

VALGO

Consworld

di Savoi Massimo

OMBI

2016

General Catalogue

**RICOTTA, CREAM and
CHEESE SMOOTHERS**

VALGO Italia s.r.l.

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Ombi 60 Smoother





OMBI 60

RICOTTA, CREAM and CHEESE SMOOTHER

- - Low-pressure homogenization system
 - - AISI 304 stainless steel, clean execution
 - - Conic hopper with lid. Capacity: up to 60 kg
 - - Hopper closing with safety blocking device
 - - Cip washing ball pre-installed on lid
 - - Variable-speed motorized stirrer with inverter regulation
 - - Stirrer control with rotation direction inverter
 - - Smoothing system with 1 centrifugal room
 - - Independent engine controls with rotation direction inverter
 - - Product temperature control with indication on digital display
 - - Manual micrometer device for cream flow rate control
 - - Pressure control manometer on product
 - - Product recirculation device
 - - Manual valve control for finished product discharge
 - - Terminal with timed open/close pneumatic doser
 - - Manual control for pre-set timer
 - - Manual control which excludes pre-set timer
 - - Lactopal hose for close circuit washing system
 - - Manual discharge valve for full emptying at cycle end
 - - 304 stainless steel electric control panel
- Approx. dimensions 1000*900* H. 1400 (reference value)
 - Electric power installed 5 Kw – 380 volt – 3+N+T
 - Weight 260 kg (reference value)
- Selling price can include days for technological assistance
- Machinery equipped with CE conformity certificate and User manual in Italian
 - Customer can require to be present at mechanical test at our factory before machine start

Ombi 100 Smoother





OMBI 100

RICOTTA, CREAM and CHEESE SMOOTHER

- - Low pressure homogenizer
 - - AISI 304 stainless steel, clean execution
 - - Conic hopper with lid. Capacity: up to 100 kg
 - - Hopper closing with safety blocking device
 - - Cip washing ball pre-installed on lid
 - - Variable-speed motorized stirrer with inverter regulation
 - - Stirrer control with rotation direction inverter
 - - Smoothing system with 2 side-to-side rooms
 - - Independent engine controls with rotation direction inverter
 - - Product temperature control with indication on digital display
 - - Manual micrometer device for cream flow rate control
 - - Pressure control manometer on product
 - - Product recirculation device for automatic packaging machine
 - - Manual valve control for finished product discharge
 - - Timed open/close pneumatic doser for manual filling
 - - Manual control for pre-set timer
 - - Manual control which excludes pre-set timer
 - - Lactopal hose for close circuit washing system
 - - No. 2 manual discharge valves for full emptying
 - - 304 stainless steel electric control panel
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- Approx. dimensions 1200*1000* H. 1400 (reference value)
 - Electric power installed 8 Kw – 380 volt – 3+N+T
 - Weight 300 kg (reference value)
-
- Selling price can include days for technological assistance
-
- Machinery equipped with CE conformity certificate and User manual in Italian
 - Customer can require to be present at mechanical test at our factory before machine start



OMBI 100 special

RICOTTA, CREAM and CHEESE SMOOTHER

- - Low pressure homogenizer
- - AISI 304 stainless steel, clean execution
- - Conic hopper with lid. Capacity: up to 100 kg
- - Hopper closing with safety blocking device
- - Cip washing ball pre-installed on lid
- - Variable-speed motorized stirrer with inverter regulation
- - stirrer control with rotation direction inverter
- - Smoothing system with 2 side-to-side rooms
- - Independent engine controls with rotation direction inverter
- - Product temperature control with indication on digital display
- - Manual micrometer device for cream flow rate control
- - Pressure control manometer on product
- - Product recirculation device for automatic packaging machine
- - Manual valve control for finished product discharge
- - Timed open/close pneumatic doser for manual filling
- - manual control for pre-set timer
- - Manual control which excludes pre-set timer
- - Lactopal hose for close circuit washing system
- - No. 2 manual discharge valves for full emptying
- - 304 stainless steel electric control panel
- **Heating of hopper conic bottom with indirect steam**
- **Temperature control for hopper conic bottom**
- **Isolation of hopper cylindrical part**

- Approx. dimensions 1200*1000* H. 1400 (reference value)
- Electric power installed 8 Kw – 380 volt – 3+N+T
- Weight 350 kg (reference value)

- Selling price can include days for technological assistance
- Machinery equipped with CE conformity certificate and User manual in Italian
- Customer can require to be present at mechanical test at our factory before machine start

