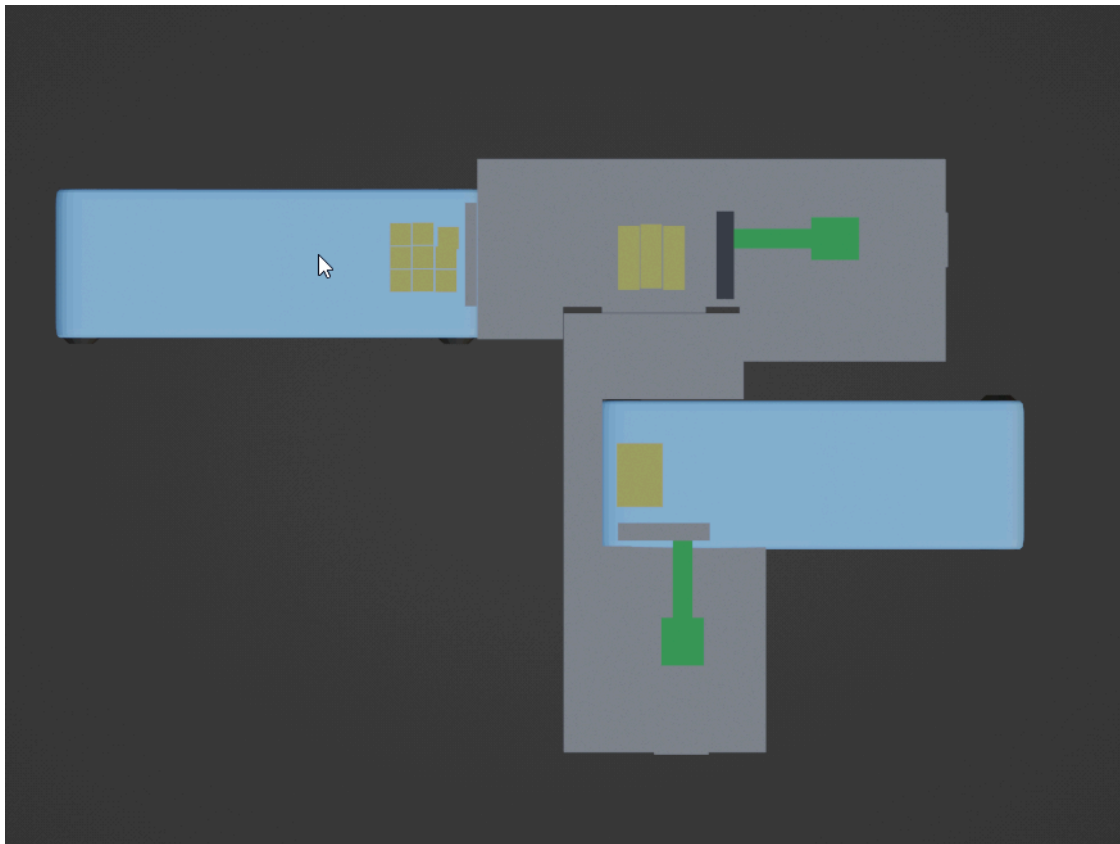
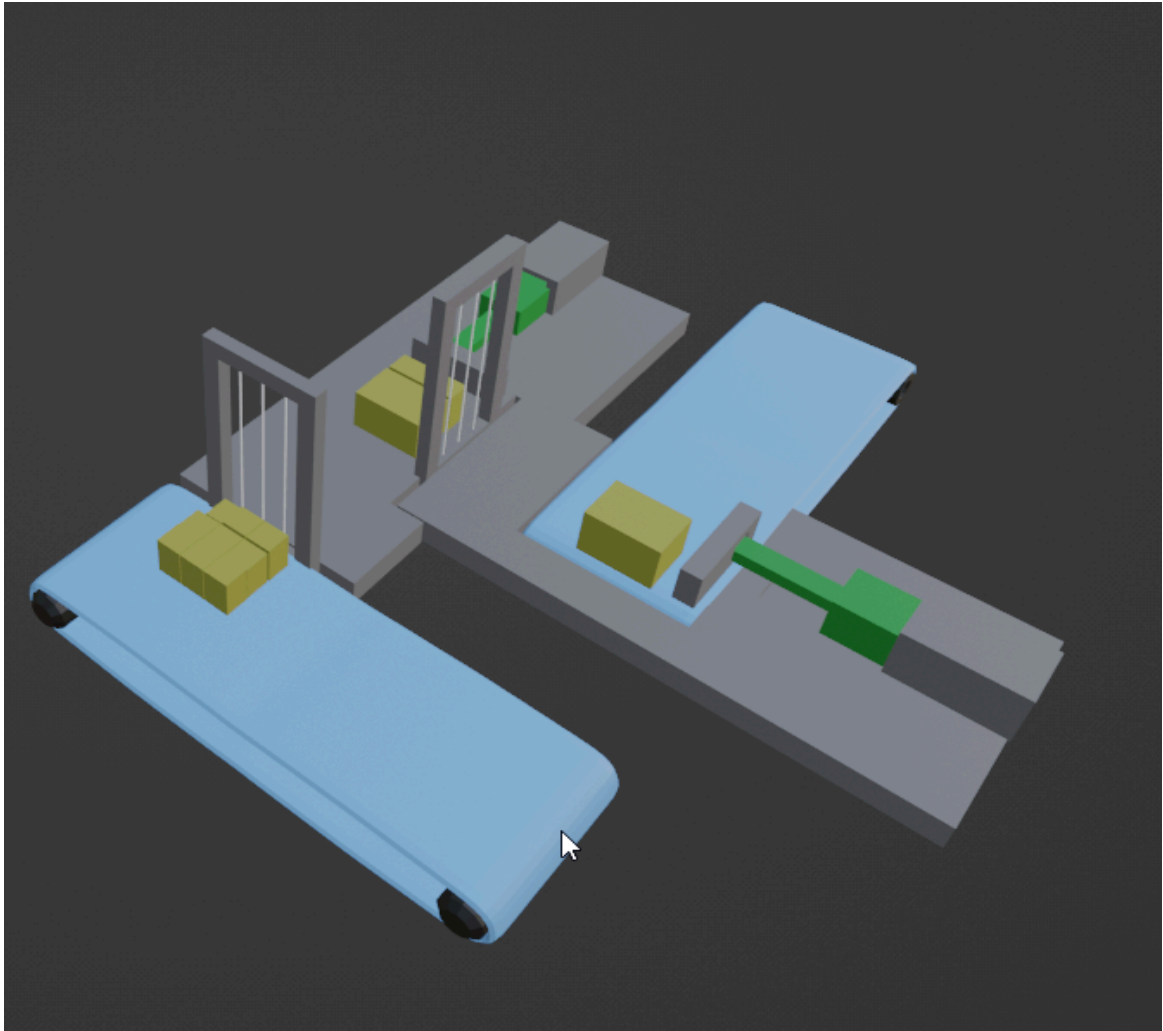


Since I see lots of potential for this production line, I will give you three fully operable options that can align with