

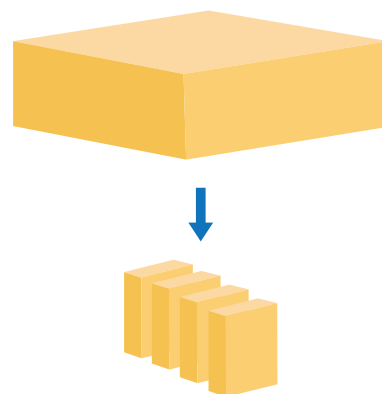


Cheese Cutting Machines

Crafting Consistency In Every Cut



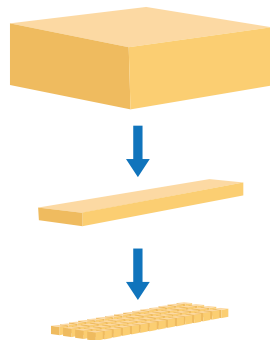
FSSC 22000



SLICE PRO 32

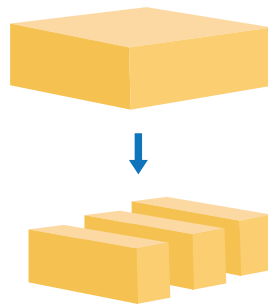
- Cuts cheese blocks into uniform slices
- Productivity: Up to 3 strokes per minute
- Cheese size range: 100g to 1000g
- Operates as a standalone unit or can be integrated into a conveyor line
- Customisable speed and slice size via PLC (HMI or Junction Box control)
- Block feeding: Manual or automated (via conveyor)
- Two-hand safety activation for operator protection
- Piston driven push-through slicing for consistent results





CUBECUT 35

- Cuts cheese blocks into uniform cubes of 15 x 15 x 15 mm
- Output speed: Up to 60 cubes per minute
- Two-stage cutting for precision and consistency
- Pneumatic piston ensures smooth, continuous operation
- Standalone operation or integration-ready for conveyor systems
- Controlled via PLC with HMI or JB interface
- Manual or conveyor feeding of cheese blocks
- Designed for operator safety and hygienic processing

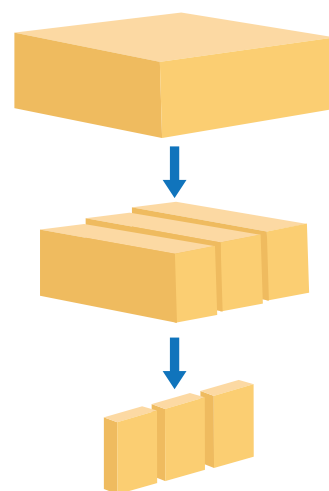


BARCUT BASIC 37

- Cuts cheese blocks into uniform bar shaped portions
- Ideal for pre-processing before cubing, shredding, or packaging
- Productivity: Up to 3 strokes per minute (approximate)
- Suitable for cheese blocks from 100g to 1000g
- Works as a standalone machine or can be integrated into a conveyor system
- PLC controlled operation with HMI or JB interface
- Manual or conveyor based block feeding
- Two-hand safety activation for secure handling
- Designed for precision, hygiene, and ease of cleaning



DAPI



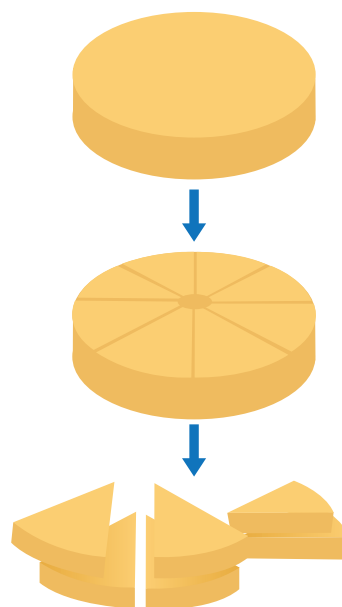
SONIC LINE 1500

- Dual-stage system with ultrasonic blades for ultra-clean, precise slicing at both levels
- Handles slice weights ranging from 100g to 1kg
- Processing capacity: Up to 1500 kg/hour
- Modular design – number of cutting stations can be customized to match production needs
- Fully compatible with automated conveyor lines for seamless integration
- Delivers consistent cut quality with minimal sticking, crumbling, or product loss
- Controlled via a centralized PLC with user-friendly HMI
- Engineered for high-throughput operations, hygiene, and operator safety
- Ideal for cheese producers seeking scalable, precision-driven automation



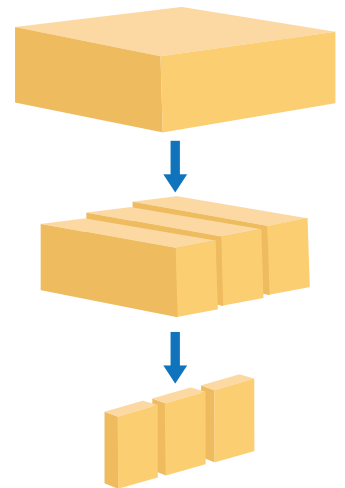


CC CUT 48



- Cuts cheese wheels (up to Ø450 mm) and blocks (up to 350 x 550 mm) into uniform wedges or portions
- Cutting speed: Up to 4 cycles per minute
- Interchangeable cutting tools: Choose between blade or string, depending on cheese type
- Optional manual or pneumatic centering for accurate, symmetrical cuts
- Suitable for soft to semi-hard cheeses
- Enables tool replacement and easy sanitation between batches
- Designed for versatility, operator safety, and consistent slicing geometry

