



COMPANY PROFILE

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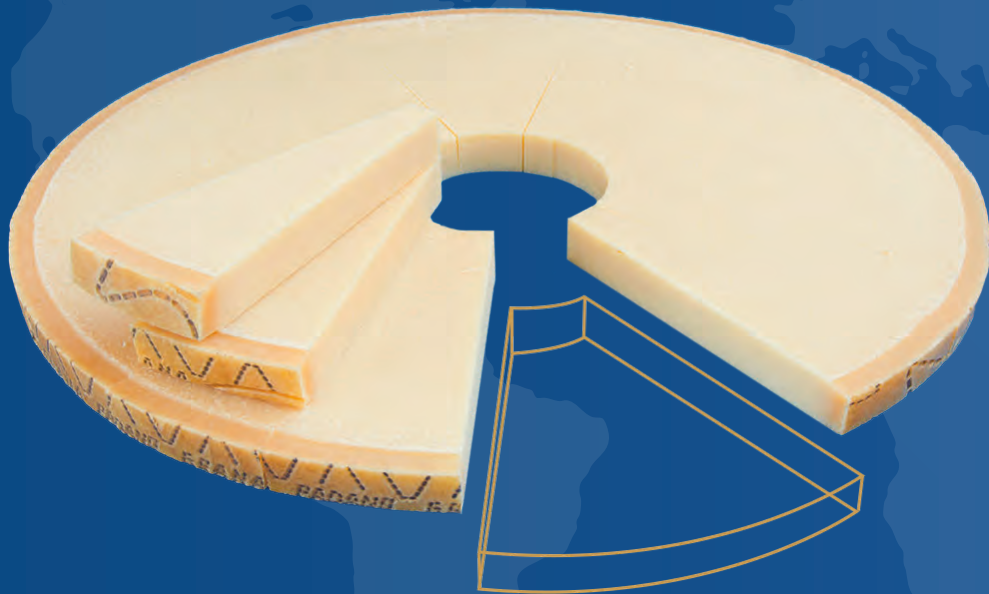
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THE SPECIALISTS IN CHEESE CUTTING WORLDWIDE



Gelmini Macchine is the leading Italian company specialised in the design and manufacture of systems and machinery for cutting and packaging Italian and international hard and semi-hard cheeses.



- ASIAGO
- CANTAL
- CHEDDAR
- COMTÉ
- EDAMER
- EMMENTAL
- GOUDA
- GRANA PADANO
- LEERDAMMER
- MONTASIO
- PARMIGIANO REGGIANO
- PECORINO

COMPANY



SITUATED IN THE HEART OF THE FOOD VALLEY (PARMA, ITALY):

Head offices, design department, production facilities, showroom, testing area, two warehouses.



**30 YEARS
IN THE CHEESE INDUSTRY**

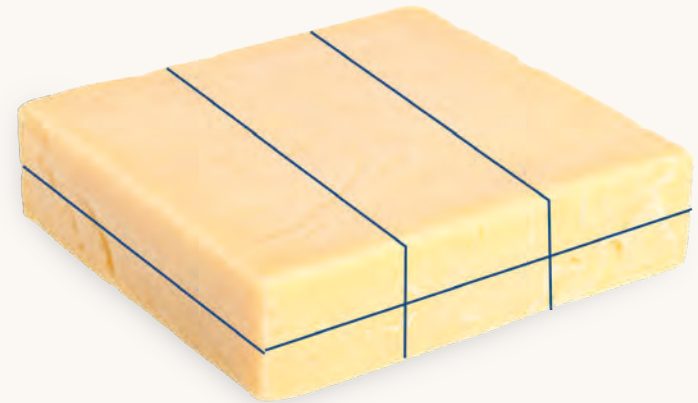


**SECTOR EXPERTISE
AND INDUSTRY FOCUS**

ALL SHAPES



**ROUND
CHEESES**



**BLOCK
CHEESES**

FROM THE SHAPE TO THE SUBSTANCE



**CHEESE
WEDGES**



**SNACK-SIZE
CHEESE**



**GRATED
CHEESE**

ROUND CHEESE



With the GEA-09-disc maker you can cut cheese into a disc or a half disc. The machine is suitable for cutting hard or semi-hard cheeses of different diameters and heights.

Cutting cheese into wedges is the best way to cut classic round cheese shapes in order to achieve triangular shapes. Our machines are suitable for cheeses of different sizes, dimensions, density and moisture, while helping you keep waste to a minimum. Gelmini machines can cut portions of cheese to a specific weight and size, with either a smooth or crumbly texture.



