

# 5-AF-CE



## Dairy Product Wire Slicing



**FOODTOOLS**  
Industry Leaders in Portion Control

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# 5-AF-CE

## Average Speed:

Up To 120 Products Per Hour

## Function:

This model uses a wire grid to cut up to 40 lb blocks of cheese or butter into smaller portions. Each head contains a custom wire grid to cut the block into specific portions. Heads and bases can be changed in minutes to cut various sizes of products and portions into square and rectangle pieces from blocks and wedges from cheese wheels. This machine is great for a cheese processor that is breaking down 40 lb blocks of product into smaller pieces for sale or to be used as ingredients.

## Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Quick and efficient ingredient reduction
- Clean design great for usage in dairy production facilities
- Reliable and durable equipment backed by manufacturer's warranty
- This model is designed to meet the safety, sanitation, and wash down requirements set by CE certification standards



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## Power:

Compressed Air 6 CFM @ 90 PSI

## Product Size Ranges:

17" (43 cm) x 22" (56 cm) Rectangle  
Standard 40 lb (18 kg) Blocks

## Portion Size Ranges

Depends on Product



FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for complete wash down requirements in production facilities.

Specifications are subject to change and are dependent on the product portioned or additional accessories to standard equipment.  
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