

KAESARO SALT DISPENSER

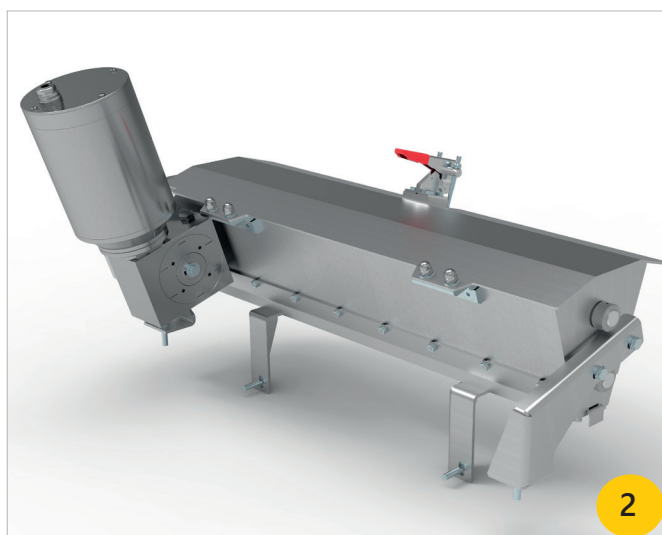
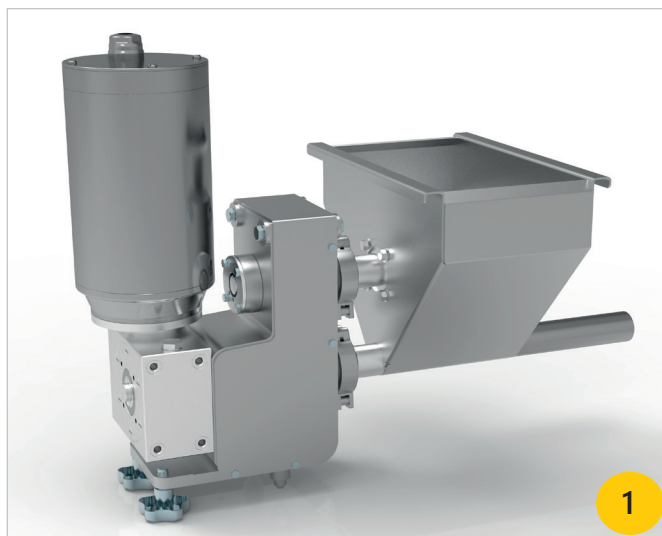
For precise salting of cheese loaves

Discover the KAESARO salt dispenser - your solution for precise and even salting of cheese loaves.

The KAESARO salt dispensers have been specially designed for the care of various types of hard and semi-hard cheeses. They ensure optimum salt distribution and reliably meet the salt requirements of your cheese care system.

The KAESARO salt dispenser optimises your production process and ensures a consistently high quality of your cheese.

Trust in precision and reliability - for perfect cheese enjoyment!



- 1) with selective salt spreading
- 2) with linear salt spreading

Your benefits at a glance:

- **Precise salting:**
Even and reliable distribution of the salt on the cheese surface.
- **Individual customisation:**
Opening size and flow rate can be adjusted to your exact requirements.
- **High-quality materials:**
Made of V4A chrome steel and food-safe plastic, the salt dispenser guarantees durability and safety.
- **Easy to clean:**
The salt dispenser is easy to clean, making it ideal for daily use in your production.