

TPFZA.4 – AUTOMATIC LINE TO FIXED WEIGHT AND ROCK CUT



The line portions the whole form of hard and semi-hard cheese such as Grana Padano, Parmigiano Reggiano, Gruyere, Parmino, Sbrinz... In the first step is done the portioning in disks. Each disk is moved in the second zone of cut in two rings and the heart is removed. Each portion is cutted into half: it moved up to the weighing area then to the portioning into slices. A conveyor belt carries each slice to the packaging line.

- enable and disable of each working zone
- big production

TECHNICAL DATA

Construction / Stainless Steel Aisi 304/316

Electric supply / 400V 3PH + T 50 Hz

Pneumatic supply / 7 bar

25 Kw / **Installed power**

6000 x 2000 x h 1900 mm / **Overall machine dimension**

60 slices per minute / **Production**