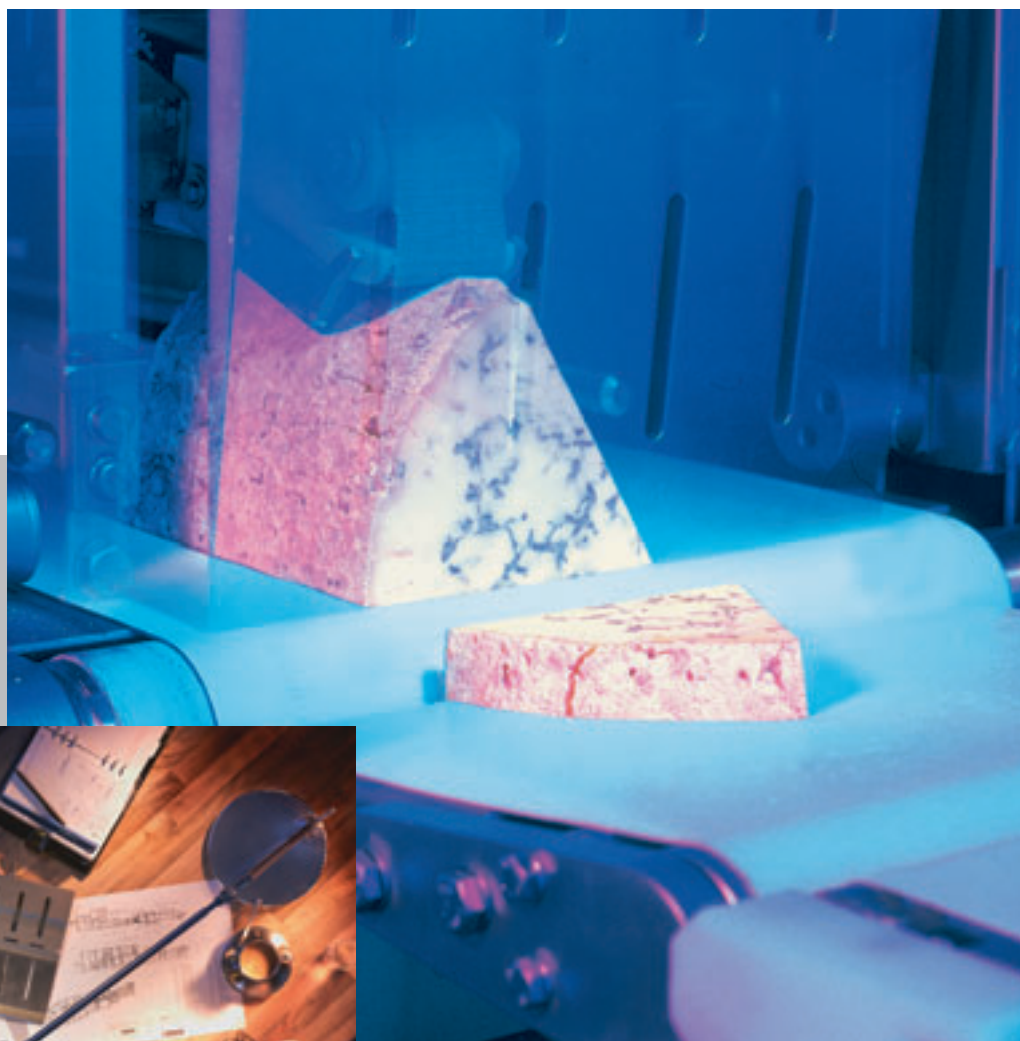


# ***CUTTING-EDGE CONCEPTS***



**Cutting with ALPMA**

# It's a small world...



Subsidiaries:

FRANCE  
GREAT BRITAIN  
RUSSIA  
SPAIN



## Quality has no limits.

Throughout the world, ALPMA is involved in all aspects of cutting and packaging, using its expertise to meet challenges on the spot. As part of a global communications network, and with long-standing partners in more than fifty countries, it provides its customers with rapid answers and comprehensive service.

In the divisions Processing Technology, Cheese Production Technology and Cutting and Packaging Technology, being close to the customer is not just an obligation, it is a matter of choice.



ALPMA is represented in the following countries:

ALGERIA • ARGENTINA • AUSTRALIA • AUSTRIA  
BRAZIL • CANADA • CHILE • COLOMBIA  
COSTA RICA • CROATIA • CZECH REPUBLIC  
DENMARK • EGYPT • ESTONIA • FINLAND  
FRANCE • GREECE • HUNGARY • INDIA • IRAN

IRELAND • ISRAEL • ITALY • JAPAN • JORDAN  
LATVIA • LITHUANIA • NEW ZEALAND • MEXICO  
NORWAY • POLAND • PORTUGAL • RUSSIA  
SLOVAKIA • SLOVENIA • SOUTH AFRICA  
SOUTH KOREA • SPAIN • SWEDEN  
SWITZERLAND • THE NETHERLANDS • TURKEY  
UNITED KINGDOM • USA • VENEZUELA

...and a beautiful one.



