CS-3SA CHEESE & DAIRY PORTIONING











FOODTOOLS® Industry Leaders in Portion Control

CS-3SACHEESE & DAIRY PORTIONING

This cheese cutting machine is built to slice wheel-shaped cheese products into wedges and block-shaped cheese products into squares or rectangles. The machine is servo-driven and controlled by a touch screen to save cut patterns, speeding up the change over time between product runs. Using this machine means that no matter who is operating the cutting process, the portions are always the same. The machine is built for the cheese industry, is WDATCP accepted, and is designed to USDA standards. This cheese slicer is great for an industrial production facility with the need to cut and slice many different types of cheese into many different configurations of portions.

SPEED

Up To 120 Wheels Per Hour Up To 240 Blocks Per Hour

PROUDUCT TYPE

Cheese Wheels & Blocks

PRODUCT TEMPERATURE

n/a

END USER

Dairy Facilities, Bakeries For Ingredient Reduction





PORTIONING TECHNOLOGY

Stainless Steel Blade

DIVIDER INSERTS

n/a

PRODUCT SIZE

Block: Up To 18" x 18" Wheel: Up To 18" Dia.

PORTION SIZE

Determined By Product

POWER

Compressed Air 10 CFM @ 90 PSI Electric 208V-240V, 6A

MACHINE DIMENSIONS

42" Long, 52" Wide, 88" Tall, 800 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.



