

Your best buy in cutting solutions

FLEXIBLE FIXED-WEIGHT CHEESE PORTIONING

Process rectangular blocks, round wheels, hard and semi-hard and tray-supported soft cheese products on a single platform.

Speed : 60 - 120 Strokes / minute

Lateral belts holding system = full accuracy for all product shapes

Video machine link :

<https://www.sodeva.com/en/slicer-for-multi-format-cutting/>

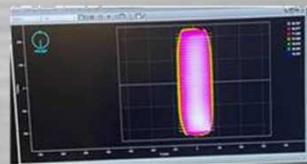
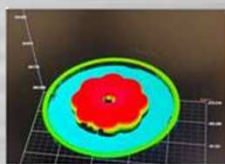


Demonstration
 at our
 Connecticut
 showroom



One Platform – Multiple Cheese Applications

- ✓ Rectangular cheese blocks
- ✓ Round cheese wheels
- ✓ Soft cheeses on trays
- ✓ Fixed-weight retail portions
- ✓ Assortment packs
- ✓ Food-service portions
- ✓ Automated packaging integration
- ✓ Integrated scanning,
- ✓ Weighing and RFID
- ✓ Identification automatically adjust cutting parameters to deliver accurate fixed-weight portions for retail packs,
- ✓ Assortments and food-service applications.



Features & Functionalities

- Fixed-weight cheese wedges cutting (no tool changes required), for wheels from 180 to 400 mm diameter
- Cutting of cheese blocks up to 600 × 200 × 140 mm, up to 400 mm diameter wheels
- Suitable for soft and hard cheeses, all textures
- Adjustable cutting speed from 60 to 120 cuts per minute depending formats
- Patented lateral adjustable belt system ensuring perfect and consistent cheese positioning throughout the cutting process
- In-line weighing, 3D vision system and fixed-weight portion calculation with overweight management
- Target weight settings directly entered via the color touchscreen., with all recipes saved and available
- Two ultrasonic cutting heads with Sodeva blades for rectangular blocks and cheese wheels, producing wedges or slices
- Automatic lift to place the products between the lateral holding belts

Cleaning

- Fully constructed in 304L stainless steel
- Easy belt removal and tool-free dismantling for fast cleaning operations
- Water-resistant machine design, suitable for low-pressure water cleaning or foam cleaning

USA specification

- Designed for North American cheese production, processing both rectangular cheese blocks and round cheese wheels on a single platform.

Operating Cycle — Round Wheels & Rectangular Blocks

- Cheese loading onto the infeed conveyor with in-line weighing
- Target weight entered; PLC automatically calculates portion weights with optimization
- Wheels or blocks are weighed and 3D scanned, while lateral belts ensure perfect cheese positioning during cutting
- Accurate portion cutting at the target weight, with overweight distribution across all portions or extraction if required
- Automatic cheese discharge and loading of the next product
- In-line slice stacking available as an option
- Minimal trimming, often completely eliminated
- Soft cheeses can be cut directly on trays

Machine Configuration

- Fully constructed in 304L stainless steel
- Integrated loading, cutting and discharge conveyors for direct packaging integration
- Servo-controlled electric motors for ultrasonic cutting blade movement
- Dedicated cleaning tanks for automatic blade cleaning
- All-electric brushless motors for high accuracy and repeatability
- Schneider PLC, color touch screen interface, with all recipes saved
- High-performance electric motors controlling all cutting positions — no tooling changes or setup time required
- Lateral belts holding during all the cuts the cheeses = accuracy

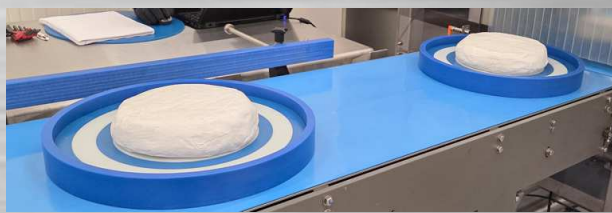
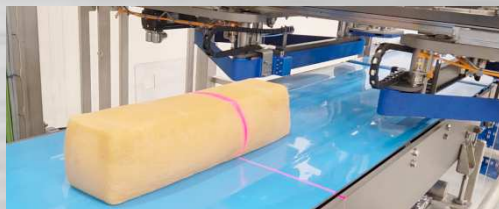
Options

- 3D scanning system to achieve lower giveaway rates
- Larger cutting blades available for cheese wheels above 400 mm diameter
- Infeed accumulation conveyor for automatic machine feeding
- Custom-designed discharge systems to interface with your packaging equipment
- RFID chip integration for automatic tray identification and management



OPERATIONAL BENEFITS

- Fixed-weight accuracy
- Reduced giveaway
- Maximum yield
- One platform for multiple cheese formats
- Automatic recipe selection with RFID
- Direct packaging integration
- Future-proof upgrade capability



Developed in partnership with leading international food manufacturers and proven in demanding production environments worldwide.

Upgradeable architecture designed to integrate future innovations and protect long-term investments.