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**Don't be satisfied with half-measures.**

Only the perfect cut will do. Whether it is dealing with cheese or other foodstuffs, whether it is handling something small or the size of a cartwheel, the systematic cutting technology of ALPMA machines makes certain that each product has the exact cut required, no matter what its consistency.

Over the course of more than sixty years, ALPMA cutting systems have reached the highest quality. They will enable you to cut your product in precise portions to your specifications while complying with the highest standards of hygiene and ensuring maximum product quality.



# Intelligent cutting.

If your products need to be cut, only the finest cut will do.

The accuracy of the ALPMA cutting system ensures that the shape is just right. Precision is an important economic aspect during portioning; too much or too little will adversely affect the profitability of your production.

Whether fully or semi-automatic, even the smallest cutters have a common denominator, namely cost-effectiveness.





*Sixty years ago or today...*



*...ALPMA machines represent the latest technology.*

## Portioning technology also...



*Horizontal and vertical portioning in one procedure.*



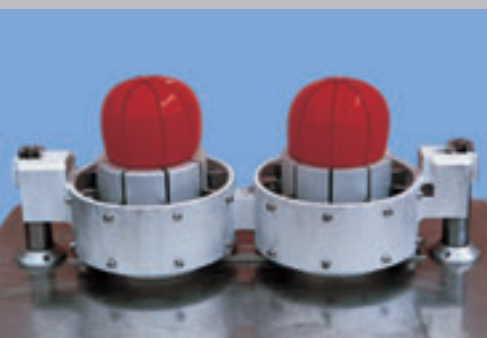
**Hard Parmesan or creamy blue cheese.**



*HT II – one for all!*

There's the right cut to suit every consistency – whether with a knife or a wire. With the hydraulic HT II, you can portion your cheese quickly and easily. Of course, the HT II is also excellent for carrying out pre-cutting for subsequent cut lines. And with this easy to operate machine, safety is of paramount importance.

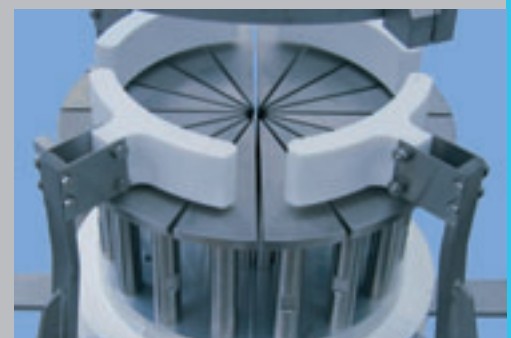
**It's perfect quality that matters.**



*Double cutting set for Edam balls.*



*Even hard Parmesan can be easily cut.*



*How many pieces – 16?*

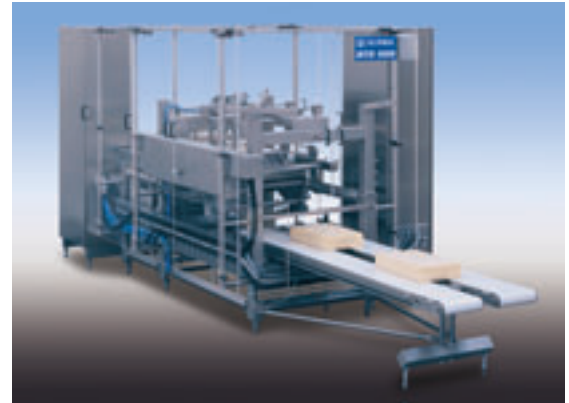
Handling the big cheeses.



**How do you get the big cheese wheel into the small shopping basket?  
Cut it! Cut it! Cut it!**

Slabs are divided up and sent to the cut lines. Large cheeses such as Emmental or blocks of Cheddar are then quickly cut into small portions. The fully automatic process makes light work of the process. The machines can be used individually or integrated into lines.

