

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**
- » **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
- » **Low exit temperature**
Minimal product temperature change
- » **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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