

**1 used Processing Line for Melted-Cheese**

consisting of:

**1 Worm-Shaft-Mixer, 450 l**

- brand: Karl Schnell
- type: 746
- total volume: approx. 450 l
- usable content: approx. 200 kg
- execution: stainless steel
- 2 parallel ribbon mixing shafts
- 2 mixing speeds, approx. 15 / 30 r.p.m.
- 1 discharge screw (forward/reverse)
- incl. loader for 200-l-bins

**1 Double-Chamber Mixing Cooker**

- brand: Karl Schnell
- type: DKM 400 / 780
- execution: stainless steel
- output: max. approx. 1.000 kg/h
- double-chamber container set-up for vacuum operation
- integrated CIP-cleaning system, fully automatic controlled

**1 Control panel**

- PC-control Siemens Simatic S5

**1 CIP cleaning-wagon**

for the fully automatic PC-controlled CIP-cleaning

**Conditions:**

**Prices: € 260.000,-- complete as above Reconditioned EXW Germany.**

**Delivery: 4 weeks.**

**Viewing: to be agreed with us.**

**Photos: attached.**

**Remarks: more infos on request.**

