

## **Again - One Cut Ahead The ALPMA SC 80**

We value your cheese highly. Each gram over or under the target weight determines the efficiency of your line and you need to cut attractive shaped portions from your cheeses. ALPMA have developed their established cutting technology from the CUT 25/M Portion Cutter to gain the last percentage of good production and reduce the giveaway to an amazingly low level.

Now comes the really good news: you get all of these great features when you use the SC 80 to cut round cheese into segments!

ALPMA have met the challenge to cut naturally ripened cheese, with consistency ranging from creamy Gorgonzola or mild Gouda to hard mature Alpine cheese, into segments of equal size and weight.

The ALPMA SC 80 Segment Cutter opens up a whole new world of flexibility, automation and production yield. Cheeses from 180 mm to 800 mm in diameter can be cut into equal segments with or without center cut-outs. As you would expect, the segments are perfectly aligned and separated when they come off the machine, ready to feed the automatic packaging line.

The SC 80 is of cantilever design. This means you can easily remove all of the parts which come into contact with the product in only a few simple steps, without using tools. Intuitive touch-screen operation and an 80-product memory make operation a real pleasure.

Find out at Interpack 2005 how the SC 80 can put you ***one cut ahead*** of the market.