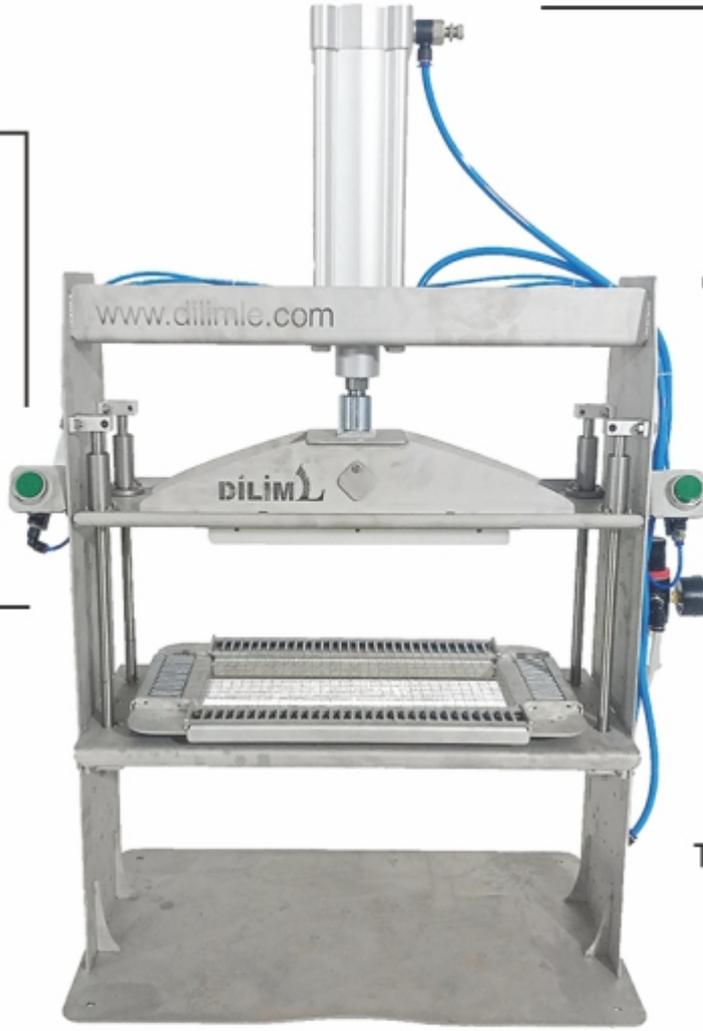


PBD-30 Cutting Machine



The image shows a stainless steel PBD-30 cutting machine with a central vertical shaft and a cutting head. It has two green buttons on the sides and a control panel on the front. The machine is mounted on a sturdy base. The website address www.dilimle.com is visible on the top frame.

 Two-handed buttons provides user safety. The button system will not work unless the two buttons are pressed at the same time.

 The driver module of PBD-30 can be used in different speed settings for soft and hard products.

  Users can sort the cutting patterns as single- or double-sided cutter wires to change the cutting patterns.

 The drive power of PBD-30 is user adjustable.

 The cutting area of 150mm x 300mm provides the opportunity to cut wider products.

 PBD-30 offers you a product cutting capacity of up to 500 kilograms per hour.

General Information

- The **PBD-30** block food cutting machine is used for slicing several cheese types, butter, peeled fruit, and similar products.

Which Products Can PBD-30 Cut?

Cheese Products

Types of cheese; Mozzarella Cheese, Cheddar Cheese, Tulum Cheese, Feta Cheese, Matured Cheese, Cottage Cheese, Ezine Cheese, Toast Cheese, Village Cheese, Fresh Cheese and all cheese types with similar consistency

Peeled Fruit Products

Apple, Pear, Watermelon, Melon, Banana, Kiwi, Strawberry and similar viscous fruits.

Products like Salami and Sausages

Particle-free block sausages and processed meat products with a consistency similar to salami.

Solid Butter and Sweets

Butter, Margarine and similar viscous products.

Sweets

Types of soft candies and jellies.



What Ways Can PBD-30 Cut?



With the PBD-30 you get slices of standard thickness and weight. You can make 10gr, 20gr and 50gr portions, and cut blocks of standard weights such as 250gr and 500gr.



With the PBD-30, you can make stick mozzarella, grated cheddar mozzarella, julienne salami, matchbox slicing and various prism slicing. The prisms obtained are identical in size and weight.



With the PBD-30, you can cut cubes in different thicknesses up to 4mm for pizza, 8-10mm for meatballs and pastries, and 50mm for brine.

PBD-30 TECHNICAL FEATURES

Material :

AISI 304 Stainless Steel

Power Type :

Pneumatic (3-6 bar)

Type:

on Table / Set

Product Weight:

40 kg

Processing Capacity:

Between 200-500 kg per hour
(depending on the hardness of the product)

Cutting Types:

