

## CHEESE GRINDING

*The Gold Peg Cheese Grinder provides a very fine grind delivering increased product surface area, coupled with high output capacity, low exit temperature and foreign matter protection.*



Processed  
Cheese



### + YOUR BENEFIT

- » **High output capacity to meet increased production rate / Up to 12,000 kg/h**
- » **Low exit temperature**  
Minimal product temperature change
- » **Lower formulation cost through high surface area / Small particle size of 2.8 mm**  
Provides more exposure and increased utilisation of functional components (young cheese intact casein) which enables complete and consistent melting and protein hydration – emulsification during cooking
- » **Reduced risk of foreign matter**
  - › No metal-to-metal contact surfaces
  - › No cutting knife
  - › Foreign matter catcher

**MGX400  
Cheese Grinder**

# MGX400 Cheese Grinder



## TECHNICAL DATA

### » Specifications

- › 90 kW motor
- › Dismantling crane
- › Electropolished feed screw, lining and support bearing
- › Inlet diversion plate
- › CE standard
- › Robust construction

### » Capacity data

- › High output up to 12,000 kg/h (26,500 lb/h)
- › Particle size 2.8 mm (0.110")
- › Ability to grind blocks
- › Ability to grind frozen cheese and butter



## ✓ OPTIONS & ATTACHMENTS

- » Worm (screw) removal tool

## ⊕ SUPPLY

- » Grinders with lower capacities are available
- » Grinders can be supplied individually or as part of a processing line



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