



# MCUT-D200 CheeseWedge

## Ultrasonic portioning system for cheese wedges

CheeseWedge is the most versatile ultrasonic cutting solution for round cheese wheels that need to be divided into portions statically with high precision cuts.

ARC tecno's ultrasonic cutters are equipped with the most advanced technology and latest generation cutting systems adaptable to any type of cheese, to cut very soft pastes to very hard ones, avoiding in either case the 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 ROUND CHEESE
HEIGHT OF THE PRODUCT	0 mm - 150 mm STANDARD
TYPE OF CUT	CONFIGURABLE BY PROGRAM
PRODUCTION	1 CUTTING CYCLE 1.5 SECONDS (depending on the product)
NUMBER OF KNIVES	1 KNIFE, 225 mm - 300 mm
CONTROL SYSTEM	AXES CONTROLLER, TOUCH-SCREEN IP69K
PRODUCT ANALYSIS SYSTEM	CONNECTED MANUAL WEIGHING
CERTIFICATES	CE, CSA, UL



**Arctecno Aplicaciones, S.L.**

Avenue Alba Rosa, no. 50

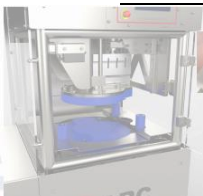
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Built in compliance with safety requirements and hygiene and sanitary rules DIRECTIVE 2006/42/RC (Machinery Directive) and 1935/2004/EC Regulations (equipment in contact with food products).



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The purpose of this machine, besides a smooth cutting operation, is their precision. Capable of making cuts of fixed weight using a manual weighing system on one side of the machine. The weight is visible on screen so it can be entered in the controller. Then the controller calculates the measurements of the portions to be cut.

- ✓ The precision features of the servo-motorised axes make cutting possible with millimetric accuracy.
- ✓ The equipment is designed to endure work in aggressive environments.
- ✓ It is built with robust materials and technical plastics certified for the food industry.



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