*Block cutting system BTS 600 – divides blocks into slabs or bars.*



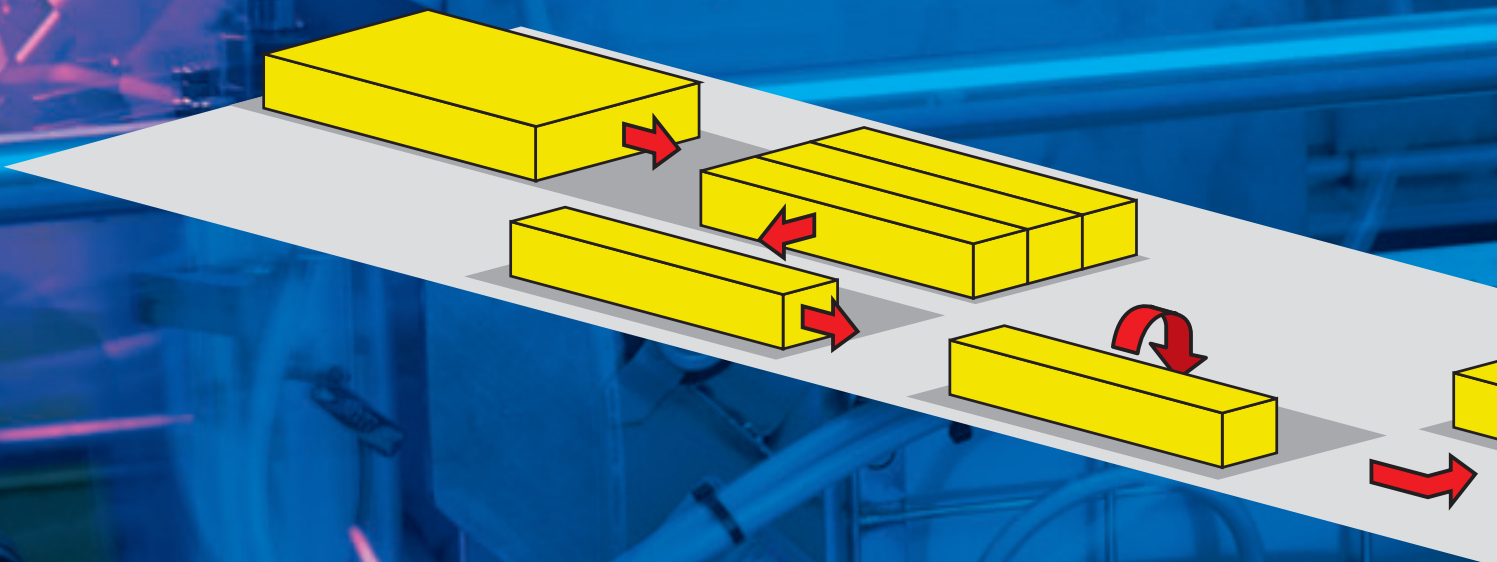
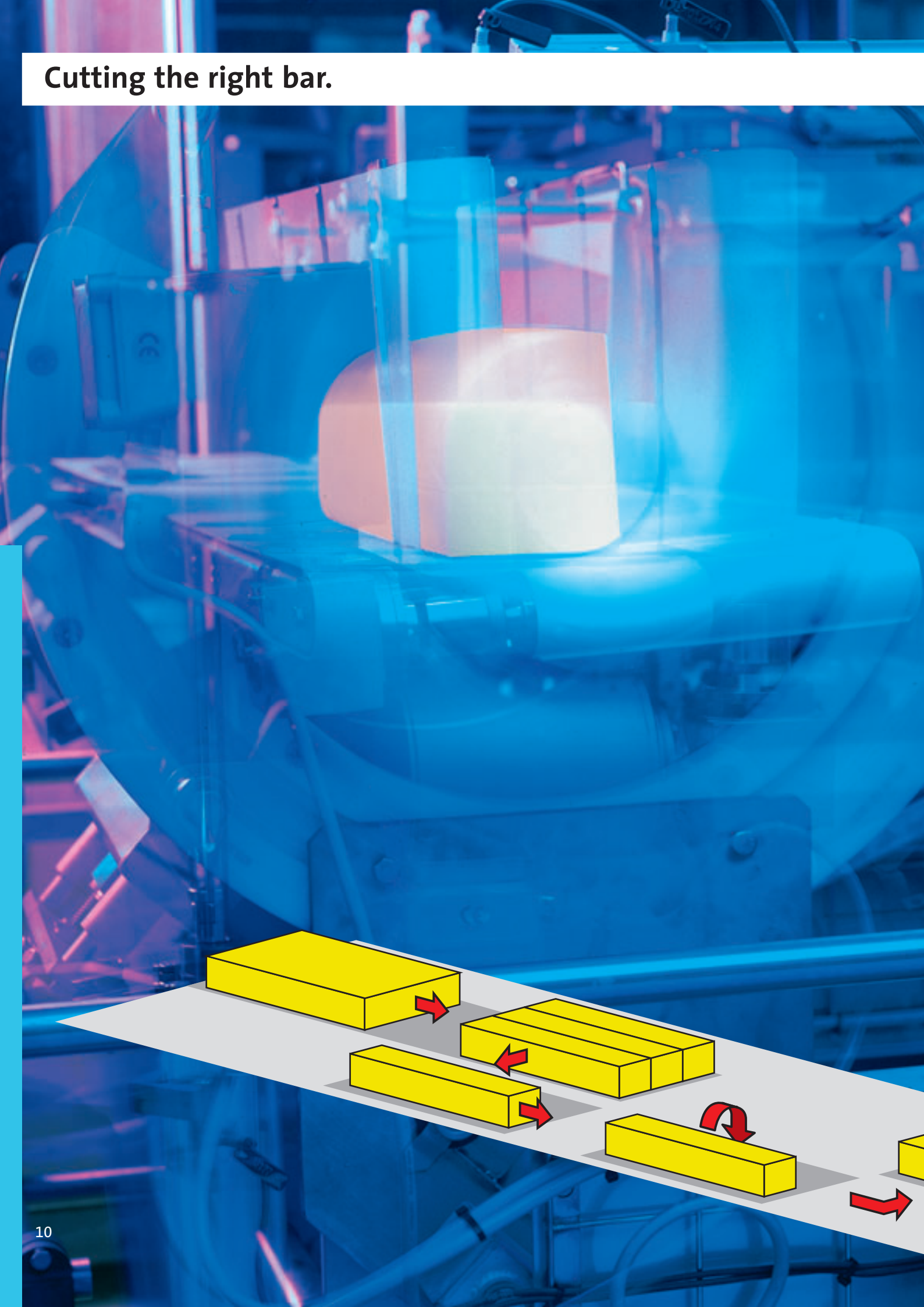
*CUT 27 – block cutter capable of automatic feeding of downstream equipment.*



*KSA 90 – the turntable can be used to cut your cheese into slabs or segments.*



## Cutting the right bar.



*CUT 400 – rotating,  
turning over and  
grouping for automatic  
feed to the slicer.*



### **Intelligent pre-cutting.**

The pre-cutting of the cheese block is of decisive importance for the economical operation of the cutting line. The exact cut into bars is a fundamental prerequisite for successful further processing, whether in pieces or slices.

