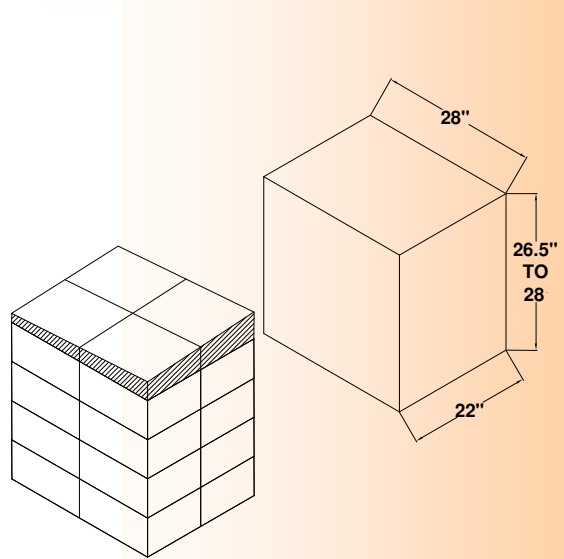
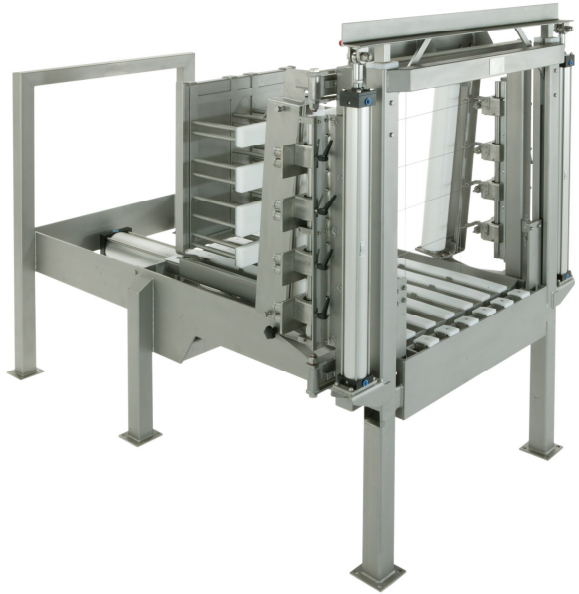


640 LBS CHEESE BLOCK PRIMARY CUTTER



DESCRIPTION

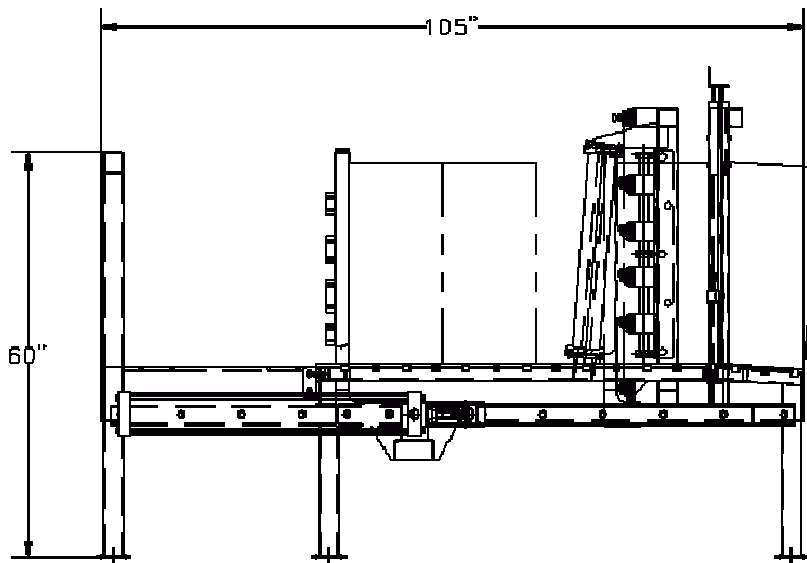
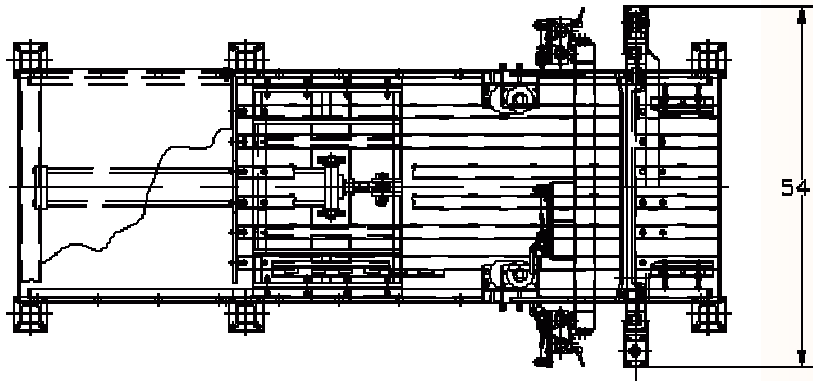
This equipment requires to be loaded with a 640 lbs cheese block. Once the cycle is activated the pusher will push the cheese through one vertical and four horizontal wires. At mid stroke a vertical guillotine shall be activated. The resulting sixteen 40 lbs blocks are delivered onto a cart or a conveyor (not shown).

The entire machine is of stainless steel construction or FDA approved polymer, it is designed to be cleaned in place with minimal garding. Wearstrip are constructed to be remove for cleaning out of place.

Special wire holder attachment allow for rapid position adjustment as well as wire replacements.

640 LBS CHEESE BLOCK PRIMARY CUTTER

CHEESE FACTORY AUTOMATION
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PRODUCT INFORMATION

- All 304 Stainless Steel construction.
- Standard machine comes with hand activated pneumatic toggle valve.
- Can be equipped with an optional PLC for automatic sequencing.
- OSHA safety light curtain special security option available.
- Requires 90 psig clean , water free compressed air.