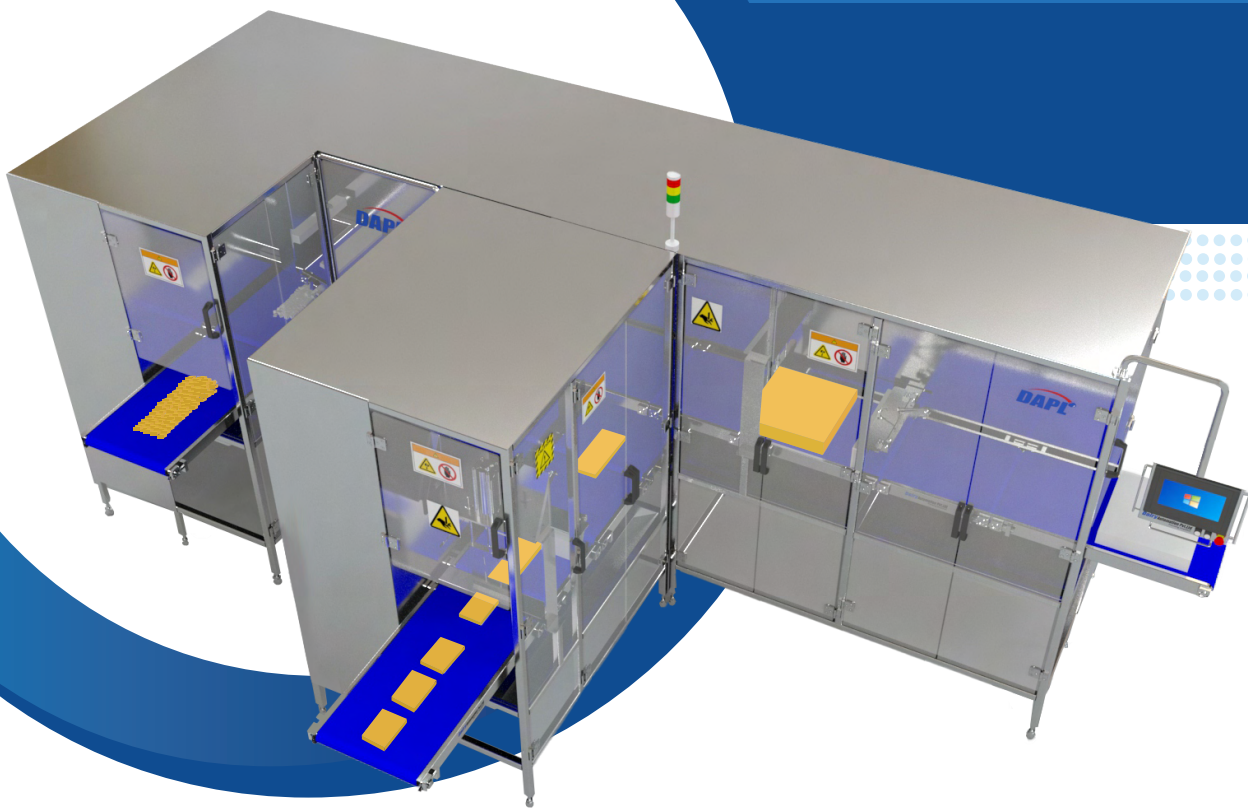




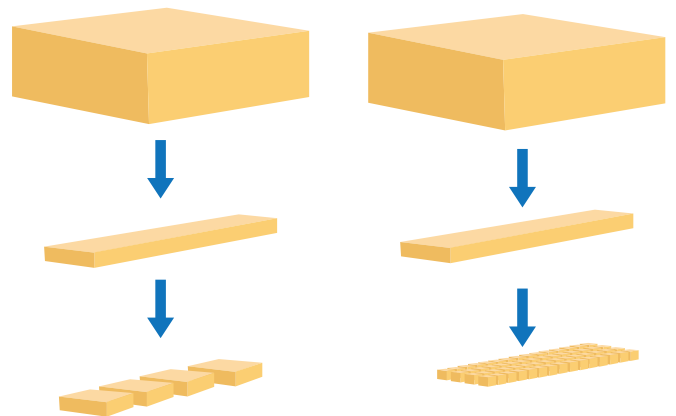
SONIC SLICE 52

- Uses ultrasonic blades for ultra clean, precise, and non-stick slicing
- Delivers slice weights ranging from 100g to 1000g
- Cutting capacity. Up to 500 kg/hour
- Designed for automated, in-line operation with conveyor system integration
- Ensures minimal product loss and perfect slice presentation
- Scalable configuration for higher production demands
- Operated via advanced PLC with user-friendly HMI interface
- Built to meet the highest standards of hygiene, safety, and reliability





SONIC COMBO CUT47



- Combines ultrasonic slicing and cubing in a fully automated, continuous process
- Produces slices ranging from 100g to 1000g
- Slicing capacity: Up to 1500 kg/hour
- Converts slabs into uniform cubes of 15 x 15 x 15 mm or 20 x 20 x 20 mm
- Cubing speed: Up to 90 slabs/hour
- Seamless conveyor integration for end-to-end processing
- Ultrasonic blades ensure clean, non-stick, and accurate cutting.
- Operated via centralised PLC and HMI interface
- Designed for high output, hygienic, and modular operation





✉ info@dairyautomation.com

🌐 www.dairyautomation.com