



Cheese
Cutter

Cheese Cutters & Slicers

Custom equipment that meets your needs

Whether you're cutting 640 lb. blocks of Aged Cheddar or slicing 6 oz. logs of fresh Mozzarella, we can design and fabricate stainless steel cutting equipment to meet your specific production needs.

Cheese Cutters

Designed with safety, cleanability and versatility in mind, Koss stainless steel cheese cutting machines are ideal for making many types of cuts to a variety of cheese types.

- One, two and three way cutters (customizable upon request)
- Adjustable harps
- Choose from wires or knives
- Pneumatic, hydraulic or servo actuators available
- Ultrasonic options available
- Handle blocks up to 640 lbs and wheels of any size
- Meet or exceed USDA sanitary standards

Mozzarella Slicers

Our custom-built stainless steel Mozzarella log slicers feature harp wire which produces a better overall cut quality when compared to blades. These units can be customized to produce various slice sizes.

- Easily interchangeable slice cartridges to quickly change slice size with little to no downtime
- Safety options include a palm button switch and light curtains
- Can be modified to fit on most packaging conveyors
- Individual lane slicing
- If one air cylinder goes down you can still cut on other lanes
- Meet or exceed USDA sanitary standards.



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Mozzarella Slicer

Contact us for a quote!

1-800-844-6261 or inside.sales@kossindustrial.com

