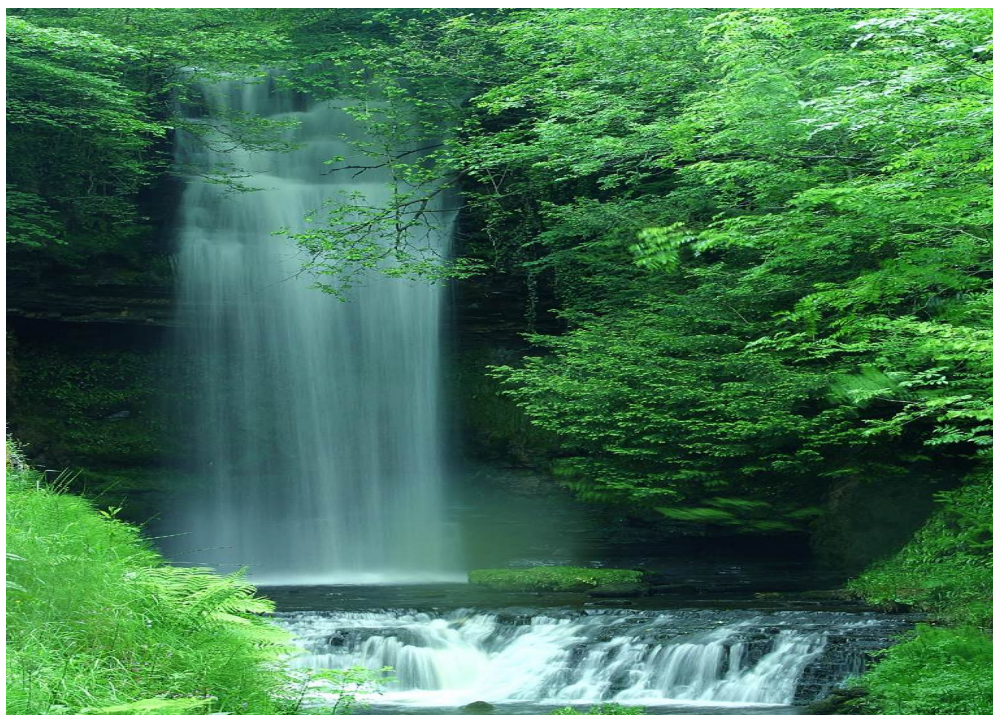
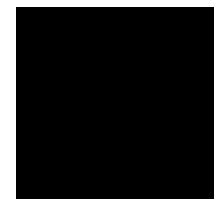


CHEESE WAX SYSTEMS



OMY, -helping the world to be more green.



**Catalogue
April 2011**

| FOOD



OMY

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Welcome to OMY FOOD



Torben Bøtcher
Managing director

History

OMY / Olssons Machinery was founded on May 1st. 1955, For more that 50 years we have supplied uncompromised quality to the food industry in Denmark and Scandinavia.

The OMY vision.

We aim to be the best producer of 'high quality' wax systems worldwide.

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Cheese waxing machine - Fully automated



Description.

This is a fully automated machine for cheese waxing and designed for dairies who want the very best.

The wax is placed in an insulated tub, placed underneath the machine, and heated to 140°C.

Put the cheese on the band, and it is transported through a tunnel in which hot wax is cascaded onto the cheese. To achieve the proper finish, the cheese is finally treated with an adjustable roller brush to make all marks from the band vanish. Yet another brush goes along the underside of the cheese to ensure a nice finish on the bottom side. The machine is electrically and electronically managed and has a display for choosing temperature and other features.

As additional equipment we now supply a frequency transformer for wax pumps.

Data:

Cheese types:

Hard and semi hard

Band width:

500mm band

Max. cheese height: 150mm

Max. cheese length: 500 mm

Min. cheese width: 150 mm

Capacity:

Cheese size 30cm X 30cm.

Estimated capacity is - 400 cheeses per hour.

Finish: Stainless steel AISI 304.

Security.

Our specially designed ALV1 electric radiator has a build-in thermostat for measuring the interior temperature of the radiator, ensuring the thermostat will disconnect if the pre-set temperature is exceeded. An alarm may also be installed. The difference in temperature on the radiator surface and that of the wax will never exceed more than 2°C.

