

# HAND SANDER

## FOR WHAT USE ?

This tool is used to prick blue-veined cheeses. This creates ventilation shafts for the development of blue mold.

## TECHNICAL DETAILS

- All stainless steel construction
- 90 mm diameter stitcher
- 12 needles: 3 mm diameter and 90 mm length
- 130 mm diameter picker
- 16 needles: 3 mm diameter and 98 mm length
- 200 mm diameter stitcher
- 21 needles: 3 mm diameter and 130 mm length



*Photo for information only*

## TECHNICAL DETAILS

- Custom-made possible



# MANUAL BLUE STITCHER

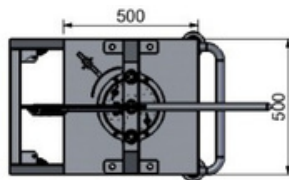
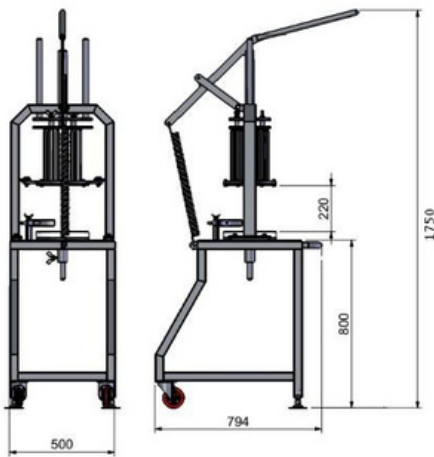
## FOR WHAT USE ?

This machine is used for blue-veined cheeses. This creates ventilation shafts for the development of blue mold.



*Photo for information only*

## TECHNICAL DETAILS



**Weight (kg)**  
70



## OPTIONS



Pneumatic operation option

- All stainless steel construction
- Cheese position adjustment (center and height)
- Cheese up to 200 mm long
- 54 needles (4 mm diameter)
- Option: pneumatic operation

