

CHEESE WHEEL CUTTING MACHINE

MODEL PBK 01



- Stainless-steel construction
AISI304
- Electromechanical operation

FLEX LINE

S Y S T E M S

- Voltage: 220 V 50 Hz
- Power supply: 3 Kw
- Compressed-air system: 6 bar
- Compressed-air consumption: 200 ltrs/min
- Overall floor-space: 1315*705*2015 mm
- Height of working area: 1200
- Trolley-mounted for easier handling
- PLC Delta
- Touch screen 7"
- Pneumatic components: CYPAG
- Safety components: SICK
- Features:
 - Equipped with electronic scales for ease of operation and precise portioning.
 - Slicing programs available:
 1. Number of portions: Slicing the cheese wheel into a specified number of equal parts.
 2. Fixed weight with waste: Each portion matches the set weight, allowing for possible waste.

Advantages:

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- Speed and efficiency: Enables rapid slicing, increasing overall productivity.
- Versatility: Offers multiple programs for different requirements.
- Minimal waste: Precise settings ensure maximum utilization of the cheese wheel.
- Ease of use: Intuitive controls and simple adjustments for optimal performance.

This machine is ideal for enterprises that value precision, automation, and productivity when working with cheese. It is particularly suited for food processing facilities, supermarkets, and packaging operations where consistent portioning is essential.

- Productivity: up to 40 wedges/min.
- maximum cheese height: 150 mm.
- Maximum cheese diameter: 450 mm.
- 2 centring bells

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