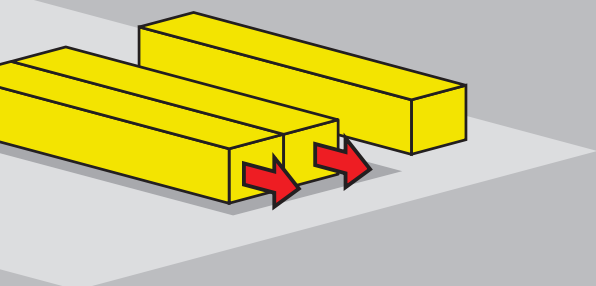
The appropriate accessory modules allow you to rotate and turn over the bar just the way you want. So nothing stands in the way of a high degree of automation throughout the complete cutting line.

**ALPMA modules – guarantees for success with optimized performance cutting lines.**

*BTS 300/B –  
flexible and  
optimized  
performance  
for EUR block  
cutting.*



*Bar stack RM –  
clever and  
continuous  
bar feeding.*



A "CUT" above.



**Precision cutting is what makes it appealing.**

But every cut has to be calculated beforehand. The CUT systems employ the latest technology for producing accurate portions. First of all, the product is weighed and precisely measured. Then it is cut into equal weight portions, ensuring every cut pays.

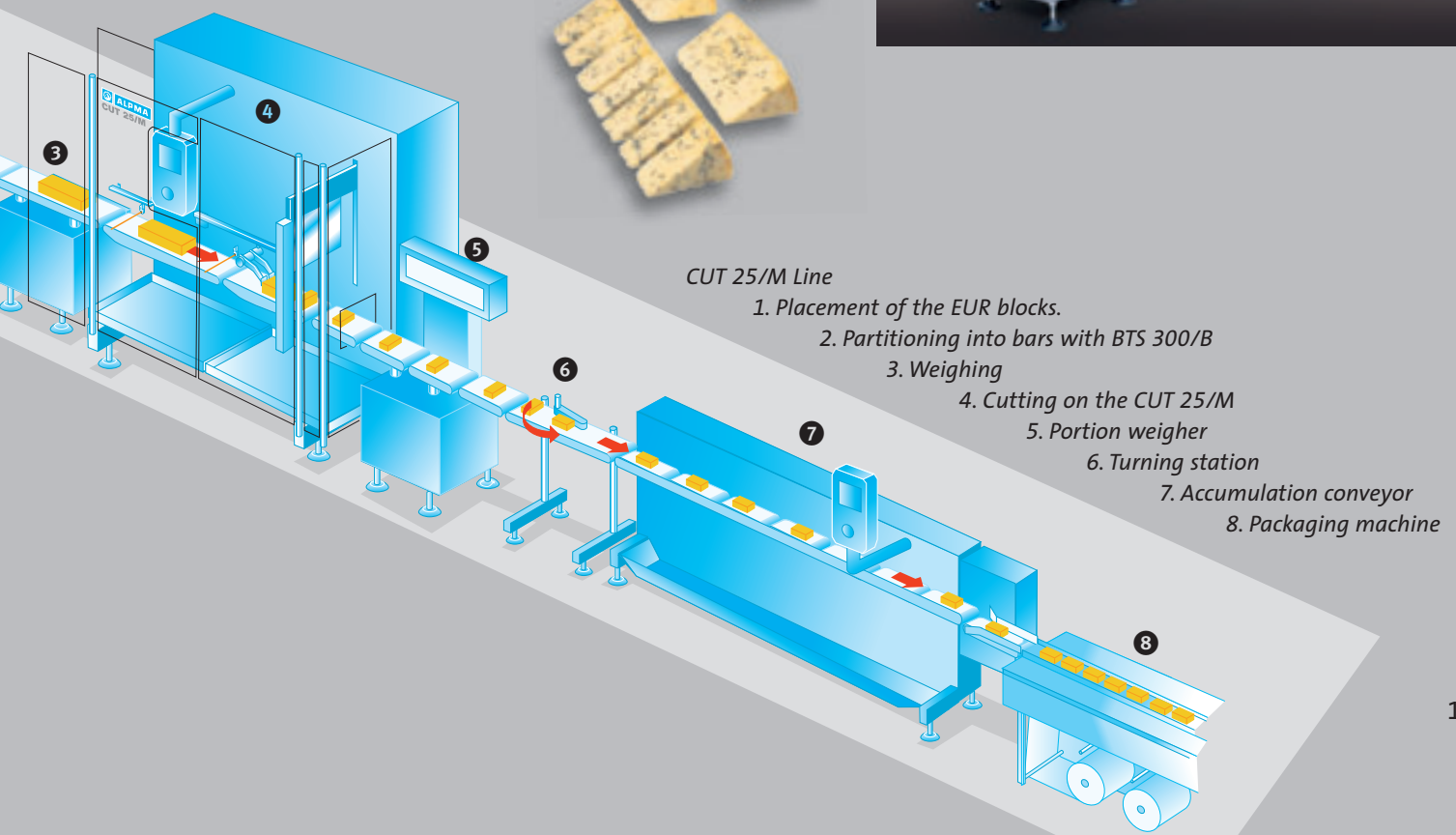
Cheese cut into wedges has a traditional touch about it. And it is not just the Anglo-Saxon customer who will appreciate the quality. The new special wedge cutting blade makes it possible to cut bars into wedges.