your goal and decide which one you like the full schema will be provided for the three:{as a side note : I think the most practical i s number 2}

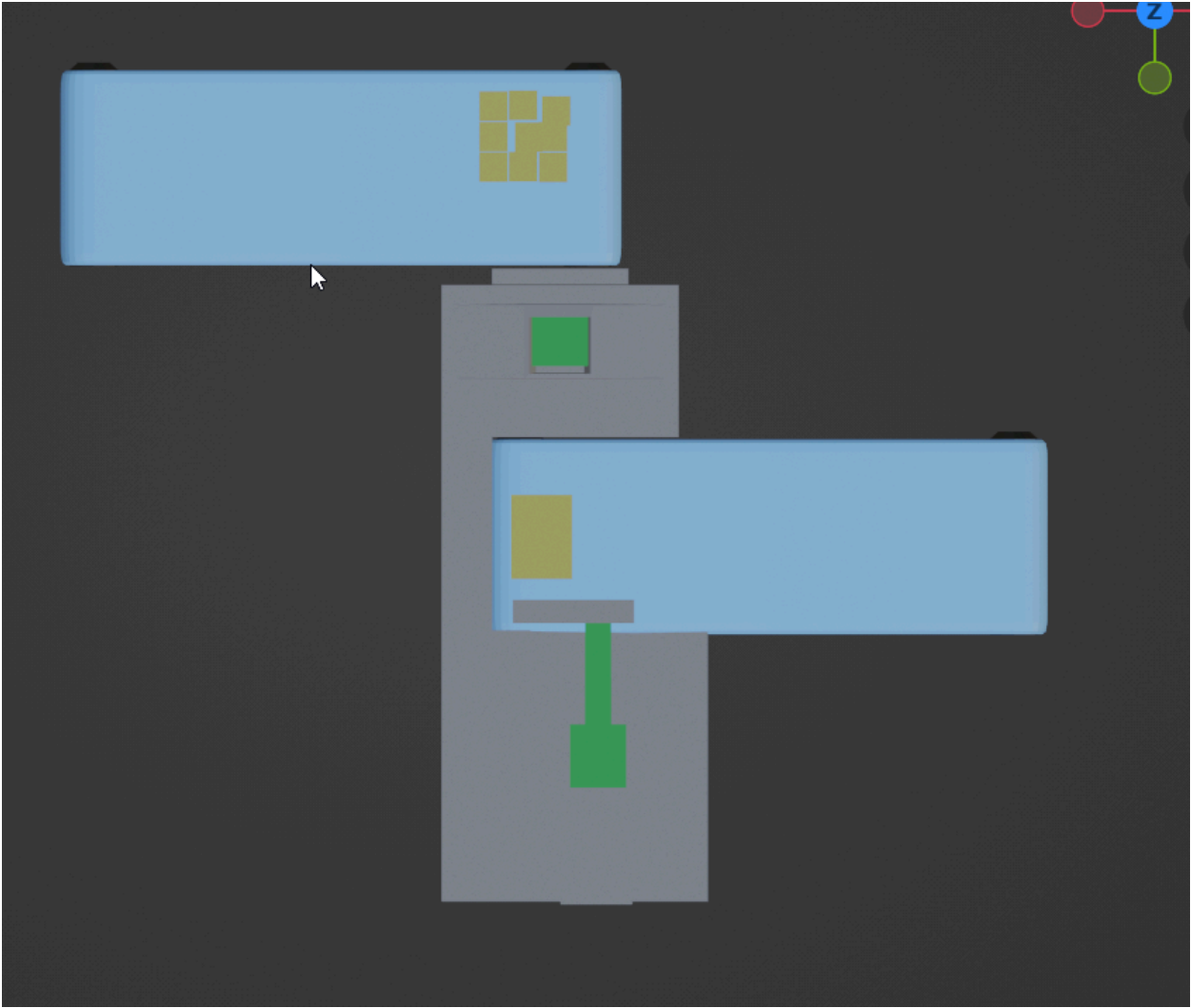
1. Pressure dicer:

