



Cavecchi
Entro

technology at the service of the dairy industry since 1920



Cavecchi machines are the product of three generations of straightforward designs, sturdy construction and ongoing improvements. Since the very beginning, family technicians have visited customers' production facilities and have studied, perfected and checked the movements and components of the machines that leave the factory. Grating machines, thin slicers, cleaning machines and cutters are re-evaluated and improved in close cooperation with the people who use them every day. In this way, Cavecchi machines have become more and more functional, easier to use, more ergonomic and even faster to clean.

In 1920, our founder Giacomo Cavecchi built and sold the first grating machine bearing the family name. Ever since, our customer base has continued to grow across the world and they know they can rely on machines that are built to last, as they offer exceptionally sturdy construction, and are made with only the finest quality materials and components.

The company's initial series of grating machines led to other lines of machinery that are designed and built with the same goal of offering maximum sturdiness. In fact, Cavecchi machines built thirty or forty years ago are still operating in many long-established cheese processing companies.

WIRE CUTTING MACHINE

Wire cutting machine

- Built entirely in AISI 304 stainless steel
- Twin push-button machine start-up
- Motor with variable cutting-speed
- Work surface in AISI 304 stainless steel
- Food-grade Plexiglas safety housing
- CE certification

Length	1390 mm
Width	1050 mm
Height	1500 mm
Weight	200 Kg



XE AGITATOR

XE agitator

- Support arm made entirely of stainless steel
- Inverter-controlled, electronically variable speed
- Electric motors in the new IE2 class, with gear motor
- Stainless steel control panel, complete with inverter
- Time-tested accessories to agitate the milk, cut the curd, and clean the double-bottom in copper
- The support arm can be sanitized completely
- Motor safety guard with cover keeps foreign matter out of the milk
- Easy assembly and installation directly in the boilers
- 1.1 KW motor, 230/400Volt 50 HZ
- CE certification

DIMENSIONS OF SUPPORT ARM:		DIMENSIONS OF SUPPORT:	
Length	1100 mm	Height	900 mm
Diameter	70 mm	Width of mounting plate	500 mm
Weight	30 Kg	Weight	15 Kg



SLICING MACHINE

Slicing machine

- Centrifugal cheese slicing machine
- Built entirely in AISI 304 stainless steel
- Offers two formats by using the appropriate basket: julienne or flakes
- CE certification

Depth	580 mm
Width	1100 mm
Height	1280 mm
Weight	225 kg



GRATING MACHINES



HP 20 grater

- Oversized industrial cheese grater
- Built entirely in AISI 304 stainless steel
- New fast-extraction system with cogwheel for daily cleaning
- SEW 20 HP self-braking motor
- Cylinder with pneumatic thrust
- CE certification

Hourly production rate	1200/1500 kg
Length	2300 mm
Width	1120 mm
Height	1350 mm
Weight	820 kg



HP 15 Grater

- Industrial cheese grater
- Built entirely in AISI 304 stainless steel
- New fast-extraction system with cogwheel for daily cleaning
- SEW 15 HP self-braking motor
- Cylinder with pneumatic thrust
- CE certification

Hourly production rate	800/1000 kg
Length	2300 mm
Width	890 mm
Height	1350 mm
Weight	620 kg



HP5,5 Grater

- Cheese grater
- Built entirely in AISI 304 stainless steel
- New fast-extraction system with cogwheel for daily cleaning
- SEW 5.5 HP self-braking motor
- Cylinder with pneumatic thrust
- CE certification

Hourly production rate	200/300 kg
Length	1800 mm
Width	800 mm
Height	1070 mm
Weight	350 kg



HP 20 Grater with double loading hopper

- Cheese grater with double loading hopper
- Ideal for grating mixed cheeses
- CE certification

Hourly production rate	1200/1500 kg
Length	2505 mm
Width	1120 mm
Height	1520 mm
Weight	870 kg



HP 20 - CR1200 Grater

- HP20 - CR1200 cheese grater
- Special model with extra long frame
- Designed to accommodate a shaker frame under the exit hopper
- Built entirely in AISI 304 stainless steel
- SEW 20 HP self-braking motor
- Cylinder with pneumatic thrust
- Fast-extraction system with cogwheel
- CE certification

Hourly production rate	1200/1500 kg
Length	2505 mm
Width	1120 mm
Height	1350 mm
Weight	850 kg



HP 5,5 - CR800 Grater

- HP5.5-CR800 cheese grater
- Special model with extra long frame
- Designed to accommodate a shaker frame under the drainage hopper
- Built entirely in AISI 304 stainless steel
- SEW 5.5. HP self-braking motor
- Cylinder with pneumatic thrust
- Fast-extraction system with cogwheel
- CE certification

Hourly production rate	200/300 Kg
Length	1950 mm
Width	800 mm
Height	1200 mm
Weight	380 Kg

CR special Vibrating screen



The container of this vibroscreen has a conical-convex shape and it is directly connected to the vibrator motor. The features of the vibrator motor are called three-dimensional because the motion is at the same time sussultory, swaying and rotary; this makes sure that the screen does not become clogged up and so stays cleaner during production. It can be fitted with a 2- or 4-pole motor and an inverter can be fitted to change its frequency.