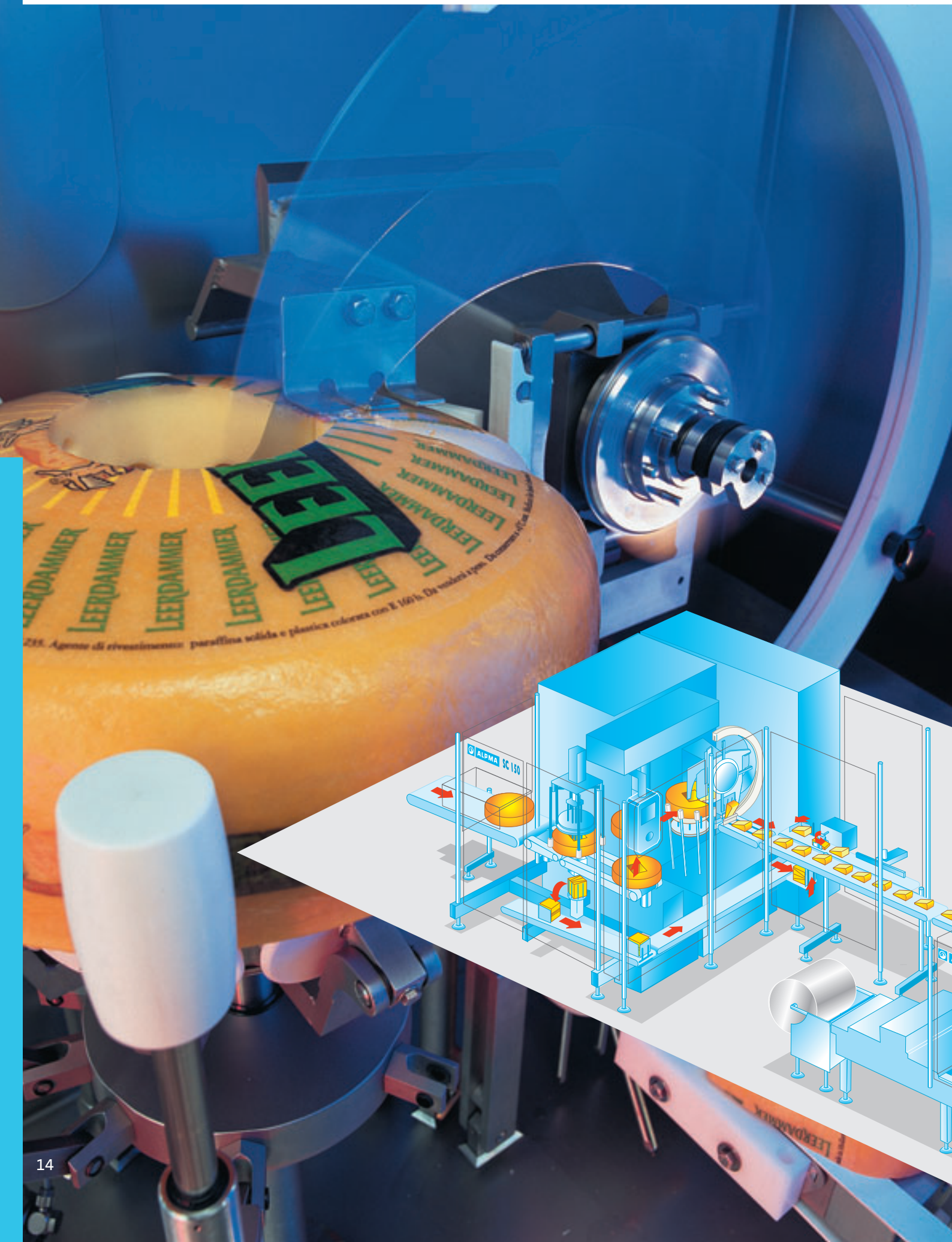
*CUT 60 – cuts even extremely soft cheese into equal portions.*

When it comes to buying a piece of Parmesan, Italian consumers are attracted by cuts with a marbled surface. Our special cutting technology makes this extremely easy to achieve. And wherever a soft creamy cheese like Stilton or Gorgonzola would smear a standard blade, ultrasound sets just the right note.

