







Cheese Block Cutters

Technical perfection over instinct

The perfect starting point for downstream processing: large blocks of cheese are divided fully automatically lengthwise or across, horizontally or vertically into equally sliced loaves and bars. The blocks are scanned and weighed prior to cutting and are therefore precisely aligned and cut in a fully automatic process.

Technical Versions

Line Parameters

store buffering of cheese blocks 25 cheese loaf/min - aligning blocks - scanning products weighing and intelligently cutting the cheese into blocks and bars of equal weight

Cutting cheese lengthwise or crosswise with a quillotine and/or cutting it with a circular-blade 800 x 600 x 200mm cutter

worldwide Schiwa after-sales

service network

cheese block dimensions: 300 x 500 x 100 mm 711 x 711 x 599 mm 280 x 360 x 180mm 711 x 711 x 180mm 800 x 800 x 170mm