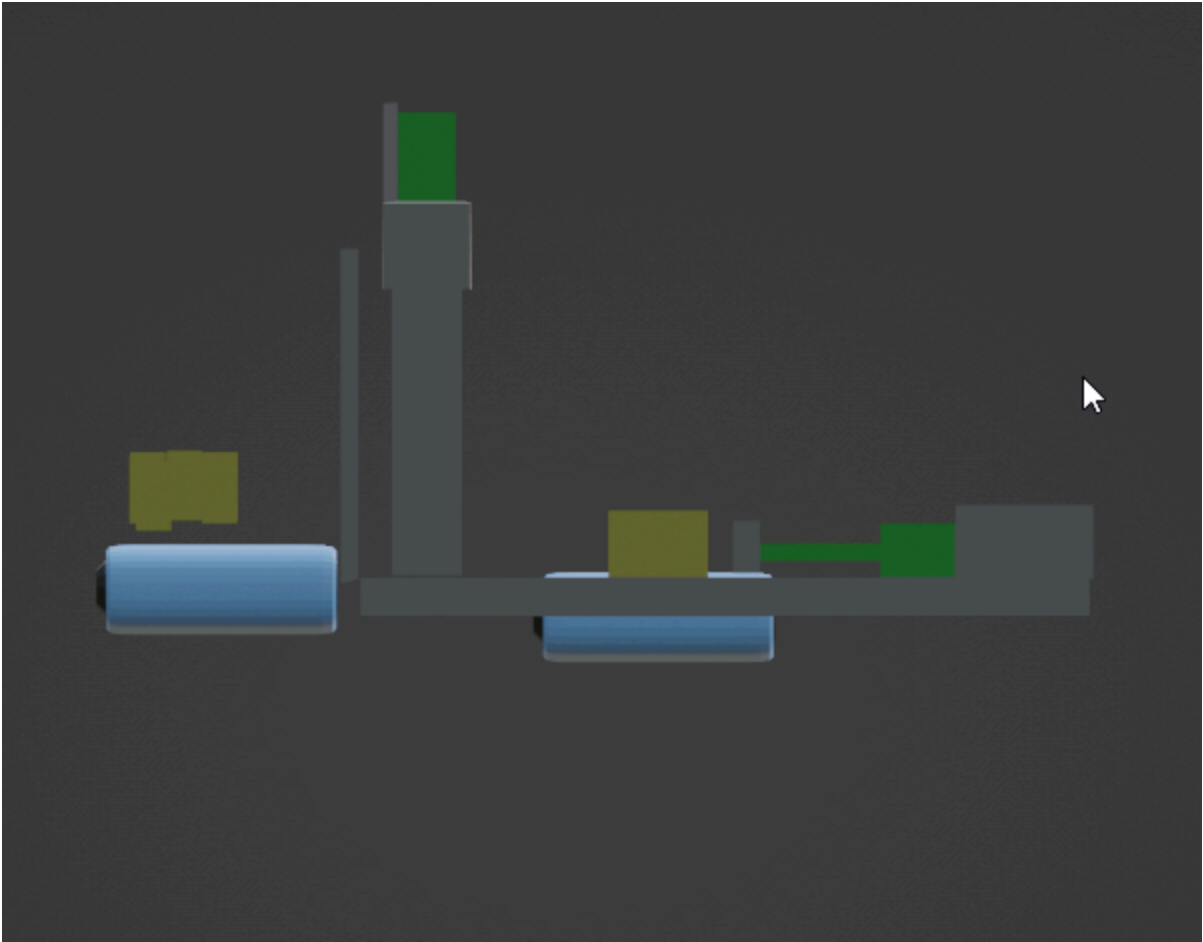
- a. using 2 nets and 2 pressurized pistons to push the cheese through
Cutting it into cub
- b. The nets are arranged in a perpendicular alignment(90 degrees)
