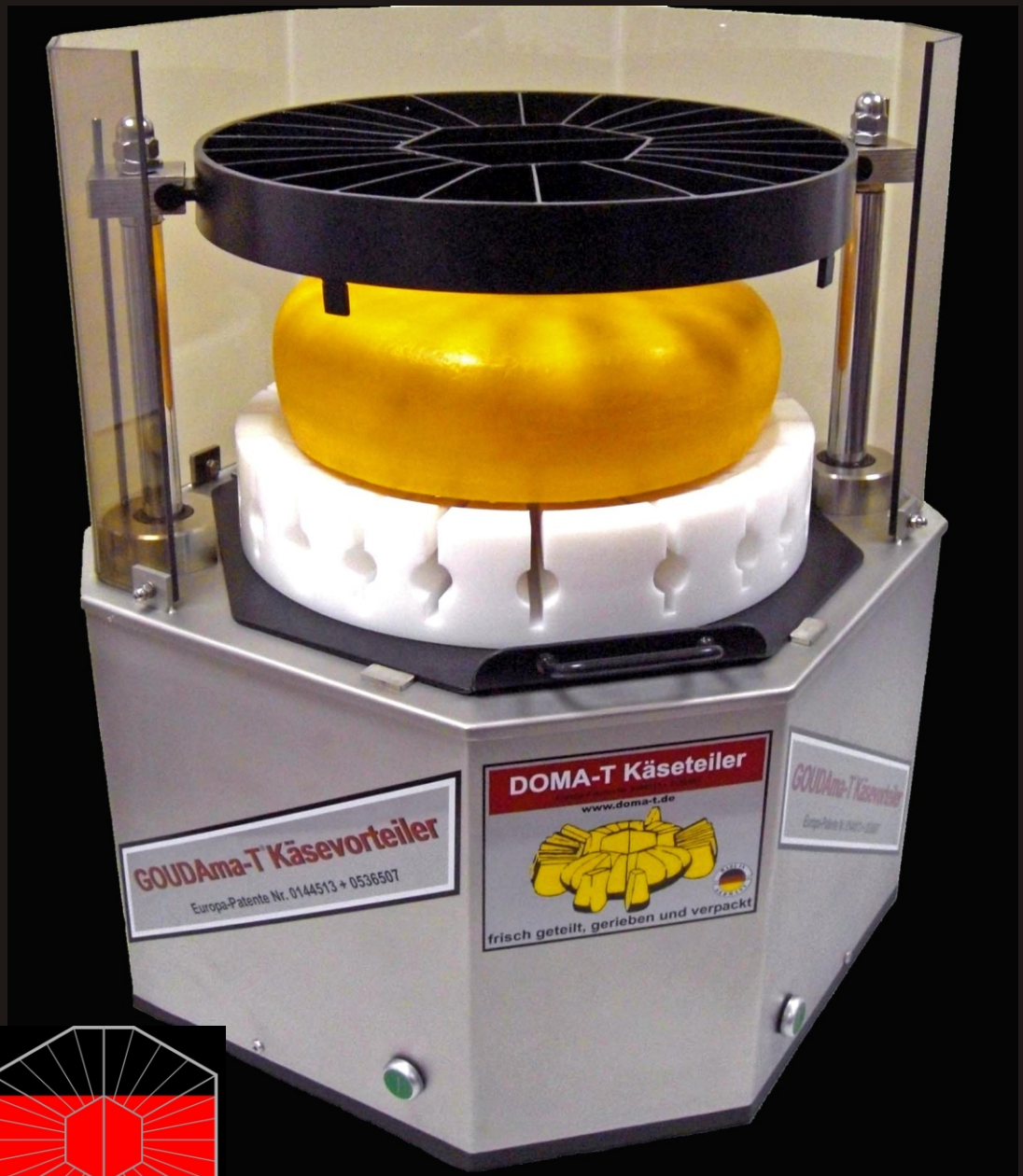


GOUDAmA-T[®]

New hydraulic cheese dividing machine
for installation on sales counters

GOUDAmA-T[®]

Innovation



fresh and loss free division

www.doma-t.de



Food-Machines
Fleischerei-Maschinen

DOMA[®]

Gouda, Maasdammer, Leerdammer, Edamer, Emmentaler, Manchego

Capability characteristics

New and space saving design for installation on desk and sales counter
First desk-cheese dividing machine which is equipped with an hydraulic drive
This machine does only need luminous flux (230 V)

Technics of the knife segment desk has got a new interlock

Fast changing system

Machine does only require 7 - 26 seconds to divide the cheese loaf

Especially applicable for loaves with a smaller diameter

Machine cuts pieces for consumer without any losses

Knives have got an antibacterial coating. No sticking, simple cleaning

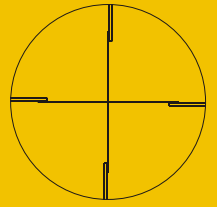
Durable, robust and strong type of stainless steel is used to produce the knives



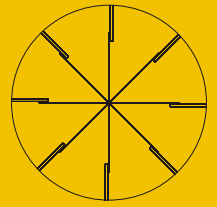
Safety checked and Hygiene certified !



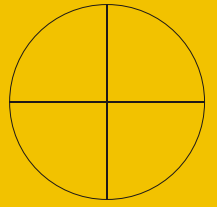
4 pieces
round loaves up to Ø 220mm



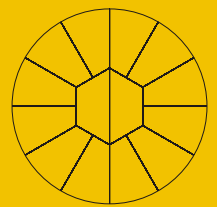
8 pieces
Round loaves up to Ø 220mm



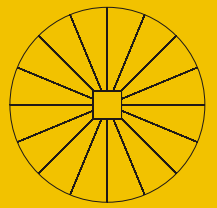
4 pieces
round loaves up to Ø 400mm



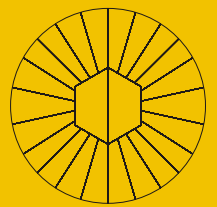
14 pieces
Round loaves up to Ø 400mm



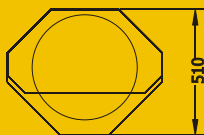
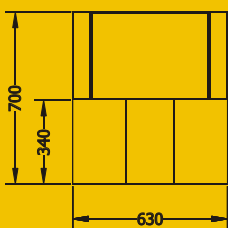
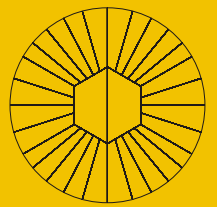
17 pieces
Round loaves up to Ø 400mm



24 pieces
round loaves up to Ø 400mm



28 pieces
Round loaves up to Ø 400mm



Technical Information:

Electrical connection: 230V/50 Hz

Type of protection: IP 54

Cutting period: 7 - 26 seconds

Weight: machine 60 kg

knife-segment-table 18 kg

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