



## FOR SALE: COMPLETE LINE FOR MOZZARELLA & EDAM

### (SEMI-HARD CHEESE)



Consist of :-

1. 3 tanks ( Kromel 316 S.S ) for mozzarella manufacturing and cheese vat , the capacity of each tank 6 tons , each tank provided with double jacket include cooling serpentine and heating + all included control panel + ladder + terrace ( 304 S.S ).





**2. 3\* saline basin ( 316 S.S ) – ( 40\*87\*292 CM ) .**

**3. Central pump 1 HP + saline basin ( 316 S.S )**



**4. Drum sifter provided by pulling pump + Electrical panel +  
Motor 0.75 KW + Pump 4 KW.**

**5. Heat exchanger one stage 316 S.S**



- 6. Mozzarella cooking machine ( Kromel ) provided by 3 motors total power 3KW.**



- 7. Mozzarella forming machine (Mozzarella balls) (Kromel brand) + its Electrical panel.**



- 8. Mozzarella forming machine (Mozzarella blocks) + its Electrical panel.**

9. Crane 1 ton for saline basins 316 S.S provided with 4 wheels + loading wire + Motor



10. 4 (Edam) presser 304 S.S 80HP, provided with air units works form 3:6 bar + All included 10 air piston.
11. 2 (Goda ) Presser 304 S.S 80HP, provided with air units works from 3:6 bar + all included 10 air piston.



12. 2 presser 125\*125 each presser provided with air piston 40CM , 25cm diameter 6 bar + Complete air unit with its connectors provided with 2 trolley 304 S.S.



13. Cheese manufacturing Performa 316 S.S provided with (6) air piston ( 25cm , 10cm diameter 6 bar ) + Italian air units.

