

PRO-WAX

Making your cheese waxing 4 times faster



Significant features:

- Uniform appearance from a single pass
- Throughput for 200 gms truckles is 70 pieces per minute
- Enables swift changes between different waxes and colours
- Making your cheese waxing 3-4 times faster than manual production
- Full coating within a size range of 50 gms to 10 kg

PRO-WAX



The flexible and easily operated cheese waxing machinery

Perfect for small and medium sized manufacturers

Since the early 1990's PRO-WAX machinery has been in operation across the world. The system has not only replaced the labour intensive manual waxing process, but also provided increased capacity for small and medium sized manufacturers, enabling them to increase their production by up to 4 times. A typical throughput for 200 gms mini truckles is 70 pieces per minute.

A flexible and versatile production unit

PRO-WAX is designed to wax cheese sizes ranging from 50 gms to 2.500 gms. Each cheese gets a full coating (bottom included) and appears nice and uniform from just a single pass through the waxing chamber.

Waxing cheeses up to 10 kg

Wheels or ½ wheels ranging from 2.5 kg to 10 kg can usually be coated too. However, depending on the kind of cheese and specific operating parameters double coating may be necessary. Chocoma can however not offer a guarantee for a smooth and uniform appearance for bigger cheeses that need a double pass.

Swift change of wax colours

In order to coat cheese with different wax colours, PRO-WAX employs mobile wax tanks, quick-change pump and grill belt assemblies to enable fast colour changes. In practise, clear wax can be used in the morning, orange wax in midday, and finally red wax in the afternoon – or any other colour.

Use different wax colours to enhance your brand

Due to PRO-WAX's quick readjustment abilities, there are great possibilities in using wax colouring as a brand enhancing element in your promotion. Creative use of different wax colours in combination with descriptive product names can bring a strong identity to your cheese brand, while preserving productivity.

Visit our website www.pro-wax.com
to see videos and get more technical information



CHEESE WAXING MACHINERY

ChocoMa[®]

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