- c. The platform is of adjustable height to be integrated into the conveyor
- d. Produced cubes are of fixed size

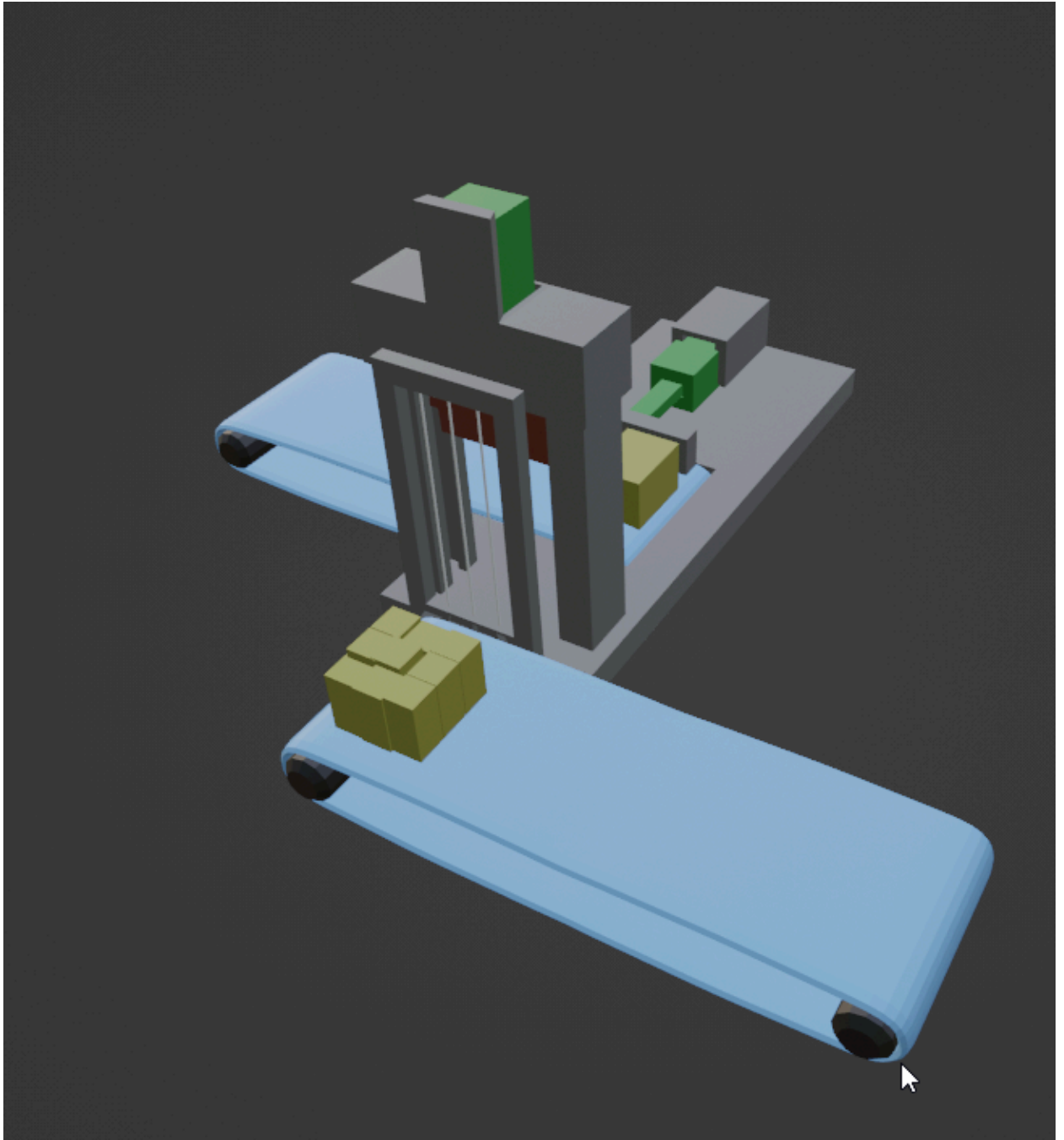




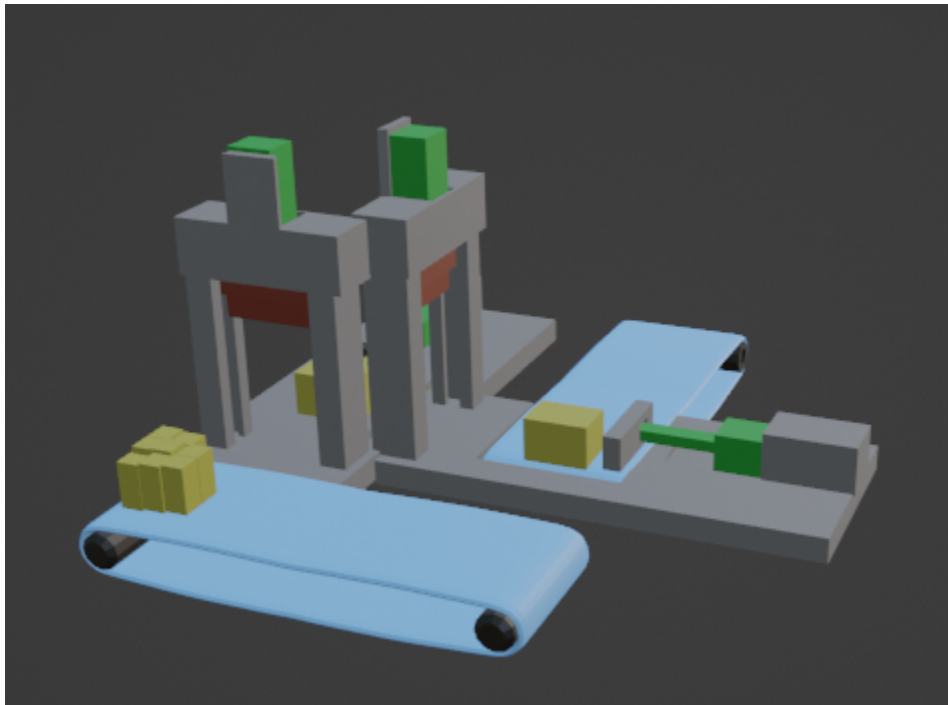