*CUT 25/M – the high-performance cutter for producing portions, wedges, and segments.*



If the line's right, the weight's right!



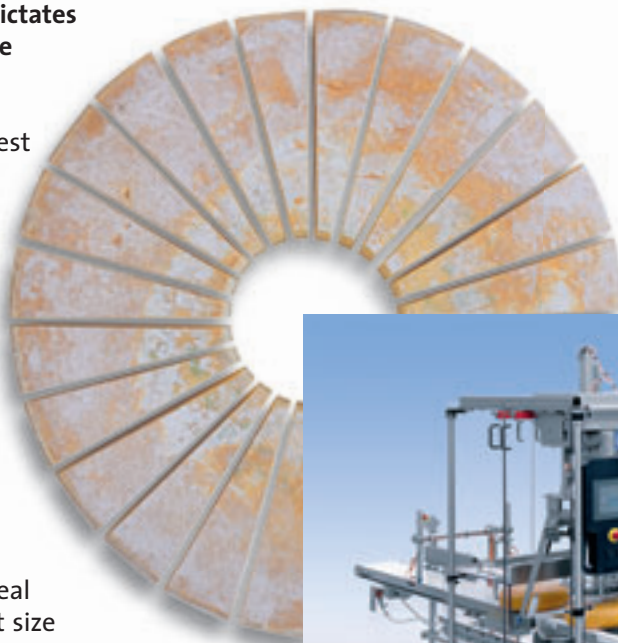
**Economy is the watchword for the whole line, and it dictates every aspect of machine design.**

Making effective and best use of your available production area is an important factor. This is a clear aim in the design of every line.

The SC 150 is particularly compact, and is able to supply downstream line components fully automatically.

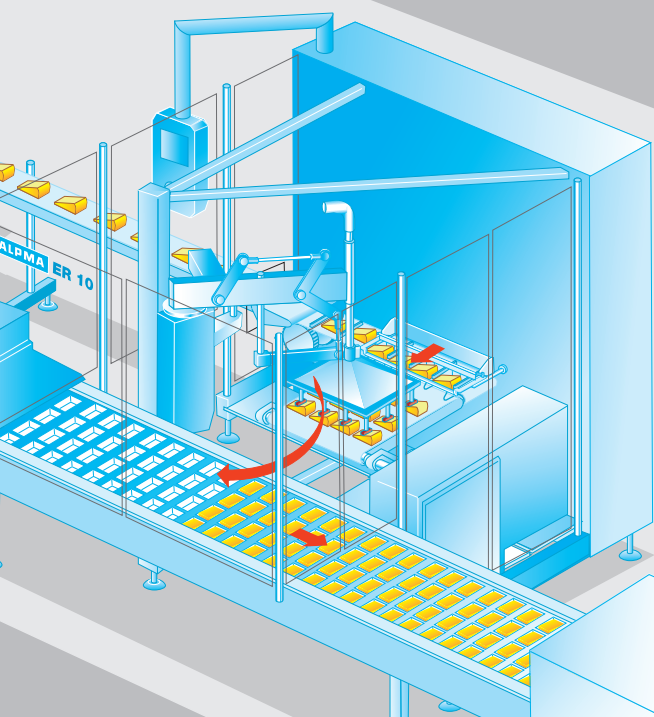
It also calculates the ideal weight for the segment size which has been requested in each case.

**Every cut improves the return on investment.**



*SC 150 – the space marvel:*

- Feed in
- Middle cut-out
- Cut into segments
- Separate segments
- Outfeed discharge on only 2.5 m<sup>2</sup>.



*SC 150 – for even, fully automatic segment cutting.*

Tip-top quality.





*SC 80 – ideal yield, with or without middle cut-out.*

**Every gram too much or too little is decisive for the efficiency of your operation.**

No one knows better than you what a challenge it is to portion naturally aged cheeses of all different types, from creamy Gorgonzola to mild Gouda to spicy mountain cheese, into segments of equal size and a fixed weight.



The segment cutters in the SC series from ALPMA create previously unimaginable opportunities in terms of flexibility, automation and yield.

