

MCM600 CheeseCut



MCM600-Double Cut

Mechanical or ultrasonic portioning system

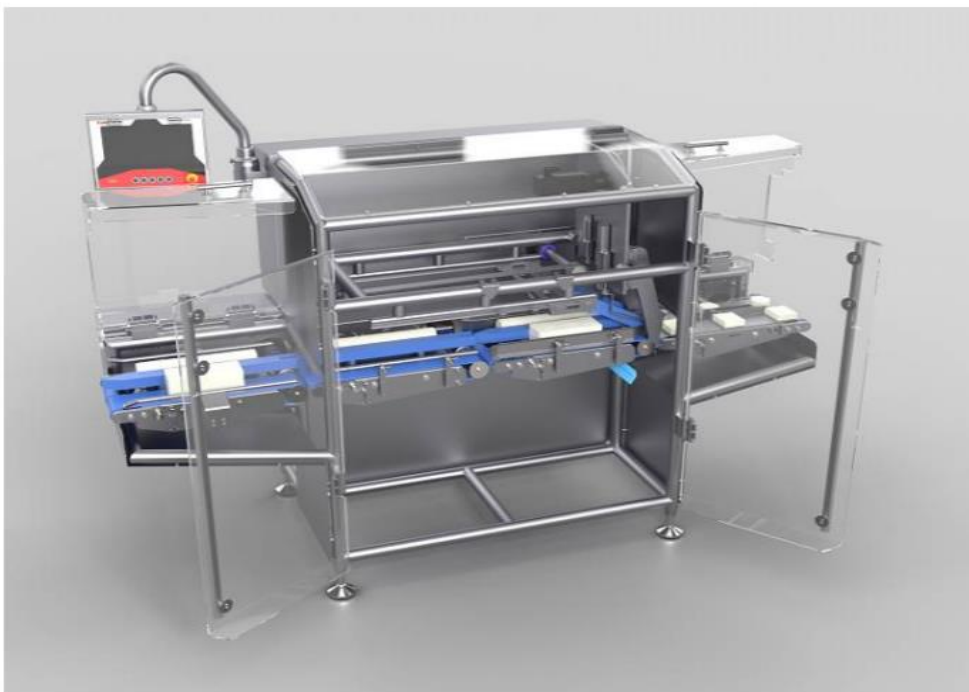
CheeseCut is the most versatile ultrasonic cutting solution for cheese which needs to be divided into portions, statically or dynamically, with high precision cuts.

ARC tecno's ultrasonic cutters are equipped with the most advanced technology and the latest generation cutting systems adaptable to any type of cheese, to cut very soft pastes to very hard ones, avoiding in either case deformation of the surface of the portions, or generation of crumbs derived from cutting.

Everything is made with maximum attention to cleanliness and safety.

TECHNICAL FEATURES

TYPE OF PRODUCT	SPECIALLY DESIGNED FOR CHEESE
HEIGHT OF THE PRODUCT	0 mm - 120 mm STANDARD
TYPE OF CUT	CONFIGURABLE BY PROGRAM
PRODUCTION	1 CUTTING CYCLE 0.5 SECONDS (80 - 160 portions/minute)
NUMBER OF KNIVES	1 - 2 KNIVES, 265 mm - 355 mm
WIDTH OF THE CONVEYOR BELT	200 mm - 350 mm
CONTROL SYSTEM	AXES CONTROLLER, TOUCH-SCREEN IP69K
ANALYSIS SYSTEM - OPTIONAL	WEIGHING AND 3D VOLUMETRIC CONTROL
CERTIFICATES	CE, CSA, UL



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Built in compliance with safety requirements and hygiene and sanitary rules DIRECTIVE 2006/42/RC (Machinery Directive) and 1935/2004/EC Regulations (equipment in contact with food products).

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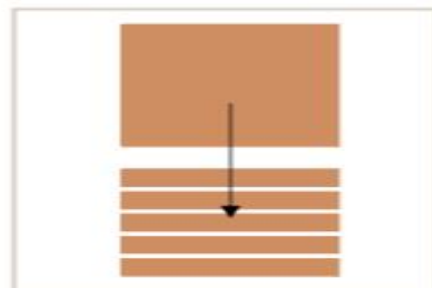


Machine for cutting cheese with fixed weight

The purpose of these machines, besides a smooth cutting operation, is their precision. To make cuts of a fixed weight the machine will calculate the measurements of the portions to be cut using a weighing system at the entrance of the machine and a 3D scanner which provides the product's volume.

With this exhaustive analysis the cheese is measured in a very exact manner. Even if the cheese piece has an irregular shape or is deformed, the portions made by the ultrasonic cutting will be precisely their programmed weight.

- ✓ The precision features of the servo-motorised axes make cutting possible with millimetric accuracy.



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