150 mm x 300 mm

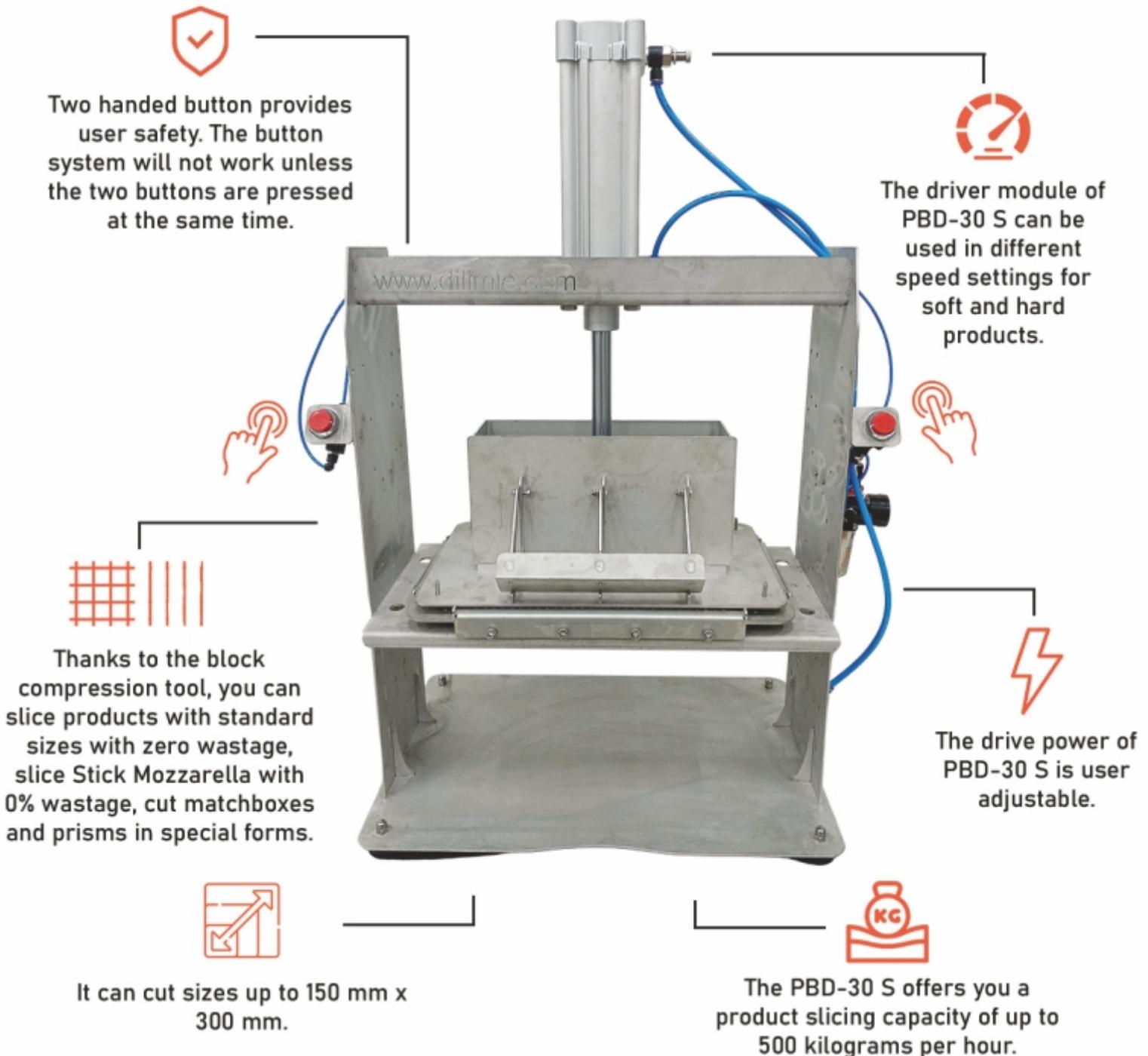
Kesim Stilleri:

Slice / Prism / Cube

Slice Thickness:

Can be adjusted between 4 mm
and 300 mm

PBD-30 S Slicing Machine



General Information

- PBD-30S block food cutting machine is specially designed to cut standard slices with 0% wastage of primarily cheese, cheese types, fats and similar Standard Section Dimensions of block food products (Stick Mozzarella, Matchbox Slicing, Prisms, and special forms.)

What is the Block Compressing Tool?

- The block compression tool is specially produced for slicing cheeses with fixed block sizes..
- The product is compressed at the time of cutting, before and after it, preventing shape changes at the time of cutting and related defects in slice forms.
- In particular, it prevents soft products such as mozzarella from being crushed and deformed during slicing and ensures that slices of fixed dimensions are obtained.



What Ways Can the PBD-30S Cut?

- PBD 30-S is particularly successful in cutting stick mozzarella.
- Mozzarella sticks in standard sizes and weights are obtained from mozzarella blocks with less than 1% wastage.
- It allows you to obtain prism slices from cheeses produced in standard molds such as Kashar cheese, Toast cheese, Cheddar cheese, Mozzarella cheese.
- You can obtain prisms, matchboxes, stick slices in standard weights and sizes with high speed and low waste.



PBD-30 S TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Pneumatic (3-6 bar)

Type:

on Table / Set

Product Weight:

40 kg

Processing Capacity:

Between 200-500 kg per hour
(depending on the hardness of the product)

Cutting Area:

150 mm * 300 mm

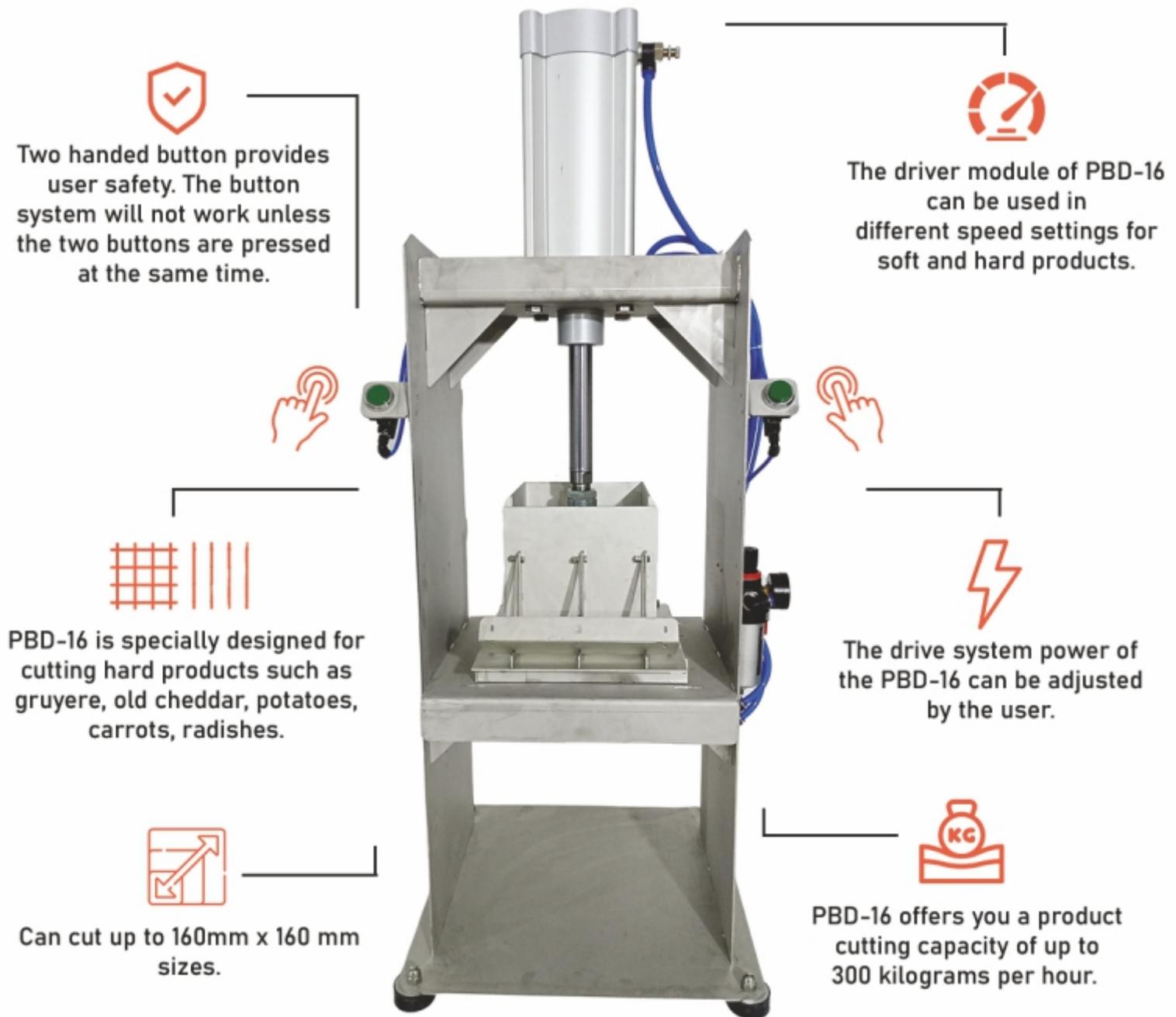
Cutting Types:

