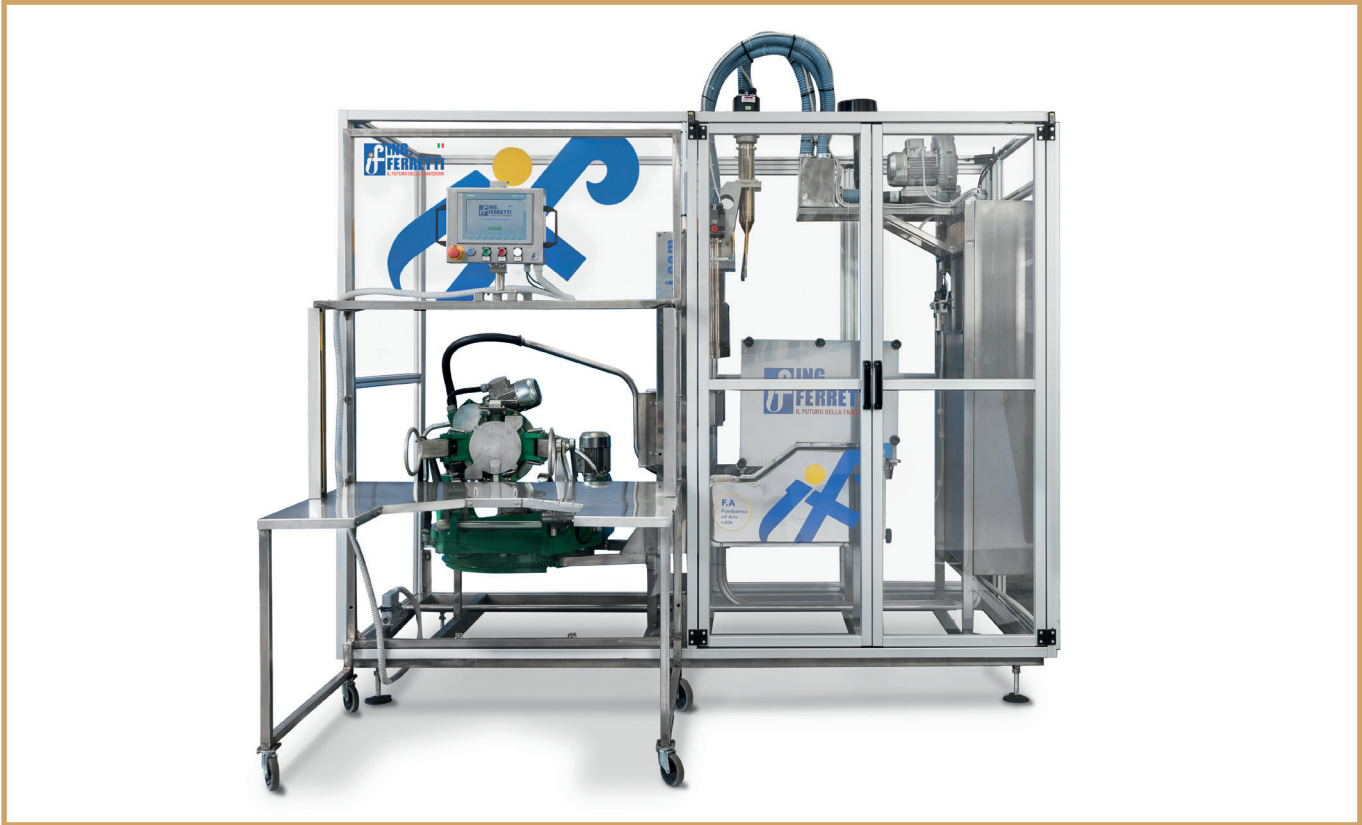




F.A.

Hot air
flaming
machine





○ The **ING. FERRETTI F.A.** is a machine created to solve the safety and efficiency problems that have hitherto been present in the "hot" final cleaning operation of forms of cheese. This innovation is an ING. FERRETTI patent.

○ The **ING. FERRETTI F.A.** starts with the now familiar use of the very reliable "P.R.A. "cleaning head" (Automatic Stacking Machine). Specific hot air generators have been connected to this machine to bring hot air to the surface of the form. Under such conditions, the form starts "sweating" and even the most stubborn dirt, as it softens, can be easily removed by the cleaning brushes.

In seconds we go from a dirty cheese form to a perfectly clean and polished one.

○ The **F.A. ING. FERRETTI** uses **hot air generators** and not open flame (as usual) generated by LPG. This solution leads to the following advantages:

- Total respect of fire safety in the working environment.
- Elimination of combusted gas applied to the surface of the cheese form.
- Preservation of the cleaner's PVC brush bristles from accidental contact with the flame, which tends to melt them.



- Better control of the cheese form cleaning process through dedicated software, which allows adjustment of all parameters required for this purpose.

- Possibility of making the process lighter for workers, with the possibility of using weight facilitators or anthropomorphic robots.

- **50% time saving in form cleaning.**

○ A **reliable, latest generation control panel** supports all the functions set by the state-of-the-art touch screen. From this screen we can simply and intuitively manage all the functions of the **F.A.**, as well as create formulas (retrievable programs) to work on various types of dirt, and on cheese by managing the following parameters:

- Operating temperature of each individual heater divided by upper plate,

lower plate and heel.

- Pre-heating time.
- Hot brushing time.
- Cold brushing time.
- Rotation speed of the side brushes.

○ A maturation warehouse cannot be without an **F.A.** if it cares about looking after its cheese and has respect for safety in the working environment.

○ **CONSTRUCTION MATERIALS**

The **F.A.** is constructed entirely of stainless steel (with the exception of the internal mechanical parts).