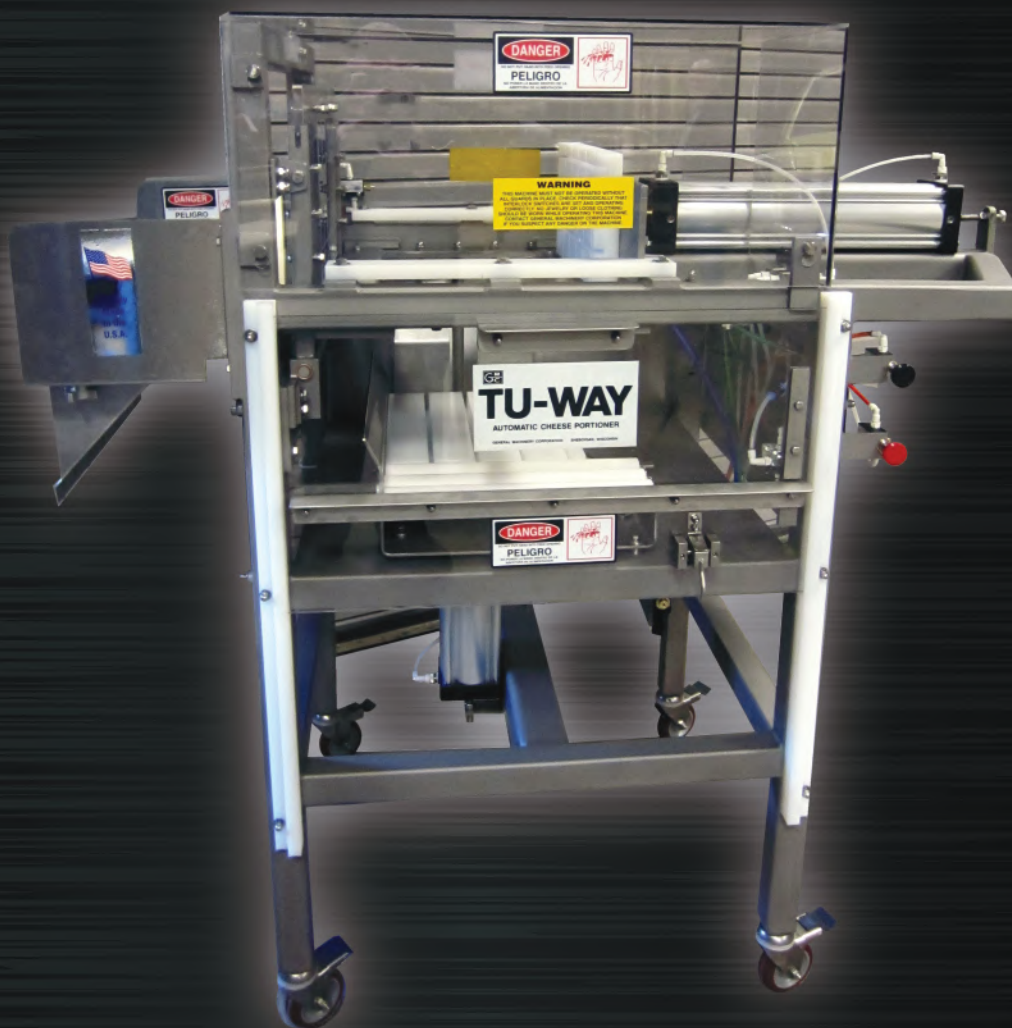


MODEL 3000LD

TU-WAY LOWER DISCHARGE CHEESE PORTIONER



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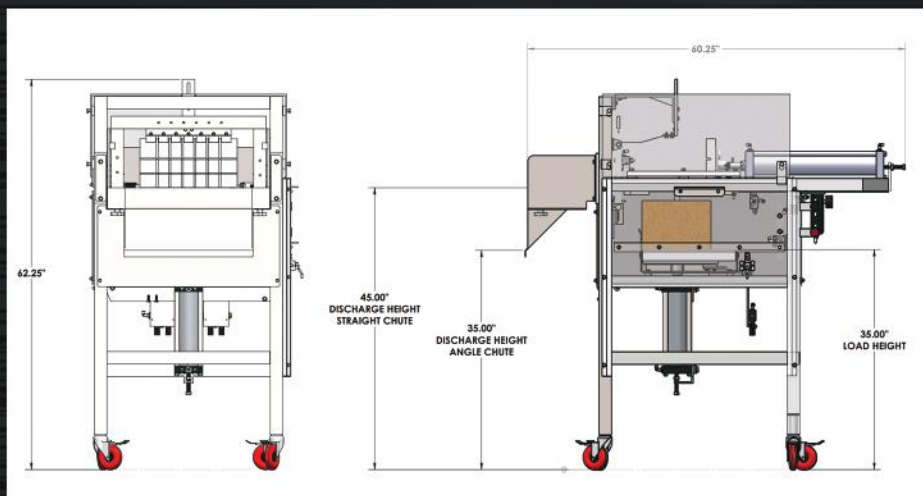
MODEL 3000LD

TU-WAY LOWER DISCHARGE CHEESE PORTIONER

The **Model 3000LD TU-WAY** is designed to automatically cut cheese blocks prior to packaging. The TU-WAY is also perfect to size cheese for immediate processing in shredders, dicers, mixers, grinders, melters, etc. The TU-WAY's vertical and horizontal cutting action, with angled gravity or straight discharge, assures a highly effective, low cost operation. The 3000LD has a discharge height of 35" with an angled chute, and 40" with a straight chute. The in-feed height is 35" with casters.

Here's how the Model **3000LD TU-WAY** operates:

- The cheese (40#, approximately 7" x 11" x 14") is placed into the loading bay with the help of the Mini in-feed roller block assist, a safety guard is lifted, at which time, all mechanisms become operable.
- After the operator presses start, the cheese block is pushed vertically through a first stage wire harp, and then it gets pushed horizontally through a second stage wire harp. This gives a 3 dimensional cut. Multiple harps can be quickly changed to produce additional desired sizes.
- The portions are automatically discharged, ready to package or process in associated allied machines. After the cheese block has been cut, both rams return automatically to the load position.
- At no time is it necessary for the operator to handle the cheese while it is being cut.
- The cutting time of the **TU-WAY** is approximately 90 seconds. The **TU-WAY** is adjustable for speed and pressure, adaptable to cheese of various size and density, assuring maximum efficiency.
- The **TU-WAY** is constructed of stainless steel, and is widely accepted for employment in USDA plants. It is shipped fully equipped, ready to install and operate on delivery.



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