Slice / Prism

Slice Thickness:

Can be adjusted between
4 mm and 300 mm

PBD-16 Cutting Machine



Two handed button provides user safety. The button system will not work unless the two buttons are pressed at the same time.



The driver module of PBD-16 can be used in different speed settings for soft and hard products.



PBD-16 is specially designed for cutting hard products such as gruyere, old cheddar, potatoes, carrots, radishes.



The drive system power of the PBD-16 can be adjusted by the user.



Can cut up to 160mm x 160 mm sizes.



PBD-16 offers you a product cutting capacity of up to 300 kilograms per hour.

General Information

- PBD-16 block food slicing machine is specially designed for cutting hard and elastic products such as hard cheeses, dried fruits, carrots, potatoes, apples, pears.

Which Products an PBD-16 Cut?

Cheese Products

Hard cheeses such as aged cheddar, Gruyere

Dried Fruit

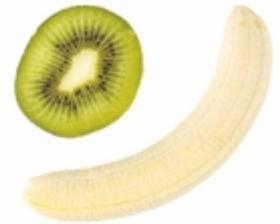
Dried figs, dried apricots, dates, pineapple and similar dried fruit.

Fresh Fruit

Apple, pear, pineapple, strawberry, banana, kiwi, and similar fruits varieties

Vegetables

Hard vegetables such as carrots, radishes, zucchini, cucumbers



In Which Ways Can PBD-16 Cut the Products?

- By cutting in two levels with PBD-16, you can cut products such as cubed old cheddar, gruyere, apple, pear, radish into cubes
- With PBD-16, you can cut dried fruits and vegetables such as carrots and zucchini in stick and prism sections.



PBD-16 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Pneumatic (3-6 bar)

Type:

on Table / Set

Product Weight:

40 kg

Processing Capacity:

Between 100-300 kg per hour
(depending on the hardness of the product)

Cutting Area:

160 mm * 160 mm

Cutting Types:

Slice / Prism / Cube

Slice Thickness:

Can be adjusted between 10 mm
and 160 mm

BD-15 Cutting Machine



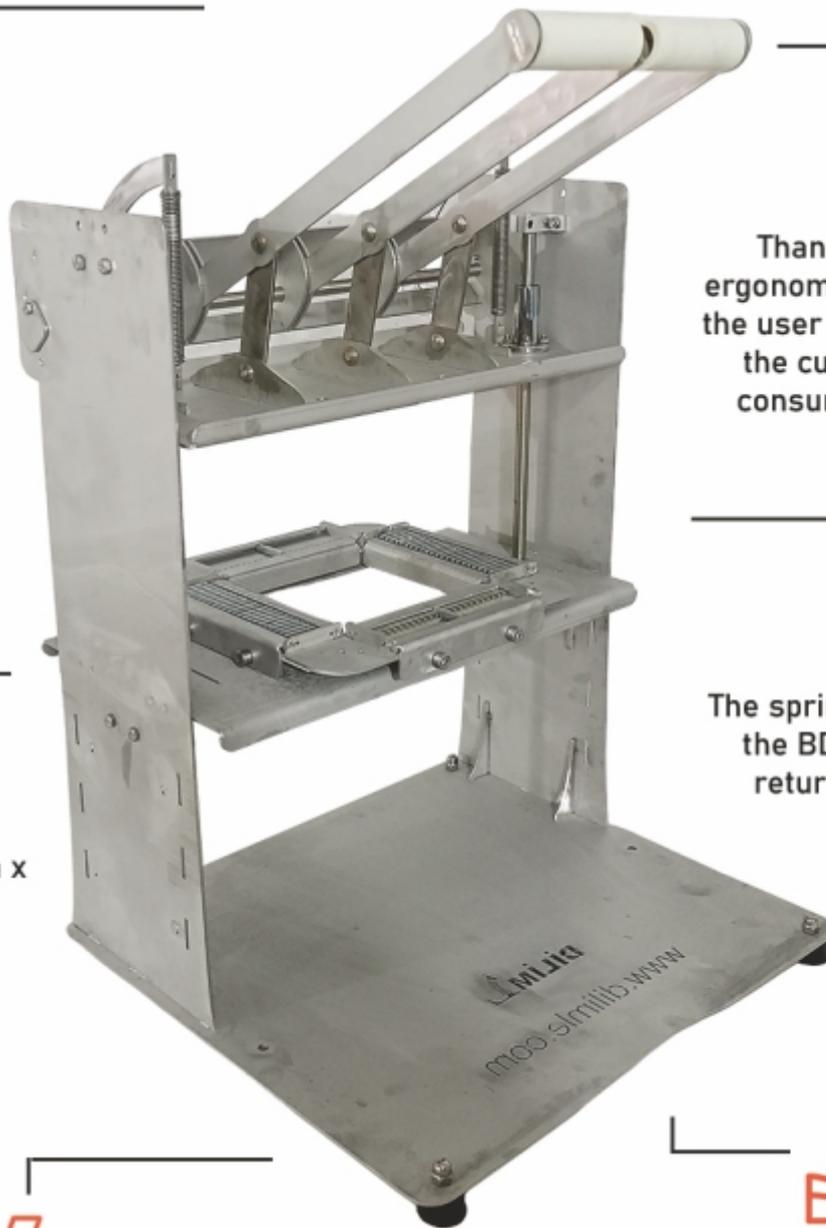
The user can arrange the cutting wires in single- or double-sided cutting patterns. The intervals of the cutting patterns can be adjusted by the user.



