



CHEESE CUTTERS

SERVING THE FOOD INDUSTRY SINCE 1951

Industrial Wire Cutting Machine for Cheese Slicing, 220 V, 1 Phase, 1300 W

ITEM: 45412 MODEL: GR-IT-1000-C



This equipment combines high functionality with durable construction, ideal for efficient and precise cheese processing

Ideal for Cheese factories, supermarkets, distributors and companies that grate cheese and therefore need to cut it. It is built entirely from AISI 304 stainless steel which ensures robustness and easy cleaning while using industrial-grade wire cutters.

The machine features a twin push-button start-up for enhanced safety and ease of use, while the motor offers variable cutting speeds to accommodate different cheese textures and sizes. The work surface, also in AISI 304 stainless steel, provides a reliable and sanitary area for slicing. Additionally, it includes a food-grade Plexiglas safety housing to protect users during operation.



- Use best for Semi-hard to hard cheeses (such as Parmesan, Grana Padano, Emmental.) *No soft/creamy cheeses
- Built entirely in AISI 304 stainless steel
- Twin push-button machine start-up
- · Motor with variable cutting-speed
- Work surface in AISI 304 stainless steel
- Food-grade Plexiglas safety housing

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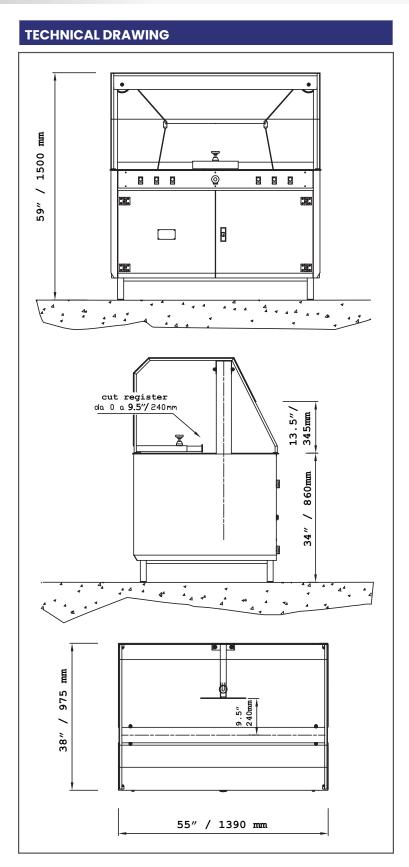






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TECHNICAL SPECIFICATION	
Item	45412
Model	GR-IT-1000-C
Shape Of Cheese	Slice, Cube
Type of Cheese to Use	Semi-hard, Hard
Wire Material	Steel
Power	1,300 W
Electrical	120-220V / 60Hz / 1Ph
Cutting Speed	Variable (Engine Frequency Min.: 20Hz, Max: 85Hz)
Net Weight	440 lb. (200 kg.)
Net Dimensions (WDH)	54.7" x 41" x 59" (1390 x 1050 x 1500 mm)
Gross Weight (WDH)	880 lb. (400 kg.)
Gross Dimensions (WDH)	58.7" x 45.3" x 63" (1491 x 1150 x 1600 mm)
Plug Type	NEMA 6-15P