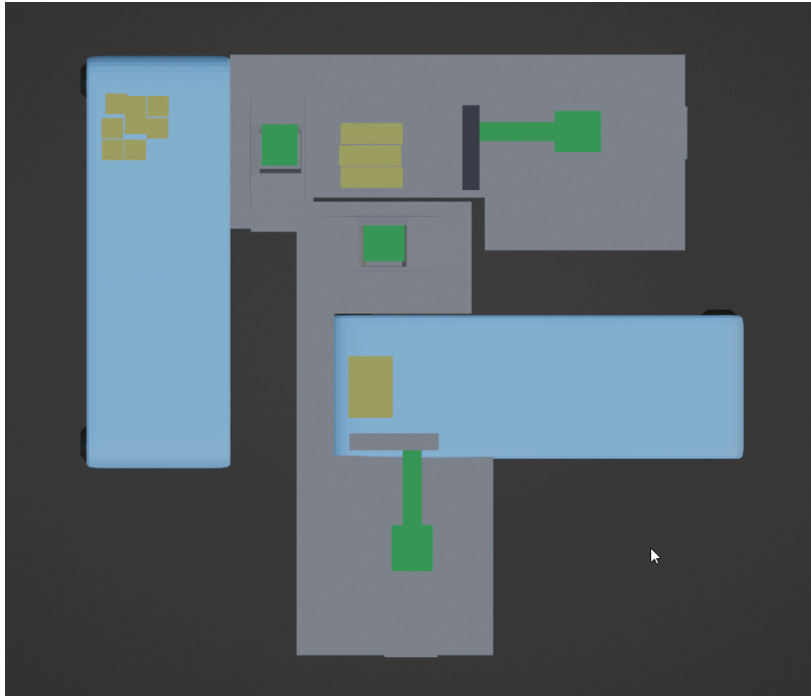
2. Pressure cutter:
- a. A fall-down cutting edge attached to a piston
 - b. A net opposite to a piston that pushes the cube
 - c. The platform is of adjustable height to be integrated into the conveyor
