



**Cheese Grinder  
KSE-CG2000**



**Having trouble reducing your blocked processed cheese or solid fat for further processing?**

**Try our Cheese Grinder today.**

Cheese Grinder grinds down large blocks of processed cheese or solid fat into smaller sizes for further processing.

**DESCRIPTION**

Capable of taking in multiple large 20kg blocks of processed cheese or solid fats and grind them into smaller, manageable sizes for further processing.

Very fast and efficient.

**HOW IT WORKS**



**FEATURES**



**Consistent finished product**

Our Cheese Grinder is able to evenly size reduce large blocks of cheese into smaller, manageable sizes. User will be able to work easier with the small sized cheese.

**Fast and powerful**

Able to grind up to 2,000kg per hour. The powerful shaft feeds the blocks through the grinding plate to reduce them into smaller, manageable portion.



**Safe and easy to use**

Featuring safety in place sensors, front protection cover to prevent hands from entering the grinding area and safety cut of protection.

Simply push the start button and the machine is ready to be use.



**OPTIONS**

**WE ARE ABLE TO CATER TO**

- Add on conveyor feed system
- Grinding capacity
- Grinding size

**SUITABLE FOR**

- Processed cheese block
- Solid fat block

**TECHNICAL SPECIFICATIONS**

Grinding capacity	1,500 - 2,000kg/hour (depending on cheese block temperature)
Suitable grinding temperature	+10°C and above (core)
Operating power	3 phase, 415V, 50Hz
Material for machine	Stainless Steel 304 & 316
Weight	650kg
Dimension (L x W x H)	1950mm x 800mm x 1650mm