

## eBrochure

Machine	Model	Description
<b>Cheese Cutter</b>	<b>KSE-CC500</b>	A cutting machine to divide a single processed cheese block into smaller cubes or blocks



Features	Suitable for
<ul style="list-style-type: none"> <li>• Blades or wires</li> <li>• Customisable cutting length and width</li> <li>• Easy to replace blades or wires</li> </ul>	<ul style="list-style-type: none"> <li>• Processed cheese blocks</li> <li>• Butter blocks</li> <li>• Solid fat blocks</li> </ul>

### How it works

Operator prior to loading the processed cheese block on the cutting base has to ensure the safety blocks are in place. Once the block is in place, the user can then remove the safety blocks. Simply press both start buttons at the same time to activate the cutting process. The cutting grid will slowly come down to ensure a smooth and even cut.

The blades or wires will cut through the processed cheese blocks and the base has gaps to cater for it; this ensures a very clean cut.

Once cut, the cutting grid will slowly rise back up, the user can add the safety blocks back again to prevent the cutting grid from accidentally activating. The cut processed cheese blocks can then be removed safely.



Technical Specifications

<b>Cheese Cutter</b>	<b>KSE-CC500</b>
Cutting size	Customisable
Recommended core temperature of the block	10°C and above
Holding capacity	1 blocks
Utility	Compressed air supply, 6 bars constant
Material for cutting base and block	Delrin
Material for machine	Stainless steel 304 and 316
Weight	602 kg
Dimensions (length x width x height in mm)	1950 x 800 x 1650