



## JFM 750 Cheese Grating Machine



### *Brief description*

- This high capacity machine shreds a 20 kilo block of cheese in under 30 seconds. It is very versatile and will handle all popular cheese types, with a variable cheese shred of 2mm upwards and length variable from 25mm.
- **This machine will handle whole blocks so pre-cutting is not required.**
- The special cutting system reduces waste to a minimum.
- Built entirely of stainless steel it is easy to clean and completely safe.



The JFM750 cutting chamber



Fully interlocked knife frame giving shred length of 40/80/120mm or (25/50/75/100mm optional).



The JFM750 cutting wheel

### *Details*

- **Construction** – Stainless steel type 316 and 304 with panel thickness from 2mm to 10mm fully welded with bead blast finish.
- **Motor** – 9.2kw motor with brake, 415 volt, 3 phase with 24 volt control circuit.
- **Safety** – All removable doors and covers interlocked with safety switches to IP67 standard.
- **Cutting wheel** – Aluminium with stainless steel cutting disc.
- **Cutting sizes** – 2, 3, 4, 5, 6, 8, 10 and 2 x 12 pasta cut (mm dimensions).

*Designed and built in Britain*



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