

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058



Professional grater for heavy duty production.
Ideal for grating Parmesan and other hard cheeses,
bread and almonds. Reliable and user friendly.
Suitable for use in large commercial kitchens.



Heavy Duty; Direct Drive; Manual Operation

Model
CEGF3
Cheese Grater

Model CEGF3 Cheese Grater

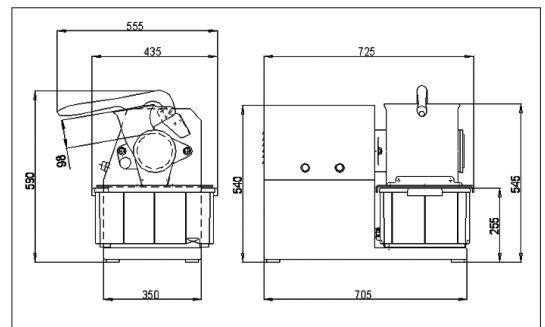
The CEGF3 Grater has been designed for grating hard cheeses of all kinds, and copes particularly well with nuts and breads.

With its large capacity inlet and outlet, powerful motor and comprehensive safety features, the versatile CEGF3 grater can handle hard work with ease.

- All components coming into contact with food are made from stainless steel;
- Large inlets and grid-free outlet for clog-free operation;
- Container fitted with safety cut-out sensor and shield;
- Low voltage (240V) N.V.R. switching for added operator safety;
- CE Approved;

SPECIFICATIONS

	CEGF3
Motor	3Hp (2200w)
Motor RPM	1,400
Dimensions (mm)	
WxDxH	725 x 555 x 590
Production capacity	
kg/hr	200
Net weight (kg)	42



Large inlet

Large receiving tub



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