The cutting area of 150mm x 150 mm. provides the opportunity to cut wider products.



The leveraged propulsion system of the BD-15 allows the force to be easily adjusted by the user.



Thanks to the BD-15 ergonomic pushing system, the user can easily perform the cutting process by consuming low energy.



The spring pusher system of the BD-15 automatically returns to the starting position



BD-15 offers you a slicing capacity of 100 kilograms per hour.

Which Products Can BD-15 Cut?

Cheese Products

Types of cheese; Mozzarella Cheese, Cheddar Cheese, Tulum Cheese, Feta Cheese, Matured Cheese, Cottage Cheese, Ezine Cheese, Toast Cheese, Village Cheese, Fresh Cheese and all cheese types with similar consistency

Peeled Fruit

Apple, Pear, Watermelon, Melon, Banana, Kiwi, Strawberry and similar viscous fruits

Salami Products

Particle-free block sausages and processed meat products with a consistency like salami

Solid Butter

Butter, Margarin and similar products

Sweets

Types of soft candies and jellies



Which Type of Slicing Shapes Does BD-15 Have?



Standard thickness and weight slices can be achieved with BD-15.

You can make 10 gr, 20 gr, and 50 gr portions.



With BD-15, you can cut stick mozzarella, bagel cheese, stick tulum cheese, julienne salami, slicing and various products.

The prisms obtained are identical in size and weight.



With BD-15, you can cut 6 mm and above cubes by cutting in two stages, the cubes are obtained in identical dimensions and with high surface quality.

BD-15 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Mechanical

Type:

on Table / Set

Product Weight:

25 kg

Processing Capacity:

Between 40-100 kg per hour
(depending on the hardness of the product)

Cutting Area:

150 mm * 150 mm

Cutting Types:

Slice / Prism / Cube

Slice Thickness:

Between 4mm and 150mm adjustable.

BD-30 Slicing Machine



The user can arrange the cutting wires in single- or double-sided cutting patterns. The intervals of the cutting patterns can be adjusted by the user.



The cutting area of 150mm. x 300 mm. provides the opportunity to cut wider products



The leveraged propulsion system of the BD-30 allows the force to be easily adjusted by the user



Thanks to the BD-30 ergonomic pushing system, the user can easily perform the cutting process by consuming low energy.



The spring pusher system of the BD-30 automatically returns to the starting position



BD-30 offers you a slicing capacity of 200 kilograms per hour

Which Products Can BD-30 Cut?

Cheese Products

Types of cheese; Mozzarella Cheese, Cheddar Cheese, Tulum Cheese, Feta Cheese, Matured Cheese, Cottage Cheese, Ezine Cheese, Toast Cheese, Village Cheese, Fresh Cheese and all cheese types with similar consistency

Peeled Fruit Products

Apple, Pear, Watermelon, Melon, Banana, Kiwi, Strawberry and similar viscous fruits.

Products like Salami and Sausages

Particle-free block sausages and processed meat products with a consistency like salami.

Solid Butter

Butter, Margarine and similar viscous products.

Sweets

Types of soft candies and jellies.



Which type of Slicing Does BD-30 Cut?



With the PBD-30 you get slices of standard thickness and weight.

You can make 10gr, 20gr and 50gr portions, and cut blocks of standard weights such as 250gr and 500gr.



With BD-30, you can slice stick mozzarella, bagel cheese, stick Tulum cheese, julienne salami, matchbox slicing and various products.

The prisms obtained are identical in size and weight.



With BD-30, you can slice 6 mm and above sized cubes by slicing in two stages. The cubes are obtained in identical dimensions and with high surface quality.

BD-30 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Mechanical

Type:

on Table / Set

Product Weight:

30 kg

Processing Capacity:

Between 80-200 kg per hour
(depending on the hardness of
the product)

Cutting Area:

150 mm * 300 mm

Cutting Types:

Slice / Prism / Cube

Slice Thickness:

Can be adjusted between 4 mm
and 300 mm

HBD-60 Cutting Machine



As cutting mold can be changed in one minute by the user, different cutting styles and sizes can be adjusted.



Easily understandable user board allows the user cut different type of products in different power modes.



Thanks to the water outlets placed inside of the machine, you can easily clean the machine with water.



The air pressure and water pressure cleaning tools allow you to clean the machine in seconds.



The products stop plate fits perfectly on the cutting area of the cakes and ensures cutting with 0% waste.



Easy-to-slide transfer system ensures that the cut products are transferred to the transfer trays without scattering.



Dual handed button system provides safety for the user. The machine does not work unless you press both buttons at the same time.

General Information

- HBD-60 Block Food Slicing Machine is a specially designed cutting machine for slicing and portioning of cake, pie, petit beurre cakes, cheesecake, San Sebastian and similar pastry, cake-derived products.

What Type of Products Can HBD-60 Cut?

HBD 60 is specially designed for cutting cakes and similar products.

Among the products to be cut, **carrot cake, brownie cake, fresh cakes, cheese-cake, san sebastian, lemon cake, apple cake** and cake varieties can be counted.



Easy Railed Transfer System

- BD-60 cutting molds can be produced with knives or wires according to the products. It is very easy to change the cutting molds, the molds consist of two parts, the cutter module and the cutting blade, by changing the cutting molds, portioning in different sizes is possible.

- The cutter blades enter the slots under the cutting area after cutting and are completely separated from the product. In this way, after cutting, the blades are transferred from the cutting area without deteriorating, without returning to their pre-cut position.