Made entirely in AISI 304 stainless steel (or alternatively 316). Used for sieving dense and viscous products, whether liquid or solid, which are very difficult to handle. CE certification.

ADVANTAGES:

- Very high hourly output rate
- Easy to install
- Easy to maintain
- Extremely easy to clean compared to conventional vibroscreens
- Fast filtering screen replacement
- Product band with no corner piece and with full-surface filtering screen

DIAM.	600	800	900	1200	1500
A	680	855	985	1205	1480
B	520	500	590	545	620
C	740	815	860	894	1063

SLB



This vibroscreen stands out for the simplicity of its design, its practicality and its elegance. The container of this vibroscreen has a truncated-conical shape and it is directly connected to the vibrator motor. The features of the vibrator motor are called three-dimensional because the motion is at the same time sussultory, swaying and rotary; this makes sure that the screen does not become clogged up and so stays cleaner during production. It can be fitted with a 2- or 4-pole motor and an inverter can be fitted to change its frequency.

Entirely made of AISI 304 stainless steel (or alternatively 316). Used primarily for sieving liquid or solid foodstuffs as it has no welded joints and/or rough parts. CE certification.

ADVANTAGES:

- Easy to install
- Easy to maintain
- Extremely easy to clean compared to conventional vibroscreens
- Fast filtering screen replacement
- Product band with no corner piece and with full-surface filtering screen

DIAM.	600	800	900	1200
A	680	852	915	1205
B	473	475	435	500
C	735	790	830	930

SLC



The container of this vibroscreen has a truncated-conical shape and it is directly connected to the vibrator motor. The features of the vibrator motor are called three-dimensional because the motion is at the same time sussultory, swaying and rotary; this makes sure that the screen does not become clogged up and so stays cleaner during production. It has a 2-pole motor and an inverter can be mounted to change its frequency. Built entirely in AISI 304 stainless steel (or alternatively 316). CE certification.

ADVANTAGES:

- Easy to install
- Easy to maintain
- Extremely easy to clean compared to conventional vibroscreens
- Fast filtering screen replacement
- Product band with no corner piece and with full-surface filtering screen
- Extremely light weight and easy to move

DIAM.	600	800	900	1200
A	680	852	915	1205
B	700	700	700	700
C	960	1015	1095	1130



Cheese cleaning machine with steel brushes

- Latest version with electric control panel
- 2 side brushes covered with interchangeable steel
- 1 bottom brush, covered with interchangeable steel
- Safety housing in AISI 304 stainless steel and magnetic safety sensors
- Oversized 0.55 HP side reduction gears
- Oversized 0.75 HP bottom reduction gear
- CE certification



Length	1300 mm
Width	826 mm
Height	1355 mm
Weight	250 kg



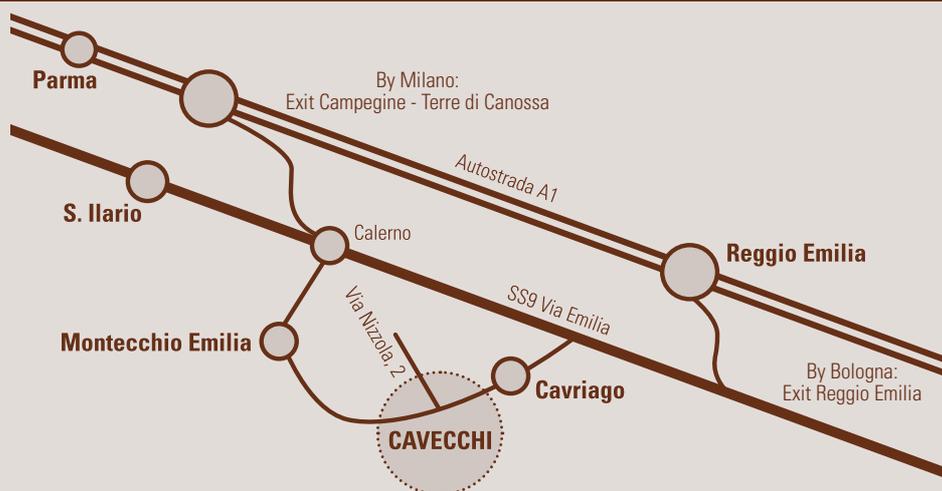
Cheese cleaning machine with nylon brushes

- Latest version with electric control panel
- 2 side brushes, covered with interchangeable nylon
- 1 bottom brush, covered with interchangeable nylon
- Safety housing in AISI 304 stainless steel and magnetic safety sensors
- Oversized 2.5 HP side reduction gears
- Oversized 3 HP bottom reduction gear
- CE certification

Length	1300 mm
Width	826 mm
Height	1355 mm
Weight	250 kg

...our company has been making machines for the dairy industry since 1920.

*In the last 80 years, we have become a leading name
in the production of technological solutions for the dairy industry ...*



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