**Depending on your requirements, the ultrasonic knife finds the right pitch.**



*Brie cutter SC 70 – gentle cut all the way to the tips.*

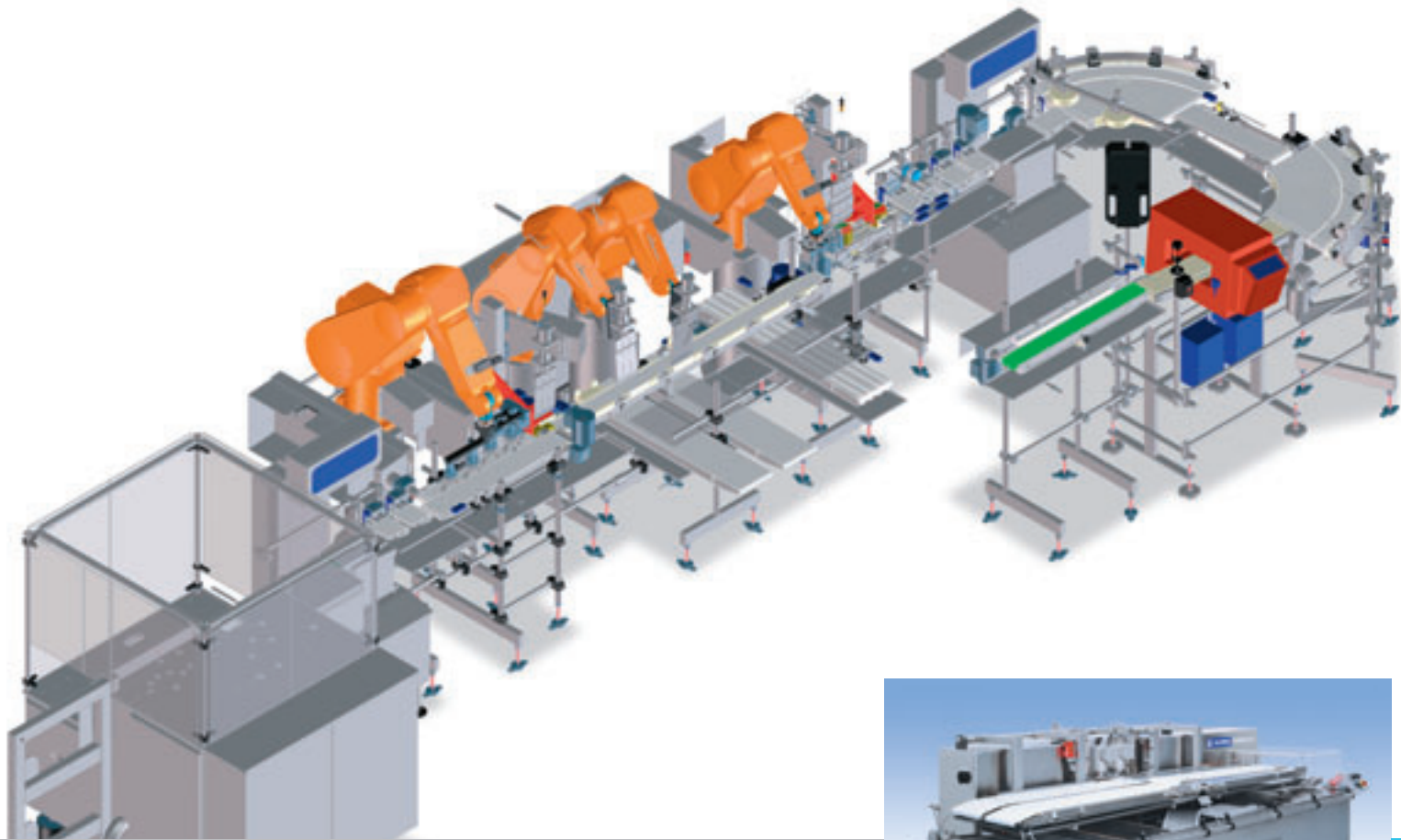


*SC 60 – cutting technology in perfection for creamy Gorgonzola.*



# Total line responsibility – one source of supply.





**The development of your new line marks the beginning of a great partnership.**

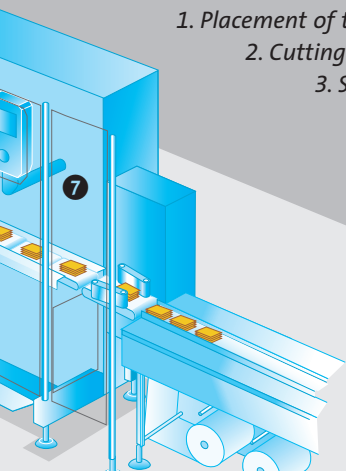
Our responsibility for the joint project is continued through the comprehensive care provided by the ALPMA project specialists and in the intensive training we give to your personnel. We also take response for integrating components from other manufacturers into the line.

Whether it is a matter of training, maintenance, or repairs, ALPMA is there. Any time, anywhere.

**Take us at our word!**

**Slicer Line**

1. Placement of the blocks
2. Cutting into bars
3. Sorting and grouping
4. Slicing
5. Weighing the stacks of slices
6. Rotating and compilation on one track
7. Storage and feed-in to the packaging machine