- After the cutting process is completed, the transfer trays are pushed forward by placing the machine on the slides in the lower mold and thus the cut product is transferred to the tray and the transferred product is separated from the slides on the machine with the tray



Sliced Cake



Transferred Cake



SAN SEBASTIAN
Slicing



SAN SEBASTIAN
Transferring



SAN SEBASTIAN
Sliced

HBD-60 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Mechanical

Type:

Detached Chassis

Product Weight:

85 kg

Processing Capacity:

Between 40-100 trays per hour
(depending on the hardness of
the product)

Cutting Area:

600 mm * 400 mm

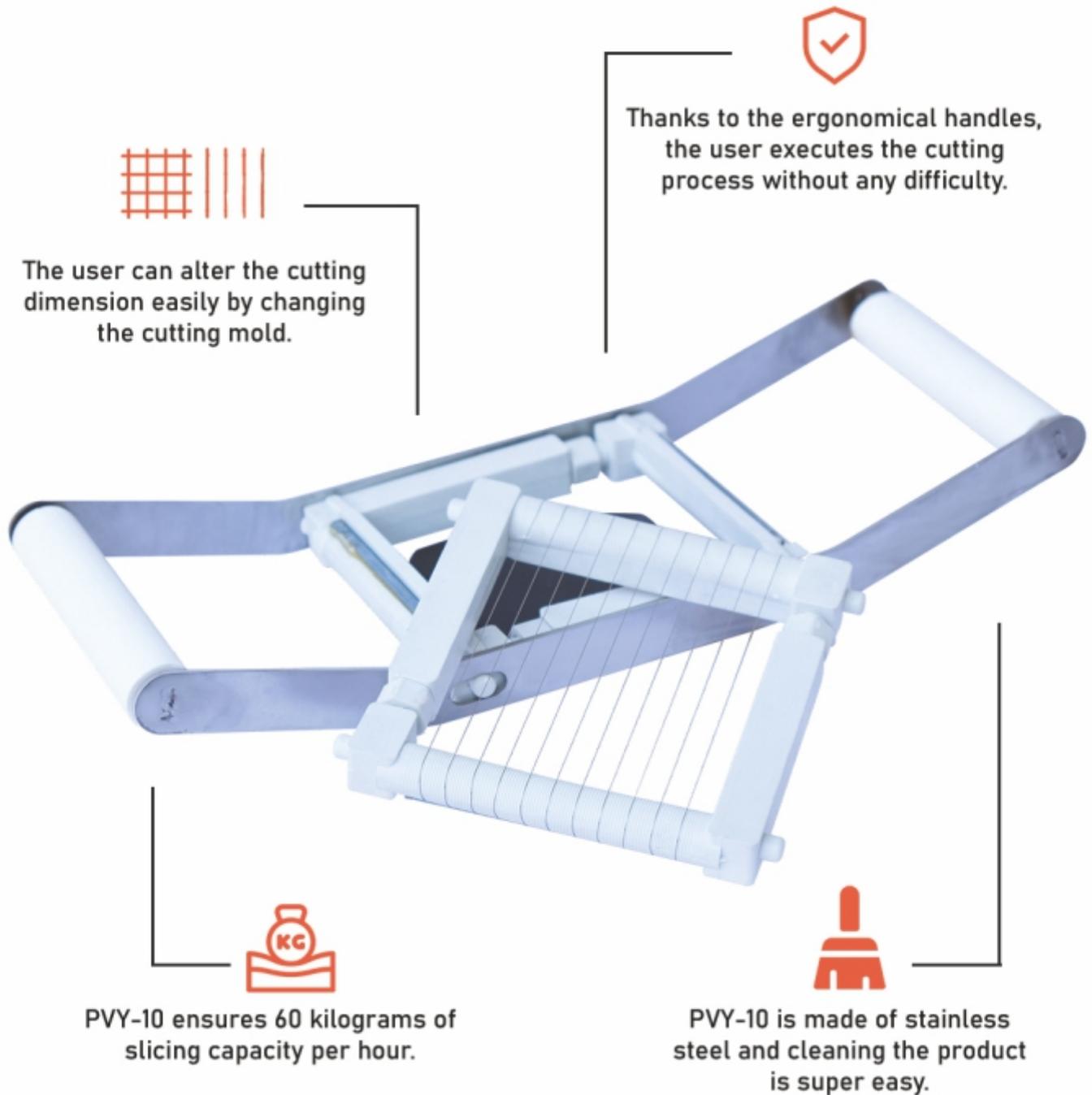
Cutting Types:

Slice / Prism / Cube

Slice Thickness:

Can be adjusted as desired

PVY-10 Cutting Machine



General Information

- Being 10 mm. x 110 mm, the cutting area is specially designed for slicing the products like mozzarella and salami.
- The light weighted design of PVD-10 does not tire the user

Which Products Can PVY-10 Cut?

- Cheese and Soft Food Cutting Machine PVY- 10 is used for cutting soft products such as cheese, salami, peeled homogenized fruit (apple, pear, kiwi, banana, watermelon, melon, etc.), boiled egg, and boiled potato.



- PVY - 10 can cut in 6 different cutting variations like 2mm, 3mm, 4mm, 6 mm, 8 mm, and 10 mm. It is easy to change the cutting wires for changing the cutting thickness.
- With PVY - 10 you can cut the product in slices or sticks.



- With PVY - 10, cutting 2 kg mozzarella block takes only a few seconds and during the cutting process the cheese does not break into pieces and create crumbs.



- With PVY - you can slice salami half rounded. Cutting the whole package of salami takes only a few seconds.

PVY - 10 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Mechanical

Type:

On the Set

Product Weight:

1 kg

Processing Capacity:

Between 20-100 kg per hour
(depending on the hardness of
the product)

Cutting Area:

110 mm * 110 mm

Cutting Types:

Slice / Prism

Slice Thickness:

Can be adjusted by changing the
cutting tray as 2mm, 3mm, 4mm,
6 mm, 8 mm, and 10 mm.

TBD-100 Cutting Machine



TBD-100 cuts soft and hard products with out breaking them into pieces or crushing them thanks to its moving blades.



The railed pushing module of TBD-100 pushed the products safely to the cutting area.



The pushing module of TBD-100 can be easily taken out and cleaned.



TBD-100 moving blades system does not tire the user during the cutting process.



Thanks to the 100mm x 100mm cutting area, TBD-100 can cut many types of fruit and vegetables



TBD-100 has a capacity of cutting 100 kg per hour.

