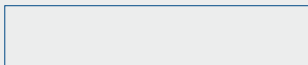


Cheese Cutting Machine GES 1000



Cutting of blocks and loaves of cheese with the GES 1000

- Manual turntable, with option of automated operation
- Safety doors with 90° aperture (optimum machine access)
- Optional equipment for block cutting
- Easy operation of machine thanks to intuitive controls
- Hinged product down holder
- Easily accessible cutting edge
- Cutting edge tilt mechanism (optimised cutting)
- Easy to clean
- Cutting of sticks, segments, portions (in full-equipment version)



Cheese Cutting Machine GES 1000



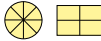





Technical data

Breadth	1,650 mm
Length	2,750 mm
Working height	875 mm
Overall height	2,150 mm
Power connection	3 x 230/400 V, 50 HZ
Connected load	approx. 4 KW

(Technical specifications subject to change)

- Base frame, housing panels and switch cabinet made of stainless steel type 1.4301
- Safety structure of acrylic glass
- Height-adjustable feet, mounted on oscillating elements
- CE compliant



- Segment cutting:  
- Stick cutting:  
- Portion cutting:  

Round cheese loaves (Ø, H):
950 mm, 280 mm

Rectangular cheese blocks (BxLxH):
800 x 800 x 280 mm



We are pleased to present the latest generation of Hajek cheese cutting machines. The new **Hajek GES 1000** embodies many tried-and-tested features resulting from the dialogue between application and development, while continuing to fulfil our consistent aspiration for all our machines, i.e. ease of operation – high cutting precision – constant performance. With its convincing solutions in relation to hygiene design and operating safety, paired with universal adaptability to match the tasks it is required to perform, this machine represents a level of development that has been designed and implemented beyond the standards of ISO 9001 and CE.

A machine conceived and designed for optimum practical application.