*TURN II/S – the logical conclusion behind every slicer.*



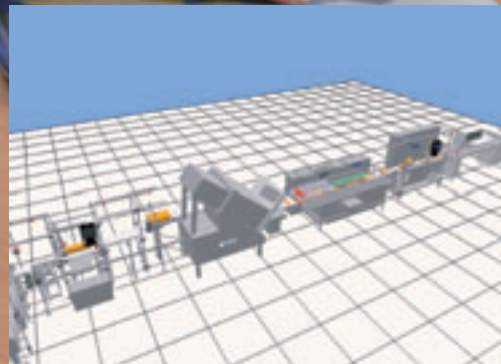
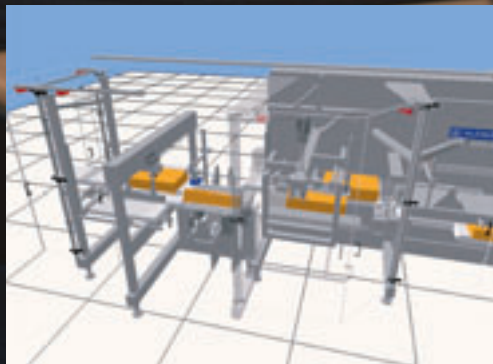
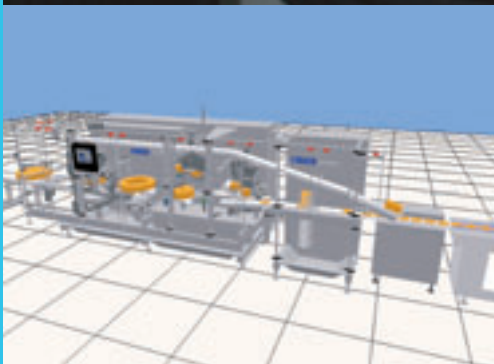
*VESTOR II/S – vertical buffering for maximum space saving.*

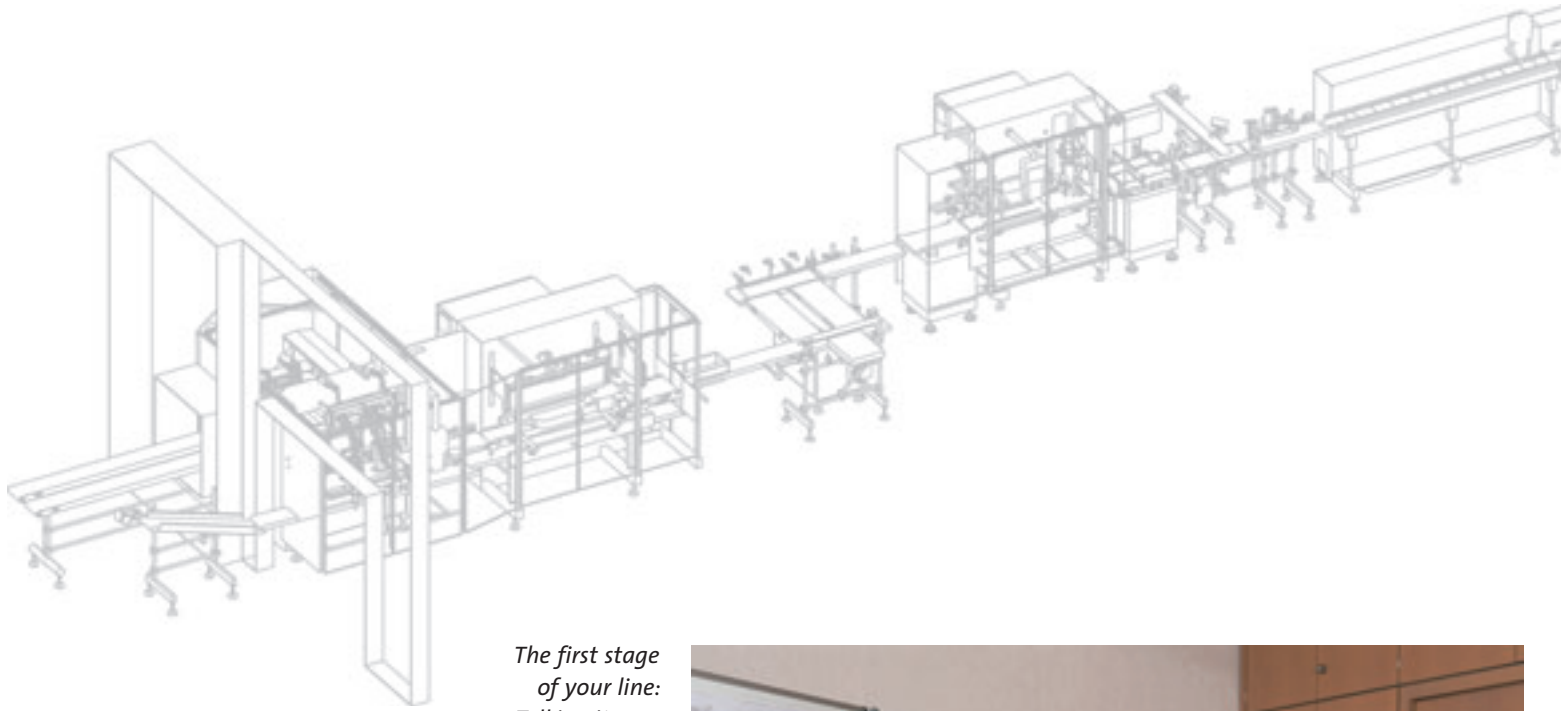


*Accumulating conveyor SB 230 – seamless synchronization for performance optimization.*



# Project planning – we think in lines.





*The first stage  
of your line:  
Talking it over  
with you.*

**Optimum precision means  
quality of cut and weight.**

This is one of the requirements that have to be met in any complex line concept. Thanks to the latest technology, close contact between you and our project team ensures that perfection can be achieved.

The simulation of production runs on the computer provides three-dimensional transparency in real time. This gives you a clear picture of what's what on your line.

**As a result, any weak points  
in the line can be identified  
and remedied prior to construction.**