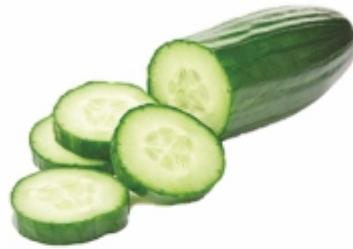
General Information

- TBD-100 Universal Cutting Machine is especially designed for cutting fruit and vegetables such as tomatoes, onions, cucumbers, strawberries, bananas, kiwi, lemons, zucchini, etc.

Which Products Can TBD-100 Cut?

● Vegetables

Tomato, Onion, zucchini, lemon, cucumber, leek, carrot, and similar vegetables.



● Fruit

Strawberry, banana, kiwi, pineapple, apple, pear, quince, and similar fruit.



Why TBD-100?

- TBD-100 is designed for cutting soft and hard products. Thanks to its moving cutting module, no matter which product is used, it accelerates the cutting process without tiring the user.
- Cleaning is super easy.
- The pushing module of TBD-100 and blades can be removed easily, and they can be washed. Water drains make the rinsing and drying process easy.
- It does not crush or tear the product into pieces.

TBD - 100 TECHNICAL FEATURURES

Material:

AISI 304 Stainless Steel

Power Type:

Electrical (220V)

Type:

On Table or Set

Product Weight:

55 KG

Processing Capacity:

100-150 kg per hour

Cutting Area:

100 mm * 100 mm

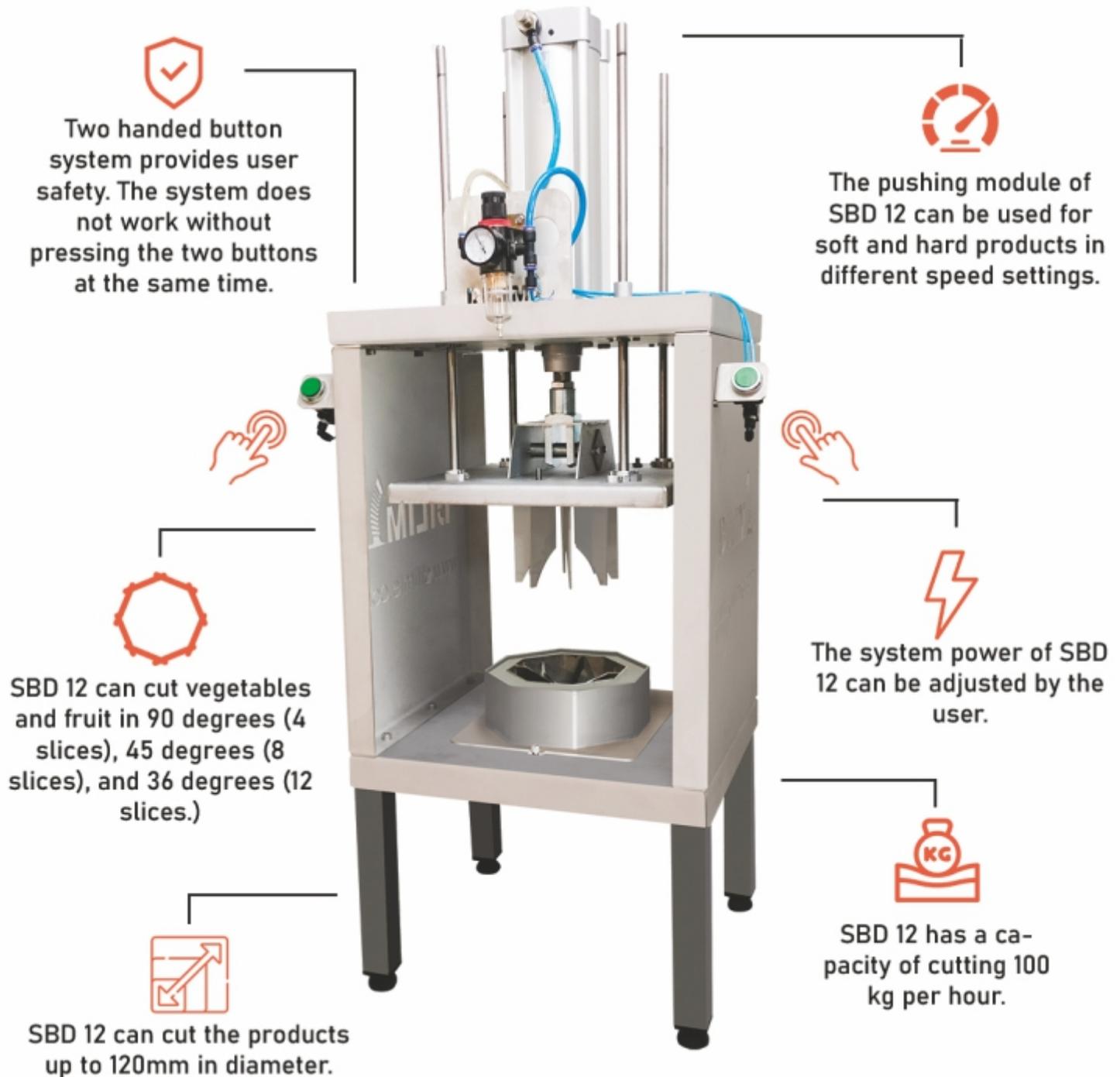
Cutting Types:

Slice / Prism

Slice Thickness:

5 mm-10 mm

SBD - 12 Cutting Machine



General Information

- SBD 12 is specially designed for cutting vegetables and fruit vertically into a wedge. It allows the user to cut the products into 4, 8, or 12 slices. It is super easy to change the cutting dimension.

What is SBD 12 Interchangeable Conical Cutting Module?

- The cutting blades of the SBD 12 are designed with a conical structure. This conical design allows the user to easily determine the cutting direction of vegetables and fruits that do not have a standard shape.

The conical cutting blades prevent the product from changing direction during cutting, helping to produce slices in the desired appearance.

The pushing system and cutting blades of the SBD 12 can be changed within seconds. The user can change the blades and pushing module without the need for technical personnel, especially when wanting to cut with a different number of slices.



Which Products Can SBD-12 Cut?

- SBD-12 is a cutting machine that is designed for cutting apples, pears, quinces, potatoes, onions, radishes, cabbage, zucchini, eggplant, carrots, cucumbers, and similar products vertically into equal pieces.
- With SBD-12 you can cut potato wedges and the products that are difficult to cut such as onions in seconds.



SBD - 12 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Pneumatic

Type:

On Table or Set

Product Weight:

30 KG

**Processing
Capacity:**

100 per hour

Cutting Area:

120 mm in diameter

Cutting Syles:

4 - 6 - 8 - 10 - 12 Slices

PSD-30 Cutting Machine



Two handed button system provides user safety. The system does not work without pressing the two buttons at the same time.



The pushing module of PSD -30 can be used for soft and hard products in different speed settings.



With PSD- 30, the user can cut in any desired dimensions (min. 4mm.)



The power system of PSD- 30 can be adjusted by the user.



PSD- 30 can cut products up to 120 mm. in diameters and 4 cutting areas.



PSD- 30 provides a cutting capacity up to 500 kg per hour.

General Information

- PSD - 30 is specially designed to cut the circular shaped products (such as salami) into julienne sticks.

What is PSD - 30 Cylindrical Cutting Module?

- PSD 30 cylindrical cutting module makes cutting the cylinder- and sphere-shaped products possible without any distortion in their form.
- Cylindrical cutting area hinders the products to expand and topple over. In that way, the length of the striped slices can be equal to the product length.



Which Products Can PSD - 30 Cut?

- PSD - 30 can cut salami, mozzarella balls, cheese wheel, sausages, and similar rounded products in julienne and stick slices.



PSD-30 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Pneumatic (3-6 bar)

Type:

On Table / Set

Product Weight:

50 kg

Processing Capacity:

Between 200-500 kg per hour
(depending on the hardness of
the product)

Cutting Area:

120 mm * 4 mm

Cutting Types:

Julienne / Stick

Slice Thickness:

Product between 4 mm and 300 mm
compression shields can be produced.

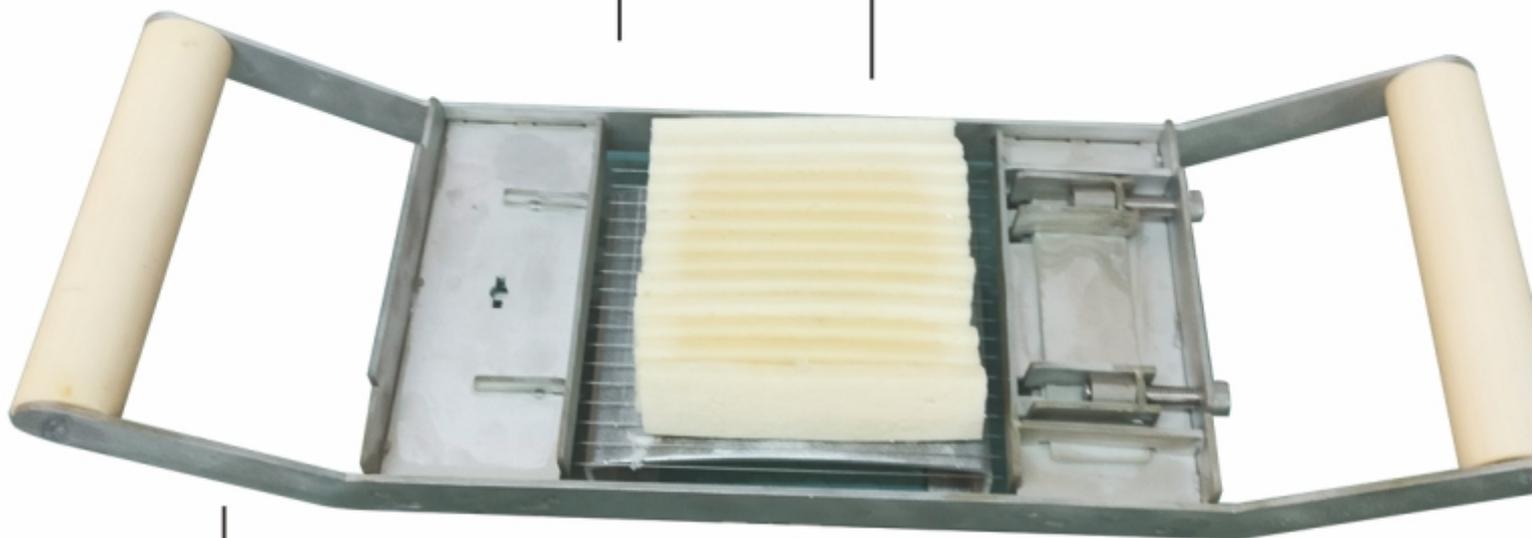
MDB-15 Cutting Machine



Cutting dimension can be easily adjusted by the user.



Thanks to the ergonomical handles the user executes the cutting process easily with less energy



MDB-15 provides 60 kilogram cutting capacity per hour.



MDB-15 is completely made of stainless steel. Cleaning the machine is super easy.

General Information

- 150mm x 150mm cutting area is specially designed for cutting several different products.
- The light weighted design of MDB-15 does not tire the user and accelerates the cutting process.

Which Products Can MBD – 15 Cut?

- Cheese and Soft Food Cutting Machine MDB-15 is used for cutting soft products such as cheese, salami, peeled homogenized fruit (apple, pear, kiwi, banana, watermelon, melon, etc.), boiled egg, and boiled potato.



- With MBD - 15 the user can adjust the machine to several cutting dimensions from 5 mm to 150 mm by himself/herself.
- With MDB-15 you can cut the product in slices or sticks.



- With MBD - 15 you get slices in standard weight.



- With MBD - 15 you can cut several soft and hard products.

MBD - 15 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Mechanical

Type:

On Set

Product Weight:

3 kg

Processing Capacity:

Between 20-60 kg per hour
(depending on the hardness of
the product)

Cutting Area:

150 mm * 150 mm

Cutting Types:

Slice / Prism

Slice Thickness:

Cutting dimension can be
adjusted from 5mm. up to 150mm.

