

Quick, simple
and precise
cutting of cheese



SAVE TIME
AND MONEY

CHEESE CUTTING DEVICE

RS 400



Add value to milk.

Simple and quick cutting of cheese in equal pieces.

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.



MANUAL CUTTING

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

RECTANGULAR	2	4	8	6	12	24	30	... custom made
ROUND	2-4	6	8	10	12	16	20	

* Adjustable blade

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



RS EN - WEB

Type	Width (mm)	Depth (mm)	Working height (mm)	Largest cheese diameter (mm)	Dimensions of rectangular cutting knife (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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Together we have created
more than 4,500 successful
cheese-making stories.



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Representative: