

PRESENTATION COMPACT

2021



**INNOVATION AND TECHNOLOGY
FOR MOZZARELLA AND SPREADABLE CHEESE**

MilkyLAB®
it's mozzarella time



MilkyLAB has been a leader in designing and producing machines and automatic systems to produce mozzarella, pizza cheese and cheeses since 1980. Thanks to the experience and know-how acquired over the years, MilkyLAB guarantees customers the best assistance and maximum professionalism in the choice of the right technologies for the different manufacturing plants.

MilkyLAB is a company that grows in the future and that wants to feed the world with Italian tradition.



MORE THAN
40 YEARS
OF EXPERIENCE



MADE IN ITALY
PRODUCTION



MORE THAN
300 ACTIVE
CUSTOMERS



WORLDWIDE
EXCELLENCE
MADE IN ITALY



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Through our technologies we transmit the historical knowledge of Italian cheese-makers.

MilkyLAB's objective has always been to export the Italian mozzarella tradition worldwide. We are currently present in over 60 countries and thanks to our technologies we transmit historical knowledge of Italian cheese-makers. MilkyLAB directly installs

the systems at the customers, providing training and assistance in order to obtain the best production performance. Today our international network has more than 40 local partners located in the main areas of the world.



IN MORE THAN
60 COUNTRIES
WORLD-WIDE



MORE THAN **40**
LOCAL PARTNERS



INSTALLATION
TRAINING AND
ASSISTANCE

PRODUCTS





WORLDWIDE TREND

GROWTH OF ARTISANAL DAIRIES

- MEDIUM-SMALL PRODUCTION**
- REDUCED PRODUCTION SPACE**
- MEDIUM-SMALL INVESTMENTS**



COMPACT MACHINE



COMPACT MACHINES



The Compact line combines stretching-moulding machines all-in-one, using steam or hot water technology.

The two models are particularly suitable for small-medium productions of analogue mozzarella, string cheese, pizza cheese and processed cheeses.

The machine is equipped with an incorporated electrical steam generator (Italian Patent) that can produce the necessary quantity of steam during the stretching phase, allowing considerable energy savings and an increased final product yield.

The Compact models are completely made in AISI 304/316 stainless steel.

(Custom configurations through optional available, see product sheet.)



RAW MATERIAL



POWDER INGREDIENTS



CURD FROM FRESH MILK



PERSONALIZED RECIPES



MINI DAIRY PLANT



1

- 1.1 Rennet Casein
- 1.2 Vegetable Fat
- 1.3 Emulsifying Salt
- 1.4 Water



ANALOGUE CHEESE WITH POWDERS



2



3

- 1 Raw material
- 2 Compact
- 3 Cooling Vat



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it's mozzarella time



STRETCHING - MOULDING UNIT

ADVANTAGES

- ✓ Thanks to the electrical steam generator and small sizes, can be placed in university, R&D laboratories, supermarkets and farms
- ✓ Possibility to use fresh and industrial curd, powders ingredients, spices and flavours
- ✓ More production yield than the traditional systems by hot water



MOZZARELLA



PIZZA
CHEESE



ANALOGUE
CHEESE



PROCESSED
CHEESE

PRODUCTS

COMPACT

- ✓ Stretching by direct steam injection in the product or into the jacket
- ✓ Reduction of heating and stretching time thanks to the steam injection
- ✓ Significant energy saving by reducing steam consumption
- ✓ Standardization of moisture in the final product

STRETCHING - MOULDING UNIT



Products

Mozzarella, Buffalo Mozzarella, Pizza Cheese, Kashkaval, Analogue Mozzarella, Processed and Spread Cheese

It is suitable for processing fresh and industrial block of curd, buffalo curd, powders, rennet casein, starch and vegetable or animal fat

Technical Features

- Entirely built in **AISI 304 stainless steel**, double wall vat for the steam injection into the jacket
- All-in-one stretching/moulding machine for **small level production** (from 5-20 kg/batch) and suitable for R & D laboratories and University
- The machine is equipped with an **incorporated electrical steam generator (ITALIAN PATENT)** that can produce the necessary quantity of steam during the stretching phase
- There will not be more fatty liquid to be purified as all water added is absorbed by the product during steam stretching
- Product stretching is performed either by **steam injection, direct into the product or in the double jacket**
- The stretching vat is equipped by **N. 2 bi-directional augers**, with adjustable speed by **Inverter**
- Thermoregulator** with digital display for temperature control
- The moulding vat is equipped by **N. 2 augers** and **N. 1 moulding roller**
- Jacket that keeps the product at the ideal moulding temperature
- The moulding roller and the augers have adjustable speed by **Inverter**
- Parts that come into contact with the product are shot-peened with **quarz microspheres** and the augers feature **Teflon coating**
- Electrical control panel equipped by a "touch screen" operator panel and **PLC** from which it is possible to control the different stretching - moulding process phases
- OPTIONAL:**
 - Remote assistance via internet

COMPACT



Technical data

COMPACT

Hourly production 80 kg/h
5-20 kg/batch

Dimensions cm 120x80x155 h

Weight 320 kg

Electrical power 12,5 kW
(model with electrical steam generator)
2,5 kW
(model without electrical steam generator)

Material AISI 304
stainless steel

Moulding roller available Mozzarella in balls:
from 1 to 200 g
Scamorza up to 300 g
Cylindrical or rectangular block
up to 1000 g
String cheese and spaghetti
cheese
Conveyor for continuous cords
and nodini

SANITISATION

The machine is manufactured according to current regulations on hygiene and sanitisation.



Via Raimondo Della Costa, 670/A - 41122 Modena - ITALY

Tel. +39.059.260723 - Fax +39.059.253809 - info@milkylab.it

www.milkylab.it

MILKYLAB S.r.l. reserves the right, at any time without notice, to make changes or modify the technical features of the machines, for their improvement.

CREATIVE IDEAS,
PERSONALIZED
SOLUTIONS

ACCESSORIES

 MilkyLAB



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INNOVATION, RESEARCH AND TRAINING

The MilkyLAB philosophy is to always explore and insist on finding the right high quality standard solution. Thus in doing so today our Research and Development department has designed exclusive and particularly innovative solutions to satisfy the different requirements of our customers.

Research and innovation in MilkyLAB, are also expressed through the availability of a Trial & Training Center®, a high-tech research and training centre, useful to experience firsthand, experiment and learn how to produce the most important dairy products.



QUALITY
OF MATERIAL
GUARANTEED



TRIAL &
TRAINING
CENTER®



DESIGN
PERSONALISED
PLANTS



THANK YOU
FOR YOUR
ATTENTION!



Via Raimondo della Costa 670/A - 41122 Modena (Italy)
Tel. +39 059 26.07.23 - Fax +39 059 25.38.09
info@milkylab.it - www.milkylab.it