



KAESARO
Passion for cheese maturation



KAESARO G

For Gruyère, Comté and other cheeses

For the efficient care of hard and sliced cheese up to Ø 680 mm

The mobile KAESARO G cheese care robot for lubricating individual cheese loaves.

The robot orients itself independently in the aisle and moves to the cheese loaves under sensor control. The cheese loaves are picked up from their storage locations via a non-slip conveyor belt.

A disc or side brush is used for cheese care. The brush pressure can be set individually for both brushes in the recipe and remains exactly the same even with size tolerances of the cheese loaves.

The robot is made of high-quality chrome-steel and food-safe plastics and is therefore easy to clean. All components which come into contact with cheese can be easily disassembled. The robot has sufficiently large fresh and waste water tanks, which can be removed and emptied also in the aisle.



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Specifications:

- Cheese loaves: Ø 450 - 680 mm x 80 - 120 mm
- Performance: 120 loaves per hour
(depending on care time and rack height)
- Machine width: 1'000 – 1'500 mm
- Machine weight: approx. 2'000 kg
- Power supply: 3 x 400 V / 25 A

Options:

- Salt spreader module
- Extension for Ø 300 mm cheese loaves; stored one behind the other
- Telescopic or folding mast
- Storage and removal module



Your benefits at a glance:

- Care of round or square loaves with sizes from 300 to 680 mm
- Care of up to two cheese wheels in a row
- Force-controlled brushes for constant lubrication – even with size tolerances of the cheese loaves
- Easy and intuitive operation with recipe library and batch tracking
- Compact design and easy manoeuvring due to remote control and battery operation
- Efficient cleaning due to easy disassembly and hygienically designed assemblies



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