 - d. Produced cubes are of somewhat varying size
 - e. Can produce slice

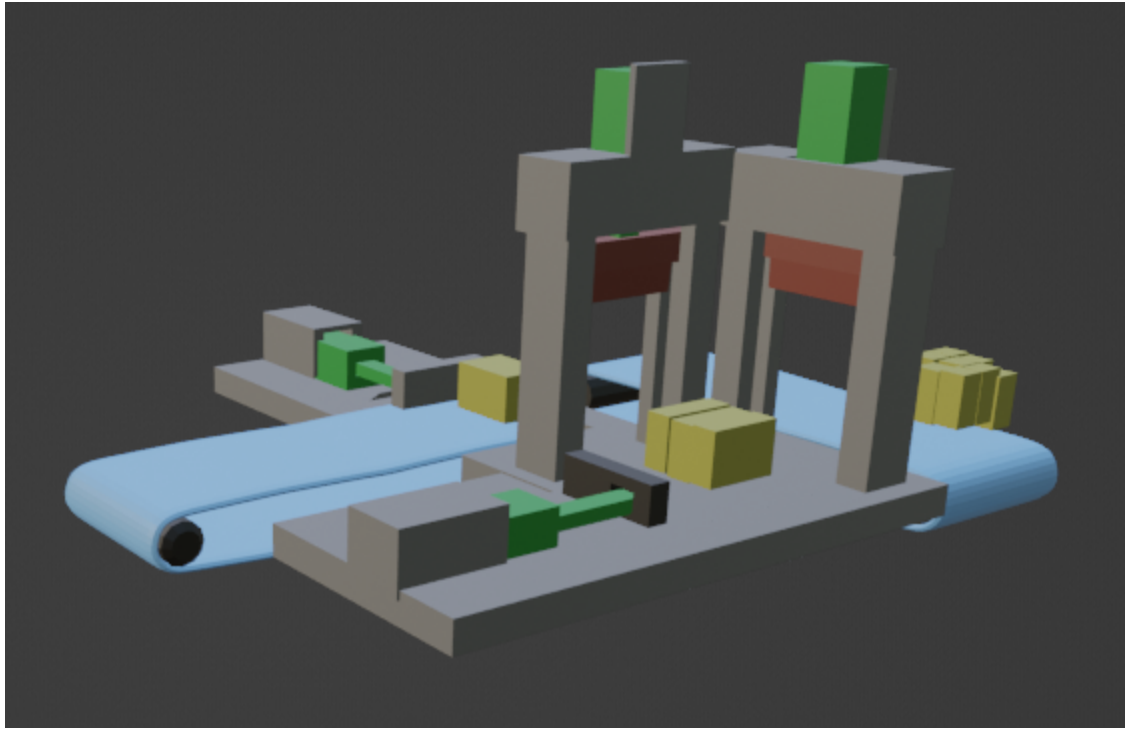






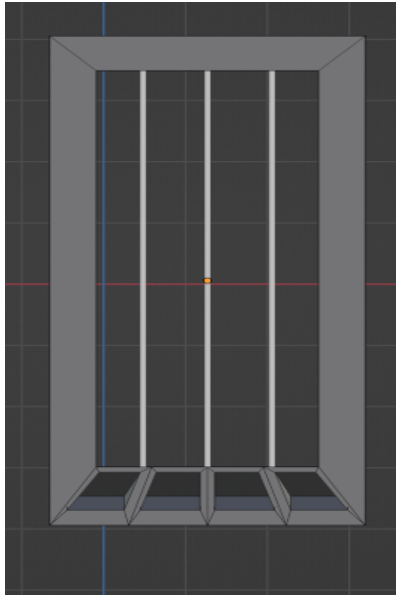
3. Varying cutter
