



**Cheese Cutter
KSE-CC500**



Having problems cutting your block cheese or solid fat into smaller portion

Try out Cheese Cutter today.

Cheese Cutter is a block portioning machine that cuts large block of cheese or solid fats into smaller manageable cubes.

DESCRIPTION

Our cheese or solid fat cutter is capable of precisely portion large blocks into smaller pieces, allowing yo to easily pack or process them. Cutting size adjustable by changing the blades position. Choice of either wire or blade for the cutting platform, each for different application. We designed the machine to only activate if the 2 start button is pressed simultaneously, ensuring a safe and comfortable working experience.

HOW IT WORKS

Coming Soon!

FEATURES



Blade or wire cutting

Stainless steel cutting blade or wire? It depends on your product type. For product that is sticky by nature, we would suggest using wire to reduce the contact surface.

Safe operation

Starting the cutting requires the operator to start with their both hands, ensuring safety.



OPTIONS

WE ARE ABLE TO CATER TO

- Cutting size
- Cutting capacity
- Blade or wire

SUITABLE FOR

- Mozzarella
- Cheddar
- Cheese block
- Solid fat block



TECHNICAL SPECIFICATIONS

Cutting size	Customisable
Cutting type	Stainless steel wire or blade
Suitable cutting temperature	10°C and above (core)
Operation	Pneumatic
Material for platform	Delrin
Material for machine	Stainless Steel 304 & 316
Weight	130kg
Dimension (L x W x H)	880mm x 700mm x 1230mm