



CURD MILL

FAST & SAFE

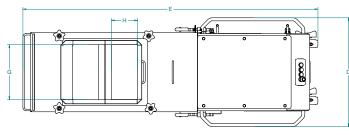
Our automatic curd mill offers exceptional value for the money. Its silent operating principle, with spool and connecting rod, allows it to make two cuts in a single cut cycle to achieve a productivity of over 40,000 Lbs / h.

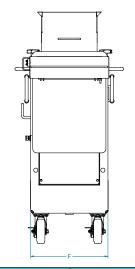
- > Sanitary stainless steel construction, easy to clean
- > Easy to move (mounted on swivel casters)
- > Mobile anchoring system attaches to the walls of your equipment without tools
- > Options of brazed knives and "washdown" motors available
- > Our knives allow for a clean cut of the cheese grains
- > The curd mill includes a set of knives when purchased. An additional set of knives can be added as an option.
- > Designed with safety in mind (conforms to CSA and equivalent UL standards)
- > Electric operation 120V or 240V

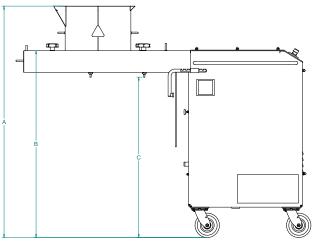
24/7 EMERGENCY SERVICE 1-888-339-3801

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SPECIFICATIONS







MODEL	CAPACITY [lbs/h]	A [in]	B [in]	C [in]	D [in]	E [in]	F [in]	G [in]	H [in]
MFT02-40	4000	54 7/8	44	39 3/8	23 3/4	60 3/8	16	8	5 3/8
MFT02-400	40 000	56 7/8	46	39 3/8	26 3/4	72 1/2	19	13 1/2	6 3/8

MFT02	Configuration choice	040	400	Code	<u>a</u>	
Approximate capacity of t	4000	40000				
WHASHDOWN	No	•	•	R	(b)	
set	Yes			W	U	
	115 VAC (1 phase)	•	N/A	- 11	©	
Danier annulu	230 VAC (1 phase)		N/A	21		
Power supply	460 VAC (3 phases)	N/A		43		
	575 VAC (3 phases)	N/A	•	53		
Time of Imires	Removable	•	•	D	a	
Type of knives	Welded to the drawer	N/A		S	9	
	3/8 × 3/8			0606		
Knife size	1/2 X 1/2			0808	ı	
(one size of your choice included free of charge with the purchase	1/2 × 3/4		N/A	0812	e	
of an MFT)	5/8 × 5/8			1010		
	5/8 X 3/4	•	N/A	1012		
	3/4 × 3/4	N/A	•	1212		
Brazing of knifes	3/4 × 3/4					
DI AZING OI KINIES	Brazing			В		
Matavial in soutcat with the mis-di-st	AISI 304	•	•	4	g	
Material in contact with the product	AISI 316			6		

: Standard on Base Model	: available as an option

MFT02 - (a) 040

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