**DISC MAKER
MODEL GEA-09**

Wedges to suit all specifications: fixed-weight, fixed-size portions, with either a smooth or crumbly texture.



**WEDGE-CUTTING MACHINE
MODEL ATENA BIG-3**



Versatile and user-friendly, the latest model of the ATENA-3 wedge-cutting machine ensures greater output and precision of fixed-weight portions of cheeses of different sizes and density ("Grana", Leerdammer, Montasio, Asiago, etc.).

Special blades can also cut cheeses with a "crumbly" texture into wedges. We can provide data relating to production batches and remote connection for maintenance and updates.

ULTRASONIC CHEESE CUTTING



Productivity, versatility and precision are the main qualities of the ARPA model wedge-cutting machine, featuring an ultrasonic cutting system to process soft cheeses of various sizes (from ø250 to 650 mm.). Additional punching stations can be installed.

Fully stainless steel construction with buffering conveyors (to make cleaning easier) and featuring a 3D-vision system installed in the cutting area, enabling users to cut even irregular shapes. The machine also features a post-cut checkweigher to continually adjust the nominal weight.

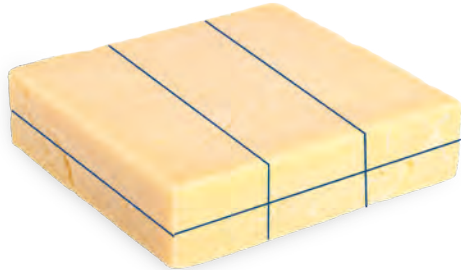


Productivity, versatility and precision, featuring an ultrasonic cutting system to process soft cheeses of various sizes. (Model with double punching and double cutting head).



**ULTRASONIC WEDGE-CUTTING MACHINE
ARPA MODEL**

BLOCK CHEESE



Large cheese blocks can be shaped into small blocks to facilitate transport and be used for a variety of different applications.

Thanks to Gelmini's considerable experience acquired over the years, we have a range of precision machines which can meet all our customers' requirements and obtain uniform cheese blocks for all kinds of applications.



Slices



Squares



Blocks



**DICING MACHINE
MODEL CFG-NT BIG-2**

We can handle cheese blocks of any sizes!



**CUTTING MACHINE
ERA MODEL**



Our ERA cutting machine is designed to slice cylindrical and rectangular cheeses such as Euroblock, Feta and Provolone.

Key features:

High output, fixed-weight optimisation and reduced giveaway.

Optimum performance combined with our SELENE synchroniser.

GRATED CHEESE



Grated



Grated cheese is one of the most popular ways of processing cheese both in Italy and abroad.

The “Tiger’s eye” grater can grate high quantities of both hard and semi-hard cheeses.



**GRATER
TIGER’S EYE MODEL**

Grating cheese easily and efficiently.



A336 PNEUMATIC TRANSPORT SYSTEM ORSA MODEL

Our pneumatic transporter, developed from our considerable experience in the sector, is suitable for transporting cheese squares and shredding as well as grated cheese.

Designed to optimise space, facilitate cleaning operations and reduce energy consumption, thereby making it the ideal piece of equipment for moving grated or diced cheese products into the packaging machines, with no contact with external agents.

SNACK-SIZE CHEESE



Cubes



Shredding



Julienne

Cutting cheese into cubes, shredding and sticks (Julienne) is a growing market worldwide, thanks to the versatility of a product which can be added to garnish dishes or simply eaten on its own as a snack or an accompaniment to an aperitif.

Cheese cubes and snacks can be packed in single portions, food trays or food bags to meet market requirements and, especially, consumer requirements.



**CUTTING MACHINES FOR CUBES AND SHREDDING
MODEL A355**

After the dicing machines and thin slicing machines, the cheeses are usually packed in single portions, food trays or food bags depending on market needs.



