MACHINE · CCM ULTRASONIC CHEESE CUTTER

Any cheese, cut to the gram

Ready-to-eat formats have to weigh what the label says. The CCM cuts and slices blocks up to 150 × 150 × 500 mm into pieces from 100 g to 2,000 g – with ultrasonic blades on servo drives, fully automatic, in hygienic stainless steel. Any cheese from mozzarella to hard cheese.



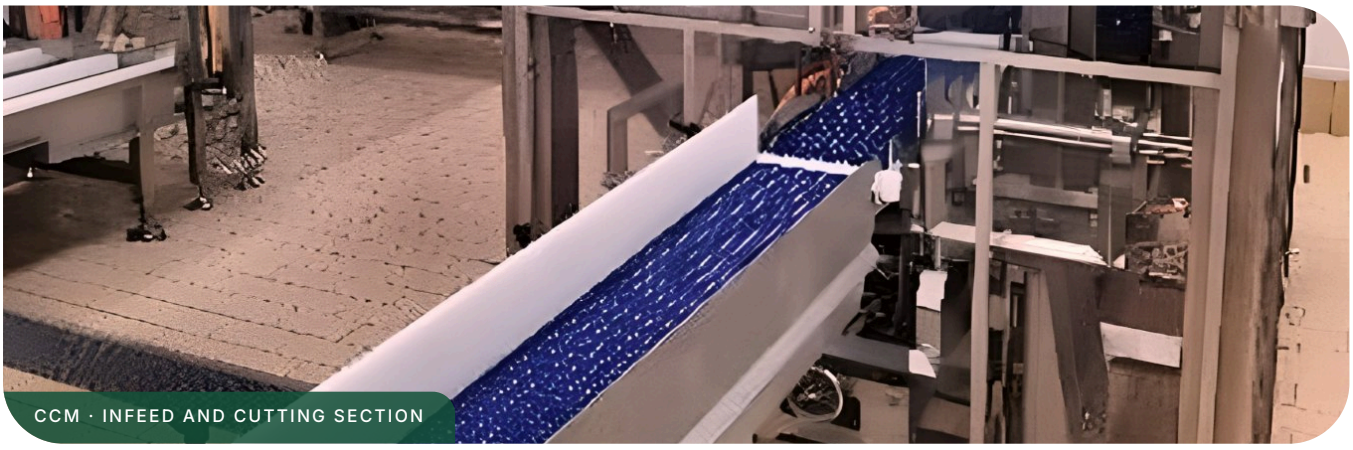
±0.5–1.0%
weight accuracy

60/min
pieces of 200 g – capacity example

1.3 × 2.3m
footprint

WHAT IT DOES

- Ultrasonic cutting with servo cylinders and servo motors – accurate, fast, flexible
- Pieces from 100 g to 2,000 g; slices from 1–2 mm
- Double infeed conveyors, single outlet conveyor, adjustable receiver conveyors
- Pusher removes pieces out of the weight range automatically
- Full batch and piece registration for quality tracking; statistics
- Remote service and surveillance, camera included



CCM · INFEED AND CUTTING SECTION

Technical data

BLOCK SIZE	Max. 150 × 150 × 500 mm
PIECES	100 g to 2,000 g
SLICES	From 1–2 mm
ACCURACY	±0.5–1.0 % by weight
CAPACITY	Example: 60 pieces of 200 g per minute
CUTTING	Advanced ultrasound cutting system with servo cylinders and servo motors
CONVEYORS	Double infeed conveyors; single outlet conveyor; adjustable receiver conveyors from cutting; pusher for out-of-weight pieces
DESIGN	High hygienic design in stainless steel; stainless steel gear motors and actuators; complete machine in IP67/69
CONTROL	22-inch colour touch panel on movable arm; flexible software for multiple adjustments; full batch and piece registration; statistics; communication on ProfiNet
SERVICE	Remote service and surveillance including camera surveillance
FOOTPRINT	1.3 × 2.3 m
POWER	3 × 380 V AC + N + G, 4.2 kW installed; consumption approx. 2.5 kW

SCOPE OF SUPPLY

- ✓ Cutting machine with infeed and outlet conveyors
- ✓ Control cabinet, PLC and 22-inch touch panel
- ✓ Documentation, FAT, installation, supervision and commissioning
- ✓ Operator training

SERVICE

Remote service and surveillance with camera; spare blades and wear parts held for your machine; software updates. Service agreement available.

HYGIENE AND DESIGN

Hygienic stainless steel design with drainable surfaces and no dead legs; cleaning-in-place without disassembly. Materials, standards and documentation are stated in the line proposal.

REFERENCES CANADA 2022 CANADA 2024

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Lines, machines, references and technical data.

Figures in this sheet are typical values; the figures for your line are stated in the line proposal and confirmed in commissioning.