese types

Pecorino Romano, Parmigiano Reggiano parmesan, Grana Padano

## TC

### Fixed-weight portioning system

Loading of small blocks, centering and volume control, cutting into 80-to-500gr portions.
Easy, quick changeover - the grids or the whole mould can be replaced to allow for various portion sizes. The machine may feature one or two portioning heads. The centering mould features a convenient disassembly system to facilitate the washing process.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:         400V 3PH+N+G 50Hz
Pneumatic supply:     6 bar

**Cheese types**

Crescenza, Certosa, Stracchino

Installed power:      3 Kw
Overall dimensions:   2,500 x 1,500 x H 1,800 mm
Output:               **up to 12,000 portions/hr**

## PCL

### Halving system

Cheese wedges are positioned and cut into 2, 3 or 4 portions, removing the side rind. Cut thickness is adjusted as required for portioning slices, which are then conveyed on two different conveyor belts.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:         400V 3PH+N+G 50Hz
Pneumatic supply:     6 bar

**Cheese types**

Grana Padano,
Parmigiano Reggiano parmesan

Installed power:      8 Kw
Overall dimensions:   2,100 x 800 x H 1,800 mm
Output:               **up to 720 wedges/hr**

PORTIONING

# PORTIONING

## PZ18ISV

**1/8-portion cutting system + wrapping and tray infeed**

Loading a half wheel, halving it into wheel quarters, cutting into 1/8 portions, wrapping, tray infeed and alignment with the packaging line. The cutting unit features a stainless steel blade.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

**Cheese types**

Gorgonzola

Installed power:       8 Kw
Overall dimensions:    4,800 x 1,500 x H 2,000 mm
Output:                **up to 1.200 trays/hr**

## PPR18

**1/4- and 1/8-portion cutting system**

Wire or blade portioning machine for Pecorino Romano e Pecorini. Cheese shapes cut by wire or blade. Easy and speed to change cutting mode



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

**Cheese types**

Pecorino, Pecorino Romano, Ricotta salata

Installed power:       3 Kw
Overall dimensions:    3,500 x 2,100 x H 1,900 mm
Output:                **up to 180 pcs/hr**

## GMX4T

**Gorgonzola/mascarpone layering system**

The machine features no. 4 ultrasonic-blade portioning units, no. 1 mascarpone dispensing unit, no. 1 small-block cutting unit and no. 1 wrapping machine. Gorgonzola wheel halves are loaded, sliced into portions and conveyed into a foil-covered runway. Mascarpone dispensing and spreading, shaping small blocks and conveyance to the outfeed conveyor, or further wrapping and alignment with the packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:            400V 3PH+N+G 50Hz
Pneumatic supply:        6 bar

Installed power:         24 Kw
Overall dimensions:      8,600 x 2,100 x H 2,500 mm
Output:                  **up to 1.200 small blocks/hr**

**Cheese types**
Gorgonzola, Mascarpone

## PZMX

**Fixed-weight portioning system with ultrasonic blade**

Loading small blocks, ultrasonic-blade portioning, tray infeed and alignment with the packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:            400V 3PH+N+G 50Hz
Pneumatic supply:        6 bar

Installed power:         5.7 Kw
Overall dimensions:      3,000 x 1,500 x H 2,000 mm
Output:                  **up to 3.600 portions/hr**

**Cheese types**
Gorgonzola-Mascarpone, Brie, filled Brie, Cheddar, Tilsit, Feta

# PORTIONING

## ITFX

### Wedge portioning system

Ultrasonic cutting of whole wheels into no. 4 slices, centering, weighing, volume detection, ultrasonic-blade cutting into fixed-weight wedges, tray infeed and alignment with the packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:              400V 3PH+N+G 50Hz
Pneumatic supply:          6 bar

**Cheese types**

Gorgonzola

Installed power:       15.6 Kw
Overall dimensions:   3,200 x 5,600 x H 1,950 mm
Output:               **up to 2.700 portions/hr**

## TZXT-M

### Fixed-weight portioning system with ultrasonic blade



Whole wheels: centering, weighing, volume detection, centering and ultrasonic-blade cutting into fixed- or variable-weight slices, tray infeed, check-weighing individual slices for gradual automatic calibration, end-to-end conveyance and alignment with the packaging line. The machine may feature no. 1 or 2 portioning heads.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:              400V 3PH+N+G 50Hz
Pneumatic supply:          6 bar

**Cheese types**

Gorgonzola

Installed power:       16 Kw
Overall dimensions:   5,300 x 3,500 x H 2,800 mm
Output:               **up to 3.900 portions/hr**

## F308

**Automatic portioning and trimming machine for big shapes of cheese**

The machine is designed for cutting variuous shapes of cheese, as dimension and form, wit one system – ALL IN ONE! First cut mades the trimm and the lists cheeses: the wastes move on the conveyor belt and go down in conteiner and the lists go out on conveyor belt for second cutting zone. A laser meausring system detects the edges for second trimming. Each cutting station can be desable through the operator pannel. Round and square shapes worging, detecting the edges with laser measuring system, storage system, suitable to packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:            400V 3PH+N+T 50Hz
Pneumatic supply:        7 bar

Installed power:         24,5 Kw
Overall dimensions:      4,150 x 3,150 x H 1,850 mm
Output:                  **variable**

**Cheese types**

Emmenthal, Maasdam,
Tilsit, Grana Padano,
Parmigiano Reggiano parmesan

## TCV

**Calibrated and variable cutting machine with placing into plastic container**



Soft cheese shapes cutting machine. The operator loads the block of 1KG on conveyor belt. The blocks in automatic moving with motorized centering and it is done the first cut in two halves on the width. The second cut is in pieces with placing into plastic containers and they go out one by one. Depending on the portioning the operator replace the plastic containers loader (100/150/200/350 gr). Big production, easy and fast change plastic, suitable to packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:            400V 3PH+N+T 50Hz
Pneumatic supply:        7 bar

Installed power:         7,3 Kw
Overall dimensions:      4,330 x 1,450 x H 1,800 mm
Output:                  **variable**

**Cheese types**

Certosa, Crescenza

# PORTIONING

## PAMZ

### Halving system

A sensor detects product dimensions and transfers data to the PLC. Then the programme automatically calculates whether the product should be exactly cut in two halves, or two halves and a disk having a given thickness.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       3 Kw
Overall dimensions:    3,200 x 600 x H 1,300 mm
Output:                **up to 120 pcs/hr**

**Cheese types**

Gorgonzola
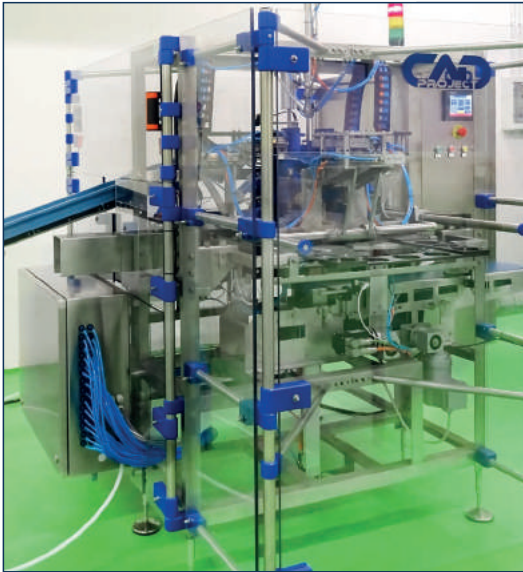
## IS

### Wrapping system

Loading round cheese or small blocks, centering, wrapping and paper sealing. Optional alignment with the packaging line. Various product sizes can be wrapped by changing the mould mounted on the machine.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH + G 50 Hz
Pneumatic supply:    6 bar

Installed power:       7.5 Kw
Overall dimensions:    1,800 x 1,200 x H 2,500 mm
Output:                **up to 900 pcs/hr**

