





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

The two way cheese cutting 5-JR uses a wire grid to cut 40 lb blocks of cheese or butter, horns, loafs or wheels into smaller portions. It has the capability to cut horizontally and vertically. The sequence is to load the product, close the guard and advance the horizontal wire head through the product to achieve one or two dimensional cuts. Then the guard door is opened, the horizontal back stop is swung out, close the guard door and lower the vertical wire head to achieve one or two dimensional cuts. The guard door is then opened and the finished product is removed. Heads & bases can be changed in minutes to cut various portions.

### **SPEED**

Up To 120 Products Per Hour

#### **PROUDUCT TYPE**

Cheese Blocks

### **PRODUCT TEMPERATURE**

n/a

## **END USER**

**Dairy Facilities** 





## **PORTIONING TECHNOLOGY**

Wire Harp

## **DIVIDER INSERTS**

n/a

## **PRODUCT SIZE**

Up To 17" x 22", Up To 11" Tall

#### **PORTION SIZE**

0.75" x 0.75" x 0.75" And Larger

#### **POWER**

Compressed Air 6 CFM @ 90 PSI

## **MACHINE DIMENSIONS**

73" Long, 30" Wide, 53" Tall



## **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.