**DICING MACHINE
ARES MODEL**



**THIN SLICING MACHINE
CORALLO MODEL**

PROCESSING LINES



**FIXED WEIGHT
LINE**



**GRATER
LINE**



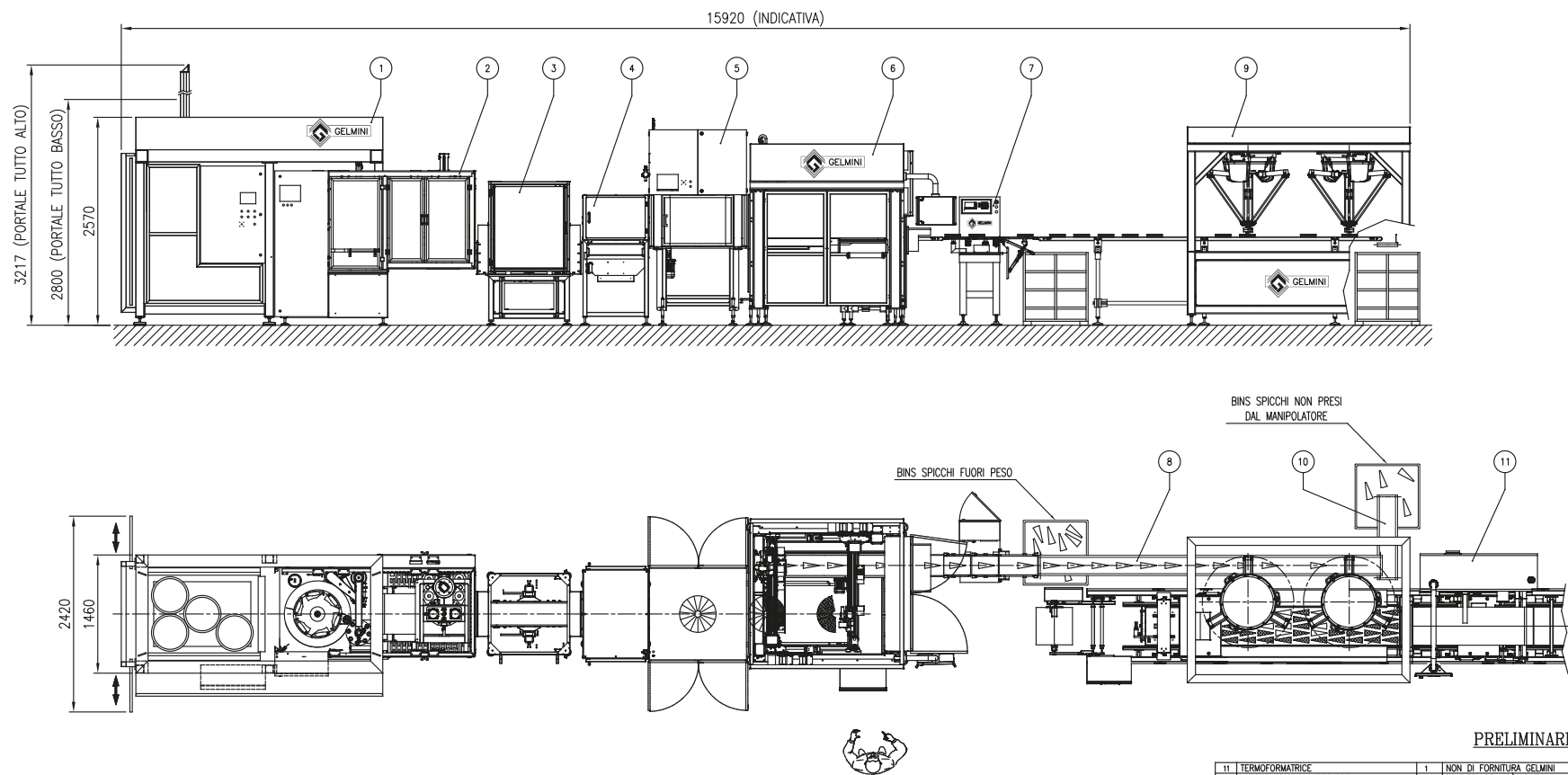
**SHREDDING AND CUBES
LINE**

CUSTOMISED SOLUTIONS

The “BIG” customised range, consisting of the EMATITE model punching belt and the ATENA BIG model wedge cutting machine, is designed to extract the core of the cheese and to make it into large portions. In the picture: customised for use with “Asiago” cheese based on customer specifications.