### Cheese types

Quartirolo, Taleggio, Caciotta types, Pecorino types, Toma, Fontal, Brie

## IN18

### Wrapping system w/tray infeed

Loading 1/8 portions, wrapping them, placing them into trays and aligning with the packaging line.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH + G 50 Hz
Pneumatic supply:    6 bar

Installed power:       7.5 Kw
Overall dimensions:    800 x 1,200 x H 2,500 mm
Output:                **up to 1.200 trays/hr**

### Cheese types

Gorgonzola

# HANDLING

## CG01

### Cheese wheel loader

Designed and manufactured as a buffer conveyor belt where wheels are automatically fed into portioning systems. It consists of no. 6 rows, each containing 3 to 5 wheels.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH + G 50 Hz
Pneumatic supply:      6 bar

Installed power:       2 Kw
Overall dimensions:    1,300 x 990 x H 1,980 mm
Output:                **variable**

**Cheese types**

Gorgonzola, Fontina, Montasio Asiago, Pecorino types, Gouda, Caciotta types, Toma

## CG02

### Wheel loader w/tilt unit

Automatic: wheel loading onto the worktop, side rotation and feeding into maturing/portioning systems. Suitable for a wide range of cheese product sizes.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH + G 50 Hz
Pneumatic supply:      6 bar

Installed power:       2 Kw
Overall dimensions:    1,600 x 1,100 x H 1,800 mm
Output:                **variable**

**Cheese types**

Pecorino types, Fontal, Gorgonzola, Gouda, Asiago, Montasio, Toma, Caciotta types, Fontina

## DS01

### Destacker

The destacker releases one tray at a time, conveying it onto the conveyor belt.
It can be combined with packaging lines.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:        400V 3PH+N+G 50Hz
Pneumatic supply:    6 bar

Installed power:     1 Kw
Overall dimensions:  2,800 x 650 x H 1,200 mm
Output:              —

**Product**

Wooden/paper trays
Trays, small cartons

## DS02

### Twin-row destacker

Twin-row destacker for loading a wide range of formats. The row to be used is set up by a switch. Trays are released individually and conveyed onto the conveyor belt.  It can be combined with packaging lines.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:        400V 3PH+N+G 50Hz
Pneumatic supply:    6 bar

Installed power:     1 Kw
Overall dimensions:  2,800 x 650 x H 1,200 mm
Output:              —

**Product**

Trays, small cartons
Wooden/paper/polystyrene
trays/ small cartons

# HANDLING



## NS/NS800

### Conveyor belt

Carpet conveyor belts, modular belts, shifter units and roller conveyors for product handling. Conveyor belts are fitted at the end of the packaging line for end-to-end tray conveyance.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       0.15 - 2 Kw
Overall dimensions:    variable
Output:                **variable**

**Product**

Packs, boxes, cartons, Trays, Cheese wedges/slices/whole wheels

## NS.R

### Conveyor belt

Product trays are fed onto the conveyor belt included in a packaging line and rotated into their correct position by means of a suction cup in order to further them to the next processing system.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

Installed power:       2 Kw
Overall dimensions:    900 x 700 x H 1,200 mm
Output:                **variable**

**Product**

Trays

HANDLING

## INV

### Injector system

Used for automatic or semi-automatic purée/liquid filling. The system includes no. 1 worktop, no. 1 centering unit, no. 1 volumetric filling machine w/ adjustable dispensing, no. 1 hopper and no. 1 needle equipped with a shutter and grooves.

Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

**Cheese types**

Canestrato, Pecorino types, Primosale, Caciotta types

Installed power:       1.5 Kw
Overall dimensions:    1,100 x950x 1,950 mm
Output:                **variable**

## DSZ

### Dispensing system

Used for product filling/dispensing into trays placed along the packaging line. Adjustable dispensing system.



Manufacturing material: AISI304/316 stainless steel and blue POM-C
Power supply:          400V 3PH+N+G 50Hz
Pneumatic supply:      6 bar

**Cheese types**

Spoonable Gorgonzola Robiola, goat cheese

Installed power:       1,5 Kw
Overall dimensions:    900 x 700 x H 1,200 mm
Output:                **variable**

# All our systems can be customized and sanitized



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