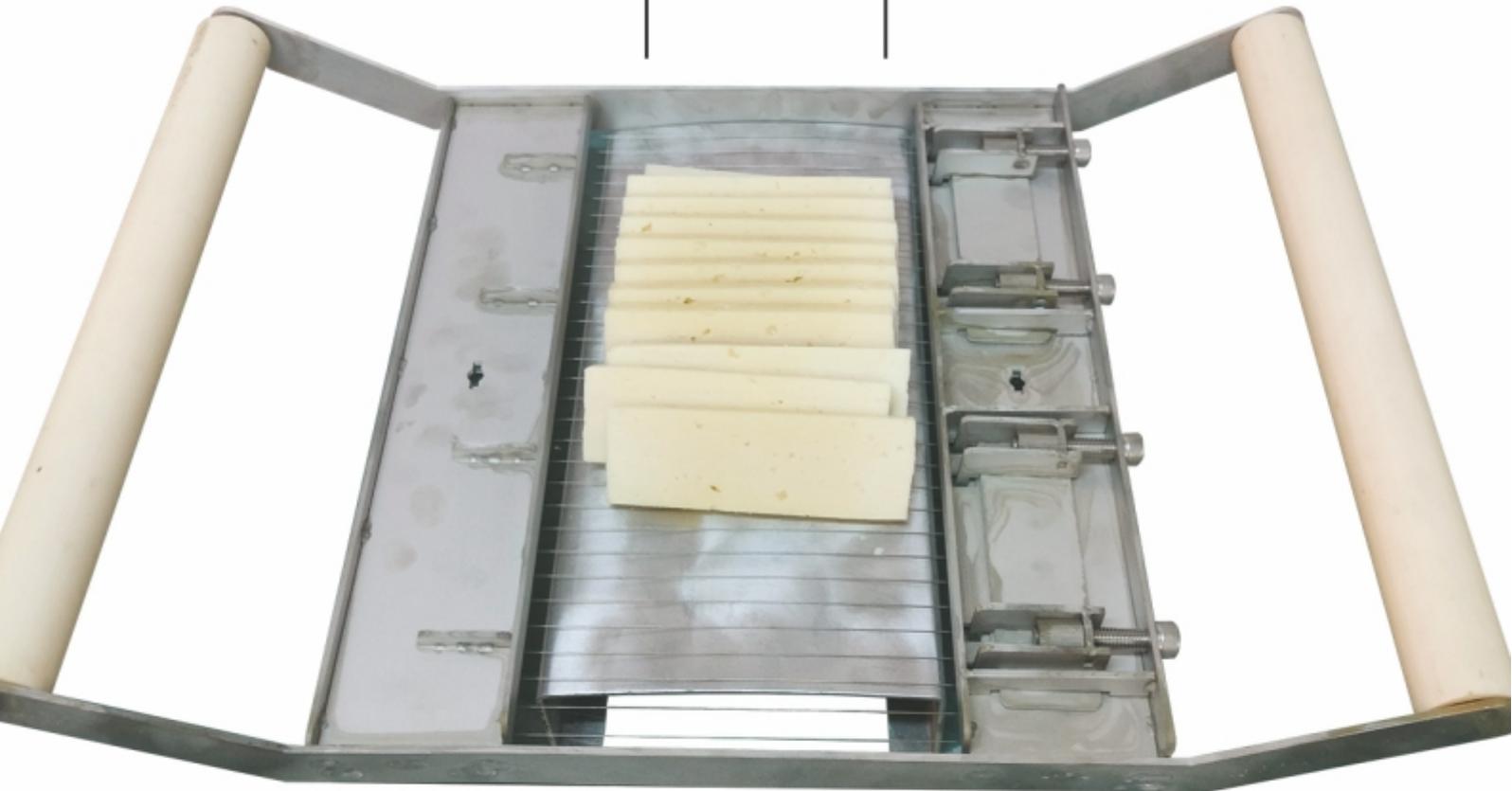
MDB-30 Cutting Machine



Cutting dimensions can be easily adjusted by the user.



Thanks to the ergonomical handles the user executes the cutting process easily with less energy.



MDB-30 provides 100 kilogram cutting capacity per hour.



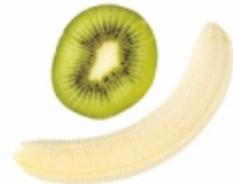
MDB-30 is completely made of stainless steel. Cleaning the machine is super easy.

General Information

- 150mm x 300mm cutting area is specially designed for cutting several different products.
- The light weighted design of MDB-30 does not tire the user and accelerates the cutting process.

Which Products Can MBD – 30 Cut?

- Cheese and Soft Food Cutting Machine MDB-30 is used for cutting soft products such as cheese, salami, peeled homogenized fruit (apple, pear, kiwi, banana, watermelon, melon, etc.), boiled egg, and boiled potato.



- With MBD - 30 the user can adjust the machine to several cutting dimensions from 5 mm to 300 mm by himself/herself.
- With MDB-30 you can cut the product in slices or sticks.



- With MBD - 30 you get slices in standard weight.
- With MBD - 30 you can cut several soft and hard products.

MBD – 30 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Mechanical

Type:

On Set

Product Weight:

5 kg

Processing Capacity:

Between 20-100 kg per hour
(depending on the hardness of
the product)

Cutting Area:

150 mm * 300 mm

Cutting Types:

Slice / Prism

Slice Thickness:

Cutting dimension can be adjusted
from 5mm. up to 300mm.

TOK-100

Cube / Grater Cheese Cutting Machine



Tok-100 has a capacity to grate or cut cube and stick shaped pieces 600 kilograms per hour.



Double handed button system provides user safety



Thanks to its modular structure, Tok-100 can be cleaned easily. Reaching the cutting module, washing it and demounting it take only a few minutes.



Tok-100 cutting modules can be changed and it makes cutting possible in different prism shapes such as cubical, stick, and grated.

General Information

- Tok-100 is a specially designed cutting machine that grates or cuts several products in cubes and prisms.

Which Products Can TOK - 100 Cut?

- Tok-100 is a specially designed cutting machine that grates or cuts several products in cubes and prisms.



TOK - 100 CUBICAL CUTTING

- Tok-100 ensures more than 600 kg cubical cutting per hour.



3.8 mm thick Cube Slicers

TOK - 100 GRATER-PRISMA SLICER

- Tok-100 can grate more than 400kg food per hour.



25 mm x 4 mm x 4 mm Grater Slicer

TOK - 100 TECHNICAL FEATURES

Material:

AISI 304 Stainless Steel

Power Type:

Pneumatic 4-6 bar

Type:

Detached Chassis

Product Weight:

200 Kg

Processing Capacity:

500 kg per hour

Cutting Area:

320mm * 100mm

Cutting Types:

Cube / Grated / Prism

Slice Thickness:

Can be adjusted min.
4mm and more.