

## PLASTIC PACKAGES AND ARTICLES



## HEAT-FOILING MACHINES AND AUTOMATION

### PRODUCT LIST 2019

#### YELLOW CHEESE MOULDS

Forms *CheeseMould S*, *CheeseMould R*, *CheeseMould SP* for production of yellow cheese.

*CheeseMould S* storage capacity - 0.500kg ÷ 8kg

*CheeseMould R* storage capacity- 0.200kg ÷ 9kg

*CheeseMould SP* storage capacity - 0.10kg ÷ 9kg

MODEL	TYPE	DIMENSIONS mm	CAPACITY kg
CheeseMould S1	rectangular	80/110/45	0.500 kg.
CheeseMould S2	rectangular	70/123/57	0.500 kg.
CheeseMould S3	rectangular	107/155/63	1 kg.
CheeseMould S4	rectangular	180/300/100	5 kg.
CheeseMould S5	rectangular	200/300/100	6 kg.
CheeseMould S6	rectangular	200/300/135	8 kg.
CheeseMould R1	round	ø70/50	0.200 kg.
CheeseMould R2	round	ø80/45	0.250 kg.
CheeseMould R3	round	ø90/45	0.300 kg.
CheeseMould R4	round	ø96/47	0.350 kg.
CheeseMould R5	round	ø97/50	0.350 kg.
CheeseMould R6	round	ø75/90	0.450 kg.
CheeseMould R7	round	ø96/61	0.480 kg.
CheeseMould R8	round	ø114/48	0.500 kg.
CheeseMould R9	round	ø123/64	0.750 kg.
CheeseMould R10	round	ø150/59	1 kg.
CheeseMould R11	round	ø150/105	2 kg.
CheeseMould R12	round	ø205/105	3.5 kg.
CheeseMould R13	round	ø260/150	5.5-7.5 kg.
CheeseMould R14	round	ø300/140	9 kg.
CheeseMould SP1	round, without canals	ø70/50	0.200 kg.

CheeseMould SP2	round, without canals	ø96/47	0.350 kg.
CheeseMould SP3 <sup>(1)</sup>	round+2pcs inserts	ø114/48	0.320 kg.
CheeseMould SP4 <sup>(2)</sup>	round+2pcs inserts	ø150/59	0.700 kg.
CheeseMould SP5 <sup>(3)</sup>	round+2pcs inserts	ø205/105	3 kg.
CheeseMould SP6 <sup>(4)</sup>	round, without canals	ø102/48	0.300 kg.
CheeseMould SP7 <sup>(5)</sup>	round, without canals	ø133/40	0.500 kg.
CheeseMould SP8 <sup>(6)</sup>	round, without canals	ø170/40	0.750 kg.
CheeseMould SP9	round, without canals	ø150/59	1 kg.
CheeseMould SP10	octagonal	a=142/60	1 kg.
CheeseMould SP11	restangular type "Toaster"	90/320/80	2.8 kg.
CheeseMould SP12	restangular, narrow canals	200/300/100	6 kg.
CheeseMould SP13	restangular, narrow canals	200/300/135	8 kg.
CheeseMould SP14	restangular, without periphery	200/300/135	8 kg.
CheeseMould SP15	round, without canals	ø300/140	9 kg.
CheeseMould SP16	round, narrow canals	ø278/140	8 kg.
CheeseMould SP17	round, without periphery	ø270/135	8 kg.
CheeseMould SP18	Mozarella form	90/90/315	3.7 kg.
CheeseMould SP19	rectangular type "Toaster"	300/100/100	3 kg.
CheeseMould SP20	rectangular,without canals	210/240/120	6.3-6.5 kg.
CheeseMould SP21	rectangular,without canals, with a bottom	300/100/90	2.8 kg.
CheeseMould SP22	rectangular type "Toaster", without canals	300/100/100	3 kg.

(1)Inserts for production of French cheese

(2)Inserts for production of French cheese

(3) Inserts for production of French cheese

(4),(5),(6) For production of cheese "Sologuni"

## CHEESE BOXES

*Packaging CheeseBox S for storage of chesse.*

*Capacity: 0.250kg ÷ 1kg*

*Components: main body, lid, dual layer foil*

MODEL	TYPE	DIMENSIONS mm	CAPACITY kg
CheeseBox S250	rectangular	126*/35	0.250 kg.
CheeseBox S500	rectangular	126*/70	0.500 kg.
CheeseBox S800	rectangular	126*/85	0.800 kg.
CheeseBox S1000	rectangular	126*/110	1 kg.

\* Dimensions of the upper side

## CREAMY AND SOFT CHEESE PAKING

**MiniBox S** for storage of creamy and soft cheese

Capacity: 0.185kg ÷ 0.420kg

MODEL	TYPE	DIMENSIONS mm	CAPACITY kg
MiniBox S250 <sup>(1)</sup>	cone	ø110*/54	0.250 kg.
MiniBox S185 <sup>(2)</sup>	ceramic imitation pot	ø96*/47	0.185 kg.
MiniBox S185W <sup>(3)</sup>	pot	ø96*/47	0.185 kg.
MiniBox S420 <sup>(4)</sup>	ceramic imitation pot	ø125*/65	0.420 kg.
MiniBox S420W <sup>(5)</sup>	pot	ø125*/65	0.420 kg.
MiniBox S185M <sup>(6)</sup>	pot	ø96*/47	0.185 kg.

\* Diameter of the upper side

(1) Components - main body, dual layer foil

(2) Components - main body, lid, dual layer foil

(3) Components - main body, dual layer foil

(4) Components - main body, lid, dual layer foil

(5) Components - main body, dual layer foil

(6) Components - main body, lid, dual layer foil

## TIN CANS RETAINER

**F-Tin** for fixation of tin cans on Euro paletts

Tin count - 15 pcs

MODEL	TYPE	DIMENSIONS mm	CAPACITY kg
F-Tin	rectangular	750/1200	

## ACCESSORY

Plate for pressing of **Baskia** cheese type

MODEL	TYPE	DIMENSIONS mm	CAPACITY kg
ToughPlate		900/900/15	

\* Custom sizes are also possible

## SEALING MACHINE

Sealing machine **CloseMaster 01** - for sealing of plastic containers with foil  
Capacity: containers with capacity up to 2kg

### **Specifications:**

Ambient work temperature	15-25°C
Productivity	Max. 250 Units per working shift*
Max. sealing temperature	250°C
Voltage	220 V AC 50 Hz
Electric power consumption	1.2 kW
Parameters of compressed air	6 bar/220l/min

\* Depending on the type of containers and staff skills

## CHEESE MOULD SEPARATING INSTALLATION

Installation for separating the cheese from the mould **FormMaster**

### **Specifications:**

Ambient work temperature	15-25°C
Productivity	100 Units per Hour *
Parameters of compressed air	6 bar/220l/min

\* Depending on the type of containers and staff skills

**Sorokov Instrument Ltd.**