

# Professional 500 I



**Upgraded dairy for professional user** offers energy saving cheese kettle with MC1 processor with touchscreen temperature control and heating up to **100 °C**. Mechanical cutting of cheese coagulum into cheese curd makes **Professional** dairy more suitable for manufacturing soft, semi-hard and hard cheese. Central “Z” stirrer enables milk pasteurization and production of yogurt, ricotta, grilled cheese, curd ...  
**Professional dairy** with maturation room provide comprehensive solution for processing of milk into semi-hard and hard cheese.

