

eBrochure

Machine	Model	Description
Cheese Grinder	KSE-CG2000	A grinding machine to reduce multiple blocks of processed cheese, butter or solid fats into smaller pieces quickly and evenly



Features	Suitable for
<ul style="list-style-type: none"> • 30 seconds to grind one 20kg processed cheese block • Multiple blocks grinding capacity • Consistent grind quality 	<ul style="list-style-type: none"> • Processed cheese blocks • Butter blocks • Solid fat blocks

How it works

Operator loads the processed cheese blocks into the grinding chamber located at the top of the Cheese Grinder and covers it with a lid provided.

Simply release the emergency stop button and press the start button to start the grinding process. The stainless steel shaft will "push" the blocks through the grinding plate and will exit as smaller pieces. The smaller, grinded processed cheese allows it to be melted or processed quicker.

Various safety features prevent the machine from starting if not in place.

Technical Specifications

Cheese Grinder	KSE-CG2000
Grinding output	1200 to 2000 kg/hr
Recommended core temperature of the block	10°C and above
Holding capacity	4 to 5 blocks
Operating voltage	3 phase, 20 amps, 415 V, 50 hz
Power consumption	6 kw/hr
Material for machine	Stainless steel 304 and 316
Weight	602 kg
Dimensions (length x width x height in mm)	1950 x 800 x 1650