

Professional grater for heavy duty production. Ideal for grating Parmesan and other hard cheeses, bread and almonds. Compact, reliable, easy to clean and user friendly. Suitable for use in restaurants, canteens, community centres, delicatessens, pizzerias, and fast food outlets.

- **Stainless steel construction**
AISI 304 stainless steel casing;
Punched stainless steel roller
- **Anti-clogging design**
Large inlet and grid-free outlet.
- **Comprehensive electrical and mechanical safety features**
 - Receiving tub fitted with magnetic sensor and shield for added operator safety;
 - Low voltage (24 V) N.V.R.
 - Start and Stop buttons;
 - Safety interlock switch on inlet chute.
- **Workhorse power**
Powerful motor with electronic brake
- **CE approved**



Heavy Duty; Direct Drive; Manual Operation

Model
CEGF2
Cheese Grater

Model CEGF2 Cheese Grater

The Model CEGF2 Grater has been designed for grating hard cheeses of all kinds, and copes particularly well with nuts and breads.

With its large capacity inlet and outlet, powerful motor and comprehensive safety features, the versatile CEGF2 Series can handle hard work with ease.

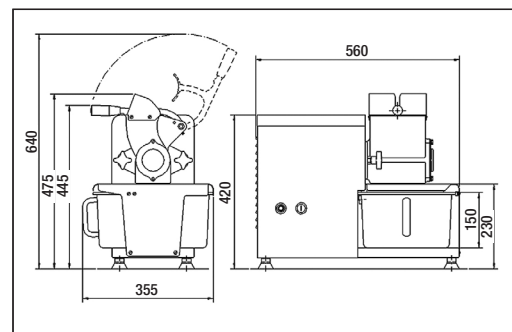
- Manufactured in AISI 304 stainless steel, with a punched stainless steel roller;
- Large inlet and grid-free outlet for clog-free operation;
- Stainless steel inlet is removable for easy cleaning;
- Container fitted with safety cut-out sensor and shield;
- Powerful 2Hp (1500w) motor with electronic brake;
- Low voltage (240V) N.V.R. switching for added operator safety;
- CE Approved;

Options:

- Stainless steel container

SPECIFICATIONS

Motor (240V single phase, 50Hz)	2Hp (1500w)
Motor RPM	1,400
Dimensions (mm)	
WxDxH	560x355x640
Production capacity	
kg/hr (kg/min)	160 (2.7)
Net weight (kg)	31



The CEGF2 disassembles for easy cleaning.



The optional stainless steel receiving tub.



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