

CHESE CUTTING DEVICE

RS 400



BENEFITS FOR YOU:

The cutting devices enables quick and precise cheese cutting of different shapes and hardness levels of cheese.

Simple replacement of cutting set. Simple maintenance and cleaning. The cut off pieces have the same

shape and weight.

Simple and effortless **operation** – using only three buttons.

1 Button for lifting the blade.2 Two safety buttons for cutting.

A standard compressed air connector up to 6 bars is needed for machine operation.





IN ONE HOUR: 50 wheels of cheese

MACHINE

CUTTING

IN ONE HOUR:

360 wheels
of cheese
(get identical pieces
in a simple way)



Cutting knives

RECTANGULA	^{AR} 2	4	8	6	12	24	30	custom made
								350mm
ROUND	2-4	6	8	10	12	15	20	460mm
	*							ADOMM
* Adjustable blade								



RS EN - WEB

^{**} Option, to replace knives with wire (intended for soft cheeses).

Туре	Width (mm)	Depth (mm)	Working height (mm)	Largest cheese diameter (mm)	Dimensions of rectengular cutting knive (length x width)	Max cutting force (kg)
RS 400	800	800	920	380	460 x 320 mm	940
RS 400 Adv	800	800	920	380	460 x 320 mm	1400

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.



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