

Cheese-cutting machines product group

The cheese professionals



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When it comes to perfectly cut cheese, holac cheese-cutting machines are the specialists. Your benefit: they are specially developed for cheese-cutting.

Cheese-cutting machines from holac offer significant benefits. Right from the first cut, these machines are ready for all tasks – loose, pre-formed product or cheese-blocks to be cut. Seven key characteristics – performance, quality, hygiene, safety, ergonomics, service and long-lasting value – are distinctive features of professional cheese-cutting machines from holac.

Guaranteed performance.

The very latest cheese-cutting technology goes into each individual holac machine in this product group. Whether our customers require small, medium-sized, or large cuts, be it dice, sticks, flakes, or special shapes such as cylinders, triangles or shreds – high performance, flexible use and fast conversion to new products are the uncompromising benefits of these machines. Another advantage is their special control technology, which guarantees optimal integration into all production lines, whether loading is performed manually or by infeed conveyor belts.

Guaranteed hygiene.

Thanks to the intelligent design, long sanitation

cycles and the highest-possible cutting hygiene, a lot of time is saved, both during and after production. The automatically regulated sanitation position makes cleaning a routine, hassle-free task.

Operational safety.

CE safety and hygiene regulations are the basis of the cheese-cutting machines product group. The motto 'Form follows function' characterises the impression of these machines, and ensures that they are intuitive to use. We are always conscious of the value of our customers' investment. That is why we have built resale value into our machines. With their solid technical workmanship and long-lasting brand quality, our low-maintenance products often last for generations, and are much sought-after worldwide, also as second-hand machines. holac is a partner to its customers' and always ready to help, whether carrying out individual customisations, servicing the machines in the field quickly and effectively, handling trade-ins or reselling machines.

Would you like more information on our cheese-cutting machines? Please contact us. We are happy to work with you to find the best machine for your application.

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Cheese-cutting machine Cheesixx

Multi-purpose dicer HA 30

Multi-purpose dicer AUT 30

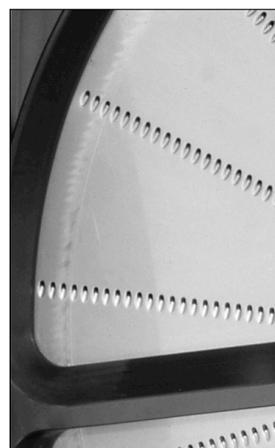
Cheese-cutting machine AUT 200

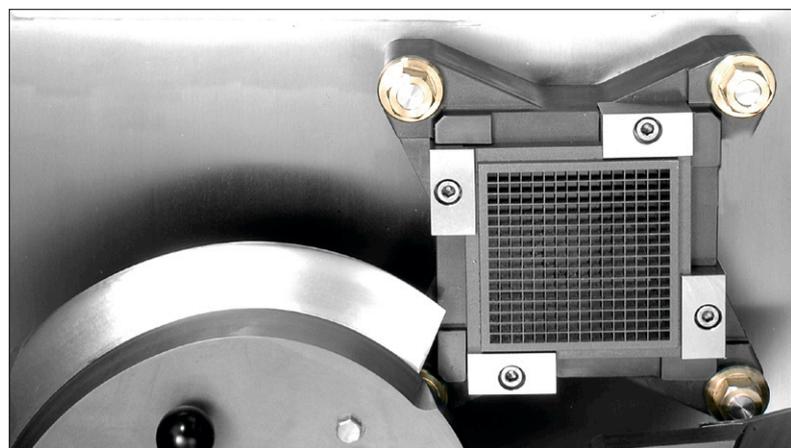
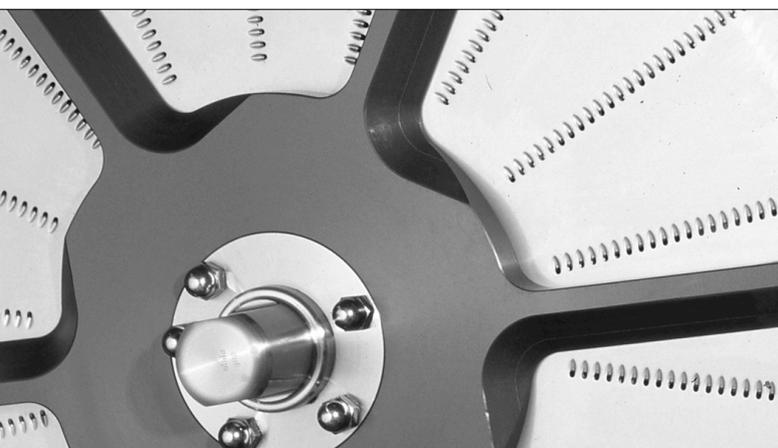
Picture, left | Cheesixx product outlet.

Picture, middle | Shredding disc.

Picture, right | Cheese dicing grid.

Pictures include some additional equipment.
holac reserves the right to make technical changes in line with advancements in technology.





Cutting-edge technology for the food industry

Developing solutions for over 40 years

holac Maschinenbau GmbH is today a leading, globally recognised company in the cutting-technology industry, with its headquarters in Heidenheim, Germany. For over 40 years, holac has been providing solutions to cut meat, meat products, cheese, fish and vegetables.

The holac brand stands for unsurpassed precision, reliability and quality. Our experience and the creativity we apply in developing our machines always guarantee our dominant position in the global market.

The company's strategy is to focus firmly on our core area: cutting technology for foodstuffs.

The only production location of holac Maschinenbau GmbH, currently and for the future, is

Heidenheim, Germany. The company values are also the central success factors of its products: robustness, durability, individuality, effectiveness, value retention and leadership in technology. These are the qualities found in every holac product - Made in Germany.

What this means in everyday business operations is that we always seize future-oriented technologies and new, close to our core-business markets. We do this in order to strengthen and expand the company, to ensure that we are always amongst the best in the industry, and to be able to offer our customers first-class products and services at all times.