OUR CORE BUSINESS



PRELIMINARE

11	TERMOFORMATRICE	1	NON DI FORNITURA GELMINI	
10	NASTRO SPICCHI 1.000x200	1	DA DEFINIRE	
9	ROBOT MANIPOLATORE DELTA	1	A361	
8	NASTRO SPICCHI 4.200x200	1	DA DEFINIRE	
7	CONTROLLO PESO	1	C0264	
6	ALLINEATORE SPICCHI A PORTALE	1	A364	
5	SPICCHIATRICE MOD. ATENA BIG-3	1	A158-3	
4	SISTEMA DI VISIONE MOD. 2DLSH-SR	1	A158-OPT032	
3	RIBALATORE "META" FORMA	1	A314-2	
2	DISCATRICE MODELLO GEA-09	1	A419	
1	ROBOT CARICAMENTO FORME	1	A315-2	
POS.	DESCRIZIONE	QTA	DIM./CODICE	MATERIALE
Revisione	0	Descr. Rev.	Data Rev.	
Grado di libertà		Denominazione		Tratt. superf.
Macchine		LINEE PESO FISSO AUTOMATICA		Tratt. termico
LAYOUT		Gruppo		
Scostamenti per quote senza indicazione di tolleranza		Smussi non quotati 1x45°		Disegn.
Superfici lavorate, Angoli > 30°		Caratteristiche Angoli < 30°		NOVELLINO A
Quote: 0-20	>20-100	>100-200	>200-500	>500
Toller. <0,15	< 0,20	< 0,40	< 0,60	< 1,00
		< 1,50	< 3,00	< 3,00
Via G. di Monzani, 3/A - 43122 - Pr - Italy				
Tel. +39 0521 881413 r.a. - Fax +39 0521 881405				
E-mail: info@gelminimacchine.com - www.gelminimacchine.com				
Scala 1:25				
Nr. disegno 00850-0				
CON RIPRODUZIONE O COMUNICAZIONE A TERZI E' VIETATA SENZA L'AUTORIZZAZIONE SCRITTA DELLA GELMINI MACCHINE				

AUTOMATION AND TRANSPORT SYSTEMS



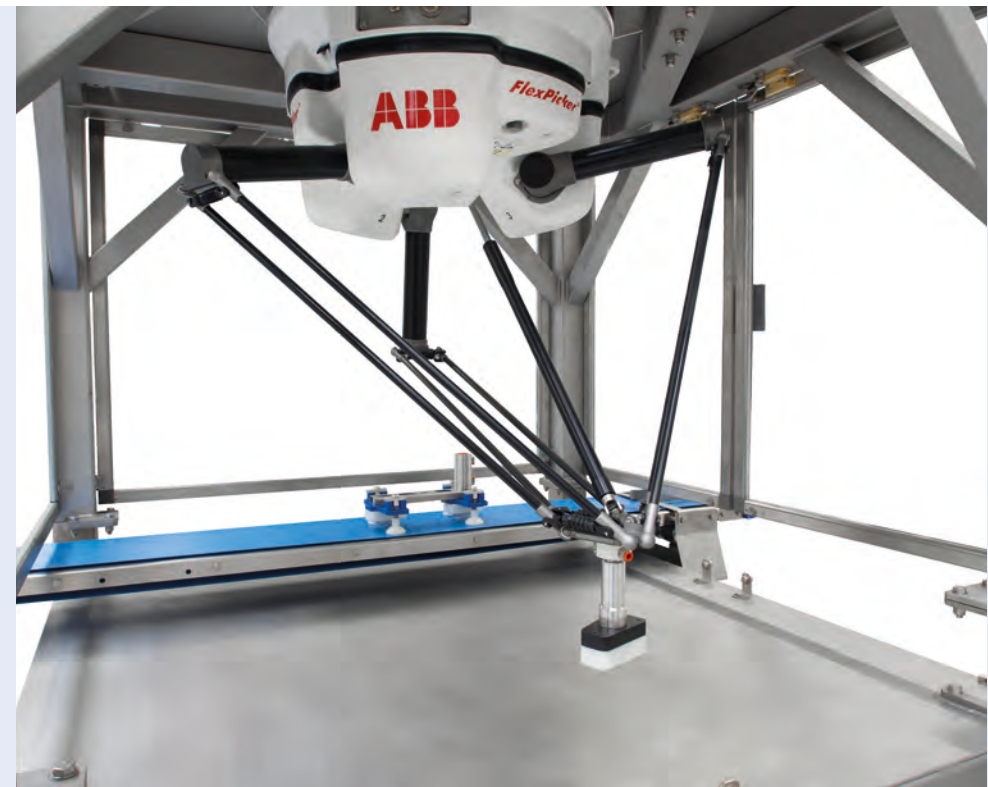
The cheese wheel loading robot is a machine that handles the cheese wheels placed on europallets. Designed to feed the wheel into the GEA model disc maker.

