

DOMA-T Käseteiler

Europa-Patente Nr. 0144513 + 0536507

GOUDama-T® Käsevorteiler

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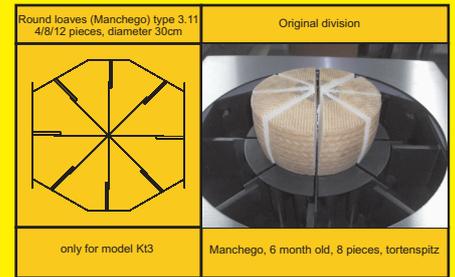
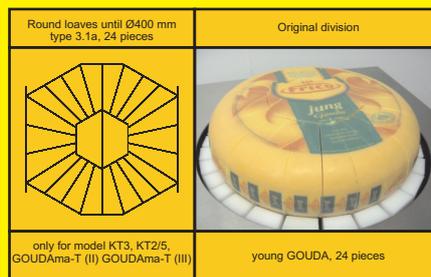
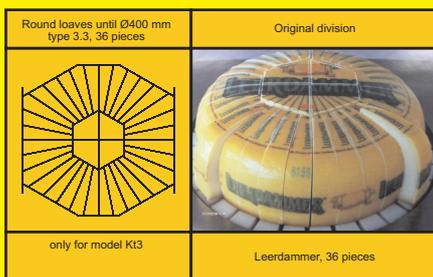
**KT 3 High-Speed, the hydraulic high speed cheese dividing machine
3-5 seconds per loaf into 36/40 pieces.**

Capability characteristics

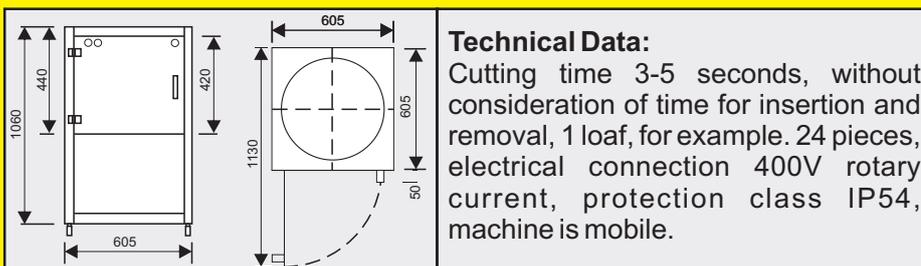
- Patented work principle, division from bottom to top, freely accessible clearing, no disturbing hood.
- Extremely hard cheese can be sliced too, for example "Old Gouda" or "Old Amsterdam" with a special measurer by strong hydraulic drive
- 12 different knife-table-sets, patented, allocation into 4, 9, 14, 17, 20, 24, 30, 32, 36 pieces (other individual allocations are also possible, please inquire).
- Loss-free, optimal pieces, consumer-fairly. Center piece is suitable for slicing machines but not debited to the self-service-pieces.
- Shark-tooth-measurer with natural surface treatment, or with food-harmless, antibacterial detention coating.
- No sticking together, easy cleaning.
- Segmented table hollow to the better support of the cheese loaf.
- The patented measurer-table-cartridge makes mistake-free, automatic and safe removal and replacement possible of different measures and tables.
- Many compatible measurers to segment-tables
- Long-lived, durable and stable execution.
-  and CE- approval.



GOST-R (II) Certificate



Further Measurer-Table-Cartridges, examples for division can be found under www.doma-t.de



Suitable for all application areas, commerce, supermarkets, packaging companies, cheese dairy and industry.

www.doma-t.de