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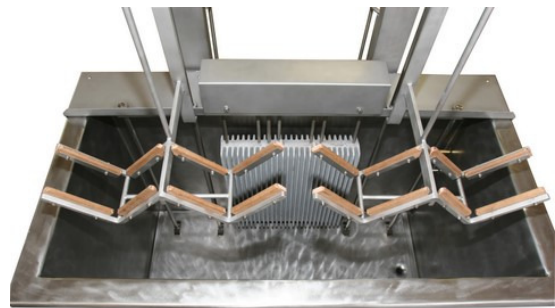
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Wax tunnel	No
Fully automated	15-OVM-010-100

Cheese waxing machine - Manual



Description.

Our cheese waxing machine type 15-OVM-040-100 is a strong machine for waxing of in smaller series, where great flexibility is a requirement. A flexible and user friendly machine.

The wax is heated in an insulated and specially designed tub by our unique built-in electric radiators.

The cheeses are then placed on the forks and using counterweights the cheeses are easily lowered into the wax. The machine is delivered with double forks supplying space for 4 cheeses, but may also be delivered with 3 forks supplying space for 6 cheeses at a time.

Data:

Cheese types:

Hard and semi hard.

Max size: 500 mm

The machine is suitable for cheeses in many sizes.

Capacity:

At Cheeses size 30 cm X 30 cm

Estimated capacity is 200 cheeses per hour.

Finish: Stainless steel AISI 304.

A flexible and user friendly machine.

Security.

Our specially designed ALV1 electric radiator has a build-in thermostats for measuring the interior temperature of the radiator, ensuring the thermostat will disconnect if the pre-set temperature is exceeded. An alarm may also be installed. The difference in temperature on the radiator surface and that of the wax will never exceed more than 2°C.

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Manual wax machine

No.

Incl. 2 doubb. forks

15-OVM-040-100

Cheese waxing machine - Semi-automated



Description.

Our wax machine type 15-OVM-020-100 is a strong and flexible machine for waxing of smaller series of cheeses.

15-OVM-020-300 is unique and pleasant to work with since the heavy work of manually lifting and lowering the cheeses is automated. It is reliable and very easy to operate.

The wax is heated in an insulated and specially designed tub by our unique built-in electric radiators. The cheeses are then placed on the forks (single or double), and the automation makes it easy to lower the cheese into the tub.

A flexible and user friendly machine.

Data:

Cheese types:

Hard and semi hard.

Max size: 500 mm

The machine is suitable for cheeses in many sizes.

Capacity:

At cheese size 30cm X 30 cm, estimated capacity is 200 cheeses per hour.

Finish:

Stainless steel AISI 304

Security

Our specially designed ALV1 electric radiator has a build-in thermostats for measuring the interior temperature of the radiator, ensuring the thermostat will disconnect if the pre-set temperature is exceeded. An alarm may also be installed. The difference in temperature on the radiator surface and that of the wax will never exceed more than 2°C.

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Semi automated	No
incl 2 doubb.forks	15-OVM-020-100
incl. 3 doubb. forks	15-OVM-020-300



Among our largest customers in FOOD:

Arla-Food
Thise Mejeri
Them Mejeri
Mammen Mejeri
Endrup Mejeri
JBJ ost
Nørup Mejeri
Ingstrup Mejeri
Synøve Finden
Falbygdens Ostenederlag
Kvibille
Sardus
Stephan
Sanovo
Orana
Danish Fruit Production
H.N Fussgaard
Sunny Juice
Kolding Salater
APV/SPX

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Terms of sale- and delivery



Terms of sale- and delivery.

1. GENERAL.

The below stated general terms of sale- and delivery are valid between the parties henceforth called buyer and Omy, for all products, equipment and services supplied by Omy. Exceptions from these terms are to be specifically stated in writing.

2. PRODUCTINFORMATION.

All drawings, samples and technical documentation used in the production of products, equipment and services, and which are left in the buyers care - whether before or after a contract has been signed - will remain the property of Omy. They are to be used solely for running and maintaining the products delivered by Omy, and buyer may neither copy nor forward the product information to a third party.

All information on dimensions, quality, technical data or data of any other kind, stated in catalogues, data sheets and other material are meant to be used as guidelines, and are only valid to the extent they are part of a formal quotation from Omy to the buyer.

3. PRICES AND QUOTATIONS.

All prices are stated in Danish crowns and are exclusive of VAT. Verbal – including telephonic - quotations from Omy are not valid.

All quotations are declared void if not accepted in writing within a maximum of 30 days after the issuing date.