Ombi 200 special Smoother





OMBI 200 special

RICOTTA, CREAM and CHEESE SMOOTHER

- - Open low pressure homogenizer with following features:
 - - AISI 304 stainless steel, clean execution
 - - 200 kg conic hopper, with isolation in cylindrical part
 - - Product return pipe coupling from packaging machine recirculation inside hopper
 - - Hopper conic part heated with hot water or steam
 - - Water or steam charging system for side heating
 - - Adjustable speed motorized stirrer with inverter
 - - Stirrer control with rotation direction inverter
 - - Smoothing system with 2 special side-to-side rooms and 2 engines
 - - Independent engine controls with rotation direction inverter
 - - Finished product temperature control with indication on digital display
 - - Heating gap temperature control with indication on digital display
 - - Hopper close lid with safety blocking device
 - - Cip washing ball pre-installed on lid
 - - Lactopal hose for independent close circuit washing system included
 - - Coupling with DN 50 valve for product supply to packaging machine
 - - Timed open/close pneumatic doser with customized diameter for discharge
 - - Modifiable manual control for pre-set timer
 - - Manual control which excludes pre-set timer
 - - Micrometer device for cream flow rate and recirculation control
 - - Pressure control manometer
 - - No. 2 manual discharge valves for full emptying at cycle end
 - - 304 stainless steel electric control panel
-
- Approx. dimensions 1400*1200* H. 1400
 - Electric power installed 8 Kw – 380 volt – 3+N+T
 - Weight 440 kg (reference value)
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- Selling offer can include no. 2 days for technological assistance
 - Machinery equipped with CE conformity certificate and User manual
 - Customer can require to be present at mechanical test at our factory before machine start



OMBI 200 super

RICOTTA and MASCARPONE SMOOTHER

- - Open low pressure homogenizer with following features:
- - AISI 304 stainless steel, clean execution
- - 200 kg conic hopper, with isolation in cylindrical part
- - Hopper conic part heated with hot water or steam
- - Internal pipes partially heated with hot water or steam
- - Water or steam charging system for hopper heating on working table
- - Product return pipe coupling from packaging machine recirculation
- - Adjustable speed motorized stirrer with inverter
- - stirrer control with rotation direction inverter
- - Smoothing system with 2 special side-to-side centrifugal pumps
- - Independent pump controls with rotation direction inverter
- - Temperature control with indication on digital display
- - Hopper close lid with safety blocking device
- - Cip washing ball pre-installed on lid
- - Lactopal hose for independent close circuit washing system included
- - Coupling with valve for product supply to packaging machine
- - Timed open/close pneumatic doser and modifiable diameter for discharge
- - manual control for pre-set timer
- - Manual control which excludes pre-set timer
- - Micrometer device for cream flow rate
- - Pressure control manometer
- - **Hot mascarpone front discharge system**
- - No. 2 manual discharge valves for full emptying at cycle end
- - 304 stainless steel electric control panel

- Approx. dimensions 1400*1200* H. 1400
- Electric power installed 8 Kw – 380 volt – 3+N+T
- Reference weight 450 Kg
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- Selling offer can include some days for technological assistance
- Machinery equipped with CE conformity certificate and User manual
- Customer can require to be present at mechanical test at our factory before machine start

Ombi 300 special Smoother



New 2014



OMBI 300 special

RICOTTA, CREAM and CHEESE SMOOTHER

- - Open low pressure homogenizer with following features:
 - - AISI 304 stainless steel, clean execution
 - - 300 kg conic hopper, with isolation in cylindrical part
 - - Product return pipe coupling from packaging machine recirculation inside hopper
 - - Hopper conic part heated with hot water or steam
 - - Water or steam charging system for side heating
 - - Adjustable speed motorized stirrer with inverter
 - - Stirrer control with rotation direction inverter
 - - Smoothing system with 2 special side-to-side rooms and 2 engines
 - - Independent engine controls with rotation direction inverter
 - - Finished product temperature control with indication on digital display
 - - Heating gap temperature control with indication on digital display
 - - Hopper close lid with safety blocking device
 - - Cip washing ball pre-installed on lid
 - - Lactopal hose for independent close circuit washing system included
 - - Coupling with DN 50 valve for product supply to packaging machine
 - - Timed open/close pneumatic doser with customized diameter for discharge
 - - Modifiable manual control for pre-set timer
 - - Manual control which excludes pre-set timer
 - - Micrometer device for cream flow rate and recirculation control
 - - Pressure control manometer
 - - No. 2 manual discharge valves for full emptying at cycle end
 - - 304 stainless steel electric control panel
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- Approx. dimensions 1400*1200* H. 1620
 - Electric power installed 8 Kw – 380 volt – 3+N+T
 - Weight 500 kg (reference value)
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- Selling offer can include no. 2 days for technological assistance
 - Machinery equipped with CE conformity certificate and User manual
 - Customer can require to be present at mechanical test at our factory before machine start



Consworld

di Savoi Massimo

Contacts

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General information
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