



Contour Scanner Scan B and Bar Cutter CUT 400

First-rate Team in Cheese Cutting

Whether or not a cutting line works economically, depends upon the previous division of the cheese blocks. Exact division into bars is a fundamental requirement for successful further cutting, be that into pieces or slices.

In order to achieve the ambitious goal of fixed-weight portioning and an optimum yield, ALPMA has developed its contour-determining scanner. This machine is consistent with ALPMA's philosophy of "calculate first, cut second".

The Scan B registers the contours of the cheese and calculates the optimum division into bars, taking into account the exact weight of each cheese individually. This is doubly advantageous in terms of yield. Firstly, bars of equal weight can be produced to charge slicing and portioning lines. Secondly exactly calculated bars of various widths can be produced. In conjunction with the CUT 400, the ALPMA Scanner ensures the greatest level of economy due to a significantly higher yield from each individual block of cheese.

The technical refinements of the Bar Cutter CUT 400 such as blade adjustment and correction parameters for each single cut, as well as extensive experience in the area of blade grinding offer unique possibilities for tuning any dairy to a previously unknown high level of productivity.

Subject:
ALPMA Scanner + CUT400

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