 - a. Using two fall down cutting-edge
 - b. The 2 cutting edge are arranged perpendicular
 - c. The platform is of adjustable height to be integrated into the conveyor
 - d. produce slice
 - e. Produced cubes are of any desired size



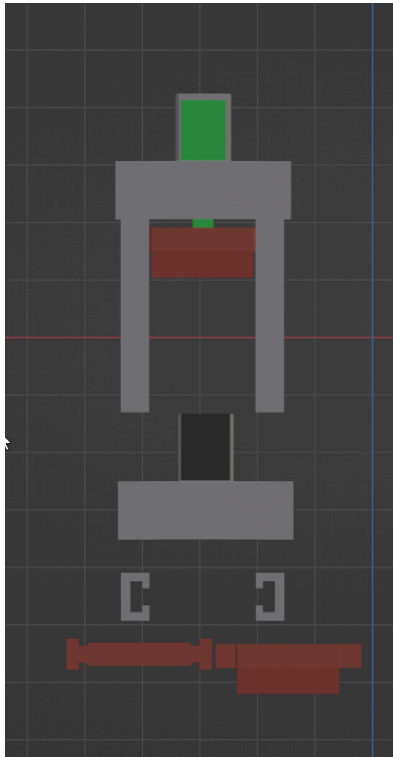


List of components:

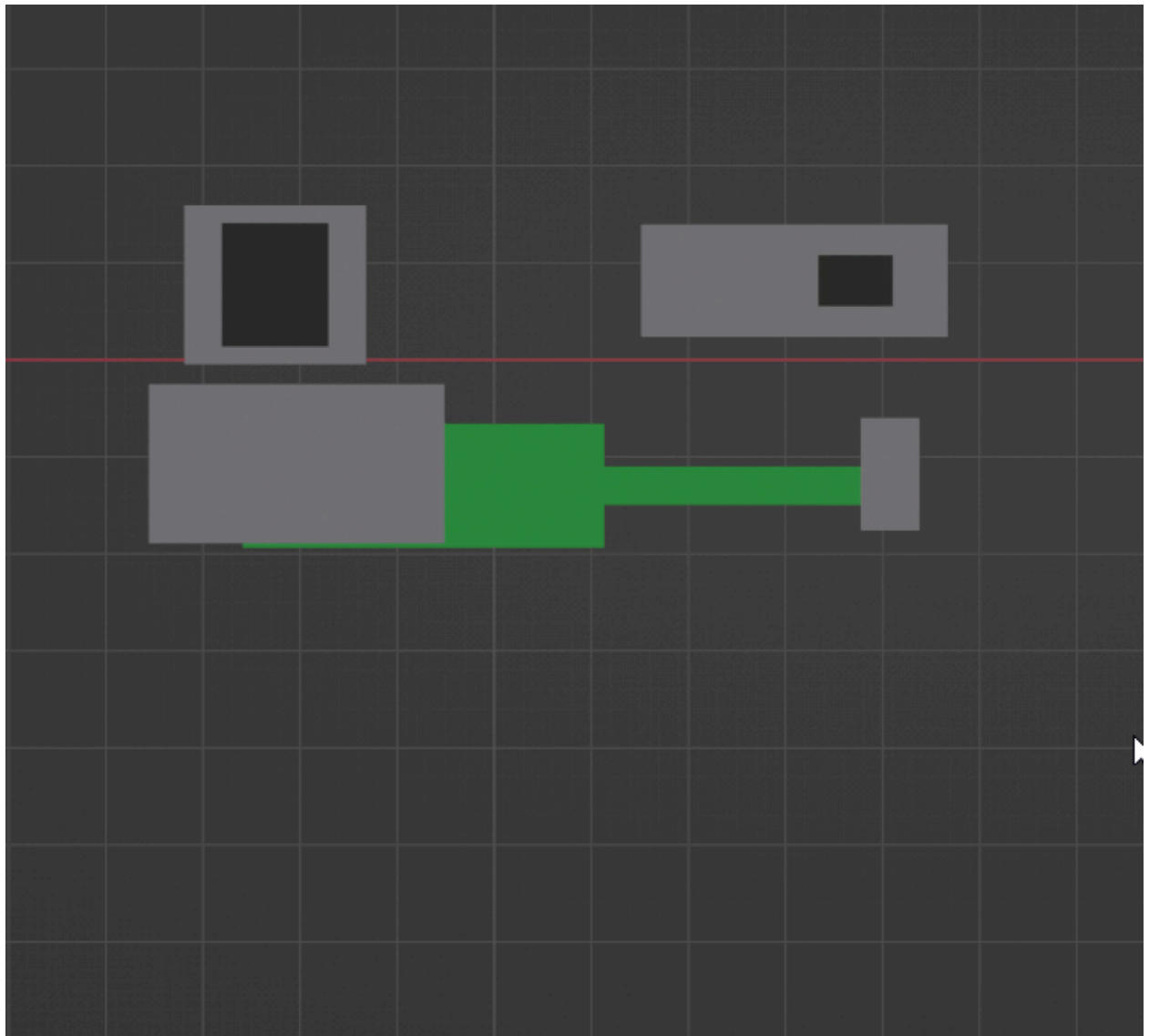
The net:



The cutting blade



The punching machine



The platform