4. DELIVERY.

Unless otherwise specified, all deliveries are ex work, including insurance, as Omy has taken out an insurance covering our equipment until delivered at buyers' warehouse (unloaded).

Delivery times are stated by Omy to the best of our knowledge, and are not binding. Delays do not authorize the buyer to cancel the order unless Omy has agreed to this term in writing.

However, when a delay occurs, Omy must call the buyer to inform him of this, as well as the expected new delivery term.

Omy cannot be held responsible for fines arising due to delayed delivery, nor can Omy be held responsible for recompensing the buyer for losses occurring due to delayed delivery.

5. PAYMENT.

Unless otherwise specifically stated in writing, terms of payment are 30 days net. Counting from due date, Omy has the right to invoice an interest of 1,5% a month, as well as fees occurring during the period of non-payment.

Failure to meet the terms of payment is considered a breach of contract. The terms of payment must be met. Even should the buyer claim delayed or faulty delivery, this does not allow the buyer to withhold payment.

6. QUALITY.

Unless the product has been ordered according to specific and specified quality demands and standards, it will be delivered as a standard product, and Omy cannot be held responsible for quality demands which have not been specified in writing.

Omy reserves the right to make changes in the agreed specifications, as long as this can be done without ill effect to the buyer.

7. PACKAGING.

Standard packaging, such as pallets and pallet boxes which have been invoiced the buyer, will be credited when returned to Omy free of charge and in pristine condition.

Disposable packaging and pallets will not incur a refund when invoiced.

8. CANCELLATION.

Should the buyer cancel a delivery, the buyer is required to compensate Omy for any loss suffered in connection with the cancellation.

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Terms of sale- and delivery



9. EXAMINATION AND CLAIM.

Upon receipt the buyer is obliged to examine the delivery in accordance with proper business procedures. Should the buyer wish to claim a deficiency he must make the claim in writing at the latest 8 days after the deficiency has been, or should have been, detected, as well as a written account of the deficiency. If the buyer has detected, or should have detected, a deficiency and a claim has not been stated as specified above, the claim is void. Unless the buyer makes a specified written claim within 6 months of receipt, no claim will be accepted.

10. DEFICIENCIES.

Omy may only be held accountable towards the buyer to the extent that Omy's supplier is accountable towards Omy. A product which due to errors of production or faulty material turns out to be unusable, and is claimed as such within a reasonable period of time, is replaced or repaired after having been examined by Omy. Omy is not liable for, and does not compensate damages that such deficiencies may otherwise have caused the buyer. Defective products and parts must be returned to Omy free of charge should Omy so desire. Deficiencies do not allow the buyer to either cancel the contract, deductions in the contract amount, replacement of the product or withholding payment for products delivered. Making changes to the product delivered without a written consent from Omy, will release Omy of all liability.

11. INDIRECT LOSSES.

Omy can never be held responsible for losses in production, profit or any other kind of indirect loss, with reference to the contract. This includes losses occurring due to delays or deficiencies. Omy can never be held accountable for losses suffered by the buyer, whether they are of a direct or an indirect nature; this includes losses of a financial nature.

12. BUILDING MATERIAL CLAUSE

If the products delivered are used for building material in Denmark, Omy's responsibility is extended as follows:

In case of defects of fabrication which despite careful examination were not detectable at delivery (hidden defects), Omy's responsibility expires 5 years after completion of the building in which the products were used, but a maximum of 6 years after the products were delivered to buyer.

For the building material clause to be valid, the buyer must inform Omy that the products are to be used for building material prior to signing the contract.

13. RETURN OF GOODS

Products sold can only be returned if a written agreement has been signed to this effect. Specially made products cannot be returned. If an agreement has been signed for return of products, these must be returned free of charge on behalf of Omy, and the products must be returned undamaged, cleaned and in the unopened original packaging. Goods returned are credited with a deduction of 20% return fees. The buyer must always inform of invoice number. Goods delivered more than 3 months earlier may never be returned.

14. PRODUCT RESPONSIBILITY.

Product responsibility is according to the Danish law. Omy can never be held liable for losses in profit, earnings or other indirect losses.

Omy has taken out insurance in TRYG-forsikring.

15. TRANSFERENCE OF RIGHTS.

Omy is entitled to transfer all rights to a third party.

16. DISPUTES.

All disputes between the parties with respect to the contract and all issues in connection herewith, are to be put before a Danish court of law according to the rules of administration of justice.

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