



**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