

Grinder

GoldPeg™ PRODUCT INFORMATION

The GoldPeg™ Cheese Grinder delivers increased product surface area, coupled with high capacity output and foreign matter protection. It is positioned after the pre-breaker.

Particle size reduced to 2.8mm and throughput rates up to 12,000 kg/hr*.



http://www.goldpeg.com/ancillary_equipment/grinder.htm

Benefits

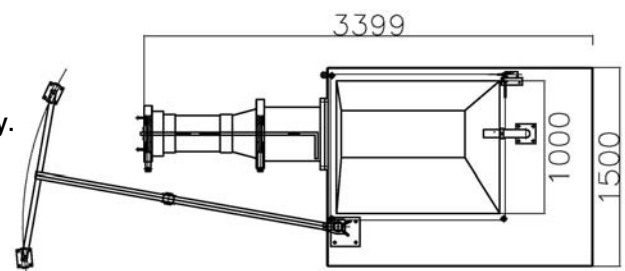
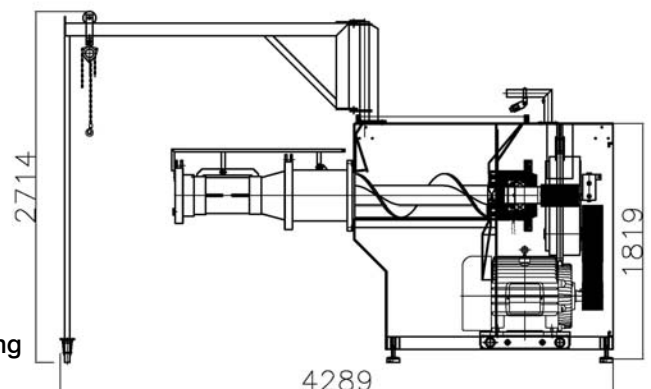
- **High Output** to meet increased production rate demands. **Up to 12,000kg/hr.**
- **Lower formulation cost** through high surface area / small particle size of **2.8mm**:
 - Increased utilisation of functional components (young cheese intact casein) due to complete and consistent melting and protein hydration/emulsification
- **Reduced risk of Foreign Matter**:
 - No Metal-to-metal contact surfaces
 - Foreign Matter catcher

Performance capability

- High output up to 12,000 kg/hr
- Particle size 2.8mm
- Ability to grind frozen cheese and butter

Technical Specification

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



Supply

Supplied as part of a full food processing line or individually.



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*Using pre-broken blend of cheese ages

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