

SHEEP MILK TRASFORMATION LINE DURING THE SHOW



Outside



And

Inside the booth



Curd discharge



Moulding



Ricotta processing



Stewing and extraction of ricotta

OUR MACHINES ARE SO EASY TO WORK THAT WE PROCUCE CHEESE DIRECTLY AT THE SHOW!

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Magnabosco has always designed and manufactured their equipments with high standard technology, keeping in mind also the efficiency and the easy way to use them.

The pictures show how easy is to use malgamatic: cheese and ricotta are produced during the show in a very small booth of 9 sq.mt.

In very short time malgamatic can be installed and ready to start.

Malgamatic is a cheese vat unit that heats, pasteurizes and cools, so it can produce cheese, ricotta, mozzarella, yogurt and milk, so we can say that

THE DAIRY IS ALL IN ONE



MALGAMATIC is a fast machine, because it only requires few hours to be installed and produces cheese and ricotta with very high output and very reduced times.



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