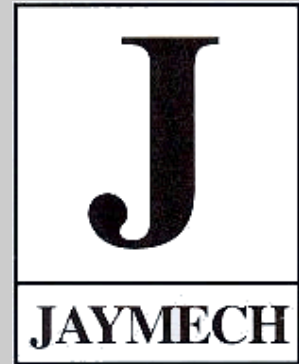




JFM 550 Cheese Grating Machine



Brief description

- A high capacity machine that shreds 2 x 3.5 Kg blocks in under 20seconds. It is very versatile and will handle most popular cheeses with a variable shred of 2 mm to 10 mm in sections. The machine is built so as to enable two different types of cheeses to be grated and blended in one operation.



Grating disc



Loading chutes

Details

- Construction – Stainless Steel Type 316 and 304 with panel thickness from 2 mm to 8 mm, fully welded with blast bead finish.
- Motor – 5.5 kilowatt motor with brake, 415 volt, 3 phase with 24 control circuit.
- Safety – All accessible areas are interlocked with magnetic safety switches to IP67 standard.
- Standard Sizes – 2, 3, 4, 5, 6, 8, 10 and 2 x 12 pasta cut (all mm dimensions).
- Cutting Wheel – Aluminium with stainless steel cutting disc.
- Operation – The operator loads the two feed cylinders with pre-cut blocks of cheese 110 mm x 110 mm x 380 mm maximum. The slide is moved across manually and when it reaches the operating position the motor starts automatically. The operator then activates the two separate levers on either side of the machine and this will enable the two pneumatic rams to push the cheese downwards through the grating wheel. At the end of each stroke the operator retracts the levers enabling the slide mechanism to move back which instantly cuts out the motor. Each cylinder can be individually adjusted for pressure and flow control enabling two different types of cheese to be grated and blended in one operation.

Designed and built in Britain



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