**CHEESE LOADING
ROBOT**

SPEED AND PERFORMANCE



**WEDGE ALIGNING
ROBOT**



**CHEESE LOADING ROBOT
THERMOFORMING MACHINE**

GELMINI SERVICES

OUR EXPERTISE MAKES ALL THE DIFFERENCE



**R&D
Consultancy**



**Design &
Engineering**



**Support &
Training**



GELMINI SPARE PARTS

A BETTER AFTER-SALES SERVICE



Spare Parts Service

This service enables customers to pick and order the parts they need directly from our website, with a simple click.



REFERENCES IN THE WORLD

Gelmini supplies its equipment and machinery to a large number of leading companies in Italy and around the world.





Latteria Soresina



Latterie Venete 1887®



genuini come noi



AZIENDA CASEARIA ITALIANA



il formaggio prende forma



Le Forme del Gusto



ITALIANO DA SEMPRE



CONTACTS IN THE HEART OF THE ITALIAN FOOD VALLEY

Our company is located in the heart of the Food Valley in Italy.

The land of Parmigiano Reggiano cheese and Prosciutto di Parma ham.

The best way to find out what we can do for you is to come and see where and how we work.

We look forward to welcoming you!



+39 0521.861413



service@gelminimacchine.com



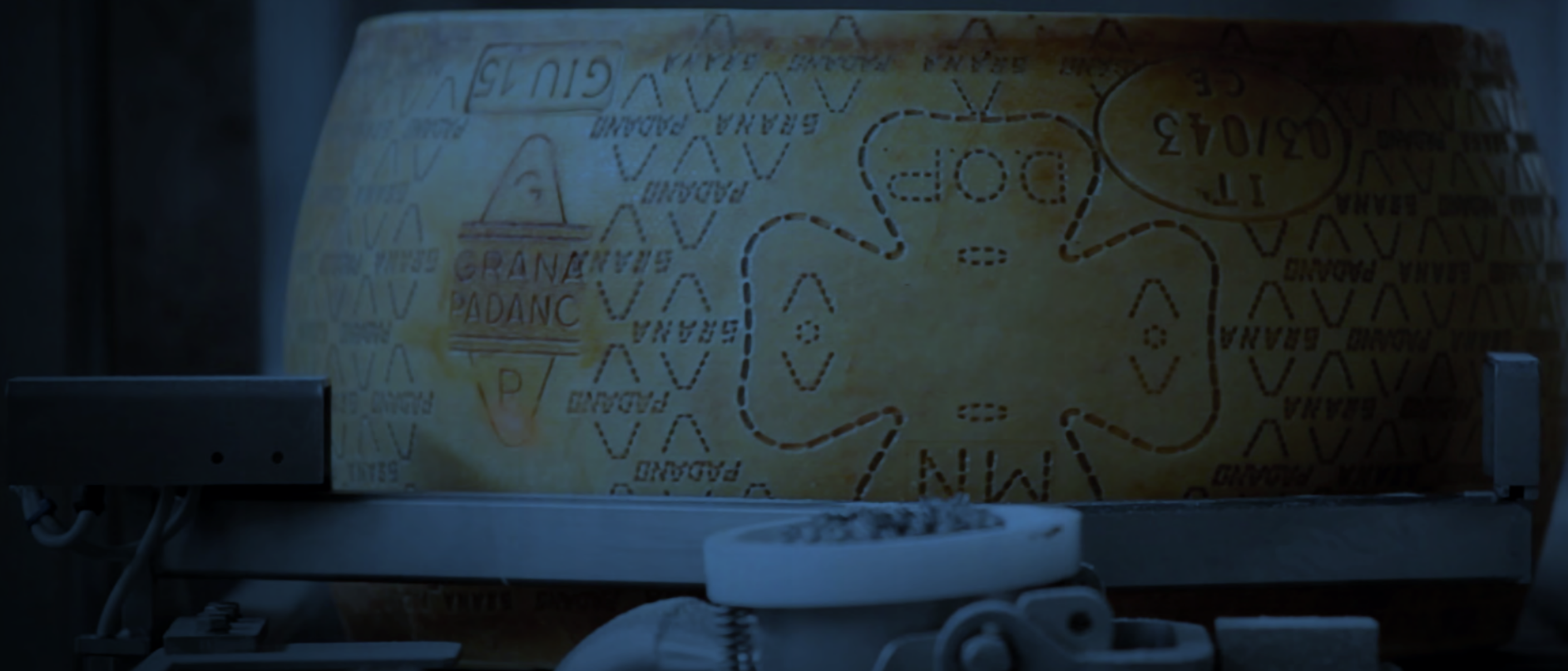
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Talk to us on social media







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