







# 5-AF **CHEESE & DAIRY PORTIONING**

This ingredient reduction machine uses a wire grid to cut up to 40 pound blocks of cheese or butter into smaller portions. Each head contains a custom wire grid to cut the block into specific portions. Heads and bases can be changed in minutes to cut various sizes of products and portions from square and rectangle pieces and wedges from cheese wheels. This unit is perfect for a cheese processor that is breaking down 40 Lb blocks of product into smaller pieces for individual sale, repackaging, or to be used in ingredients for other products. The machine is completely wash down ready and built to endure the a high production facility.

### **SPEED**

Up To 120 Products Per Hour

#### **PROUDUCT TYPE**

40 Lb Butter Blocks, Cheese Wheels & Blocks

# **PRODUCT TEMPERATURE**

# n/a

#### **END USER**

Dairy Facilities, Bakeries For Ingredient Reduction





# **PORTIONING TECHNOLOGY** Wire Harp

### **DIVIDER INSERTS** n/a

**PRODUCT SIZE** Up To 17" x 22", 40 Lb Block

**PORTION SIZE Determined By Product** 

**POWER** Compressed Air 6 CFM @ 90 PSI

**MACHINE DIMENSIONS** 32" Long, 26" Wide, 63" Tall, 260 Lbs



**SCAN HERE** 

For videos and photos of portioning solutions

FoodTools machines are manufactured and assembled in the United States of America and supported by a network of international distributors. Specifications and production rates are subject to change and are dependent on the product makeup, temperature, upstream or downstream processing, and additional accessories to standard equipment. Consult FoodTools for accurate throughput rates and portion sizes for your unique products.

Industru Leaders in Portion Control



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