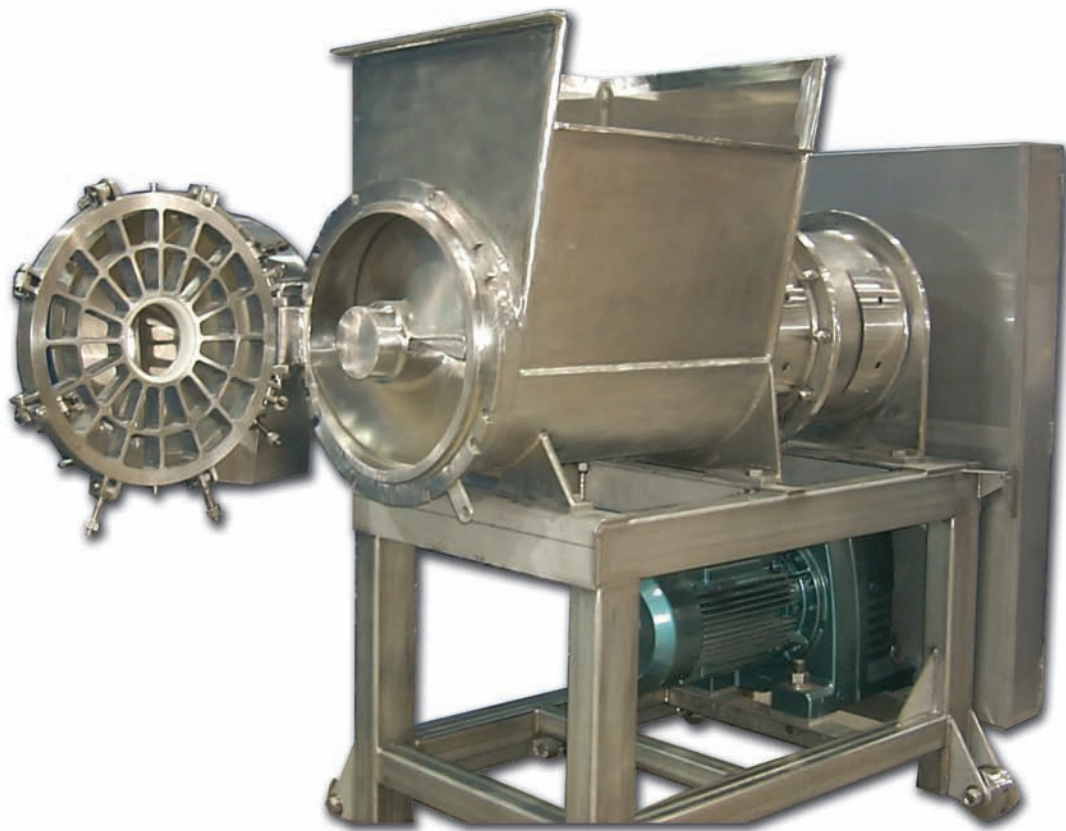




Grinders



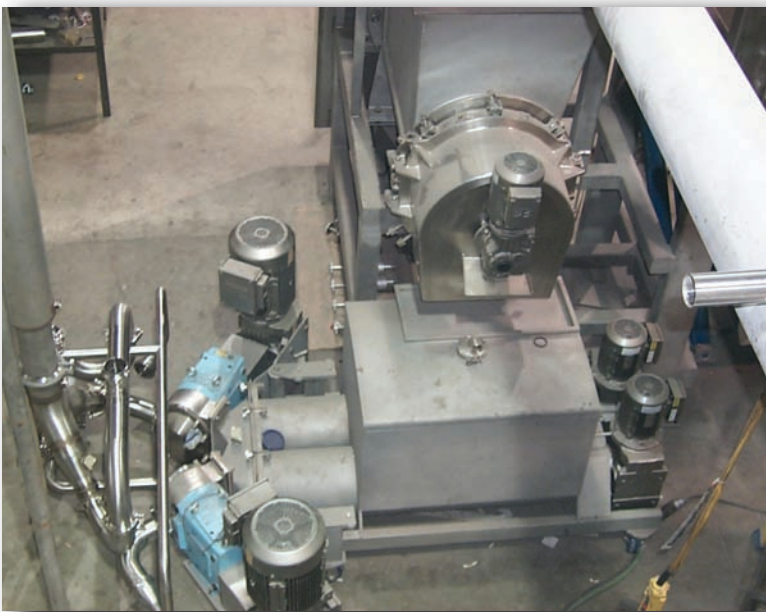
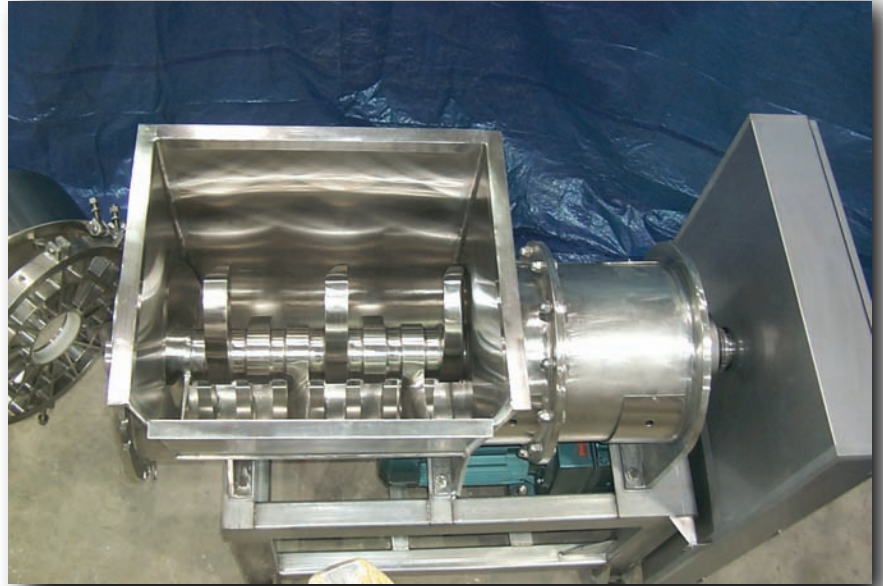
Custom Fabricating & Repair, Inc.

Marshfield, Wisconsin

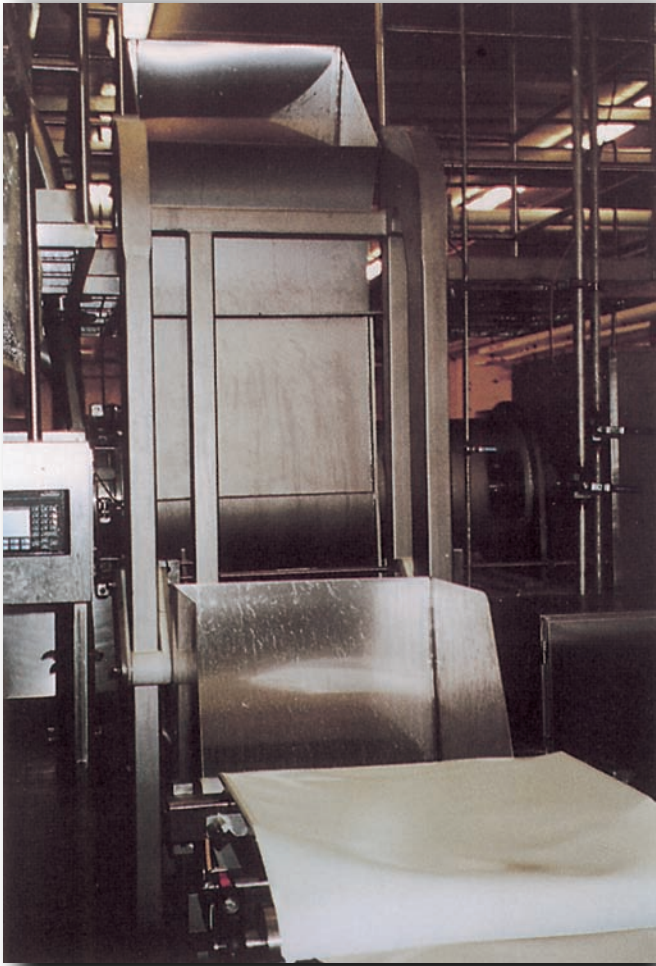
Your Process Cheese Specialist



The **CFR** 24x Grinder is a heavy duty machine designed to break up and grind a variety of cheese products at rates up to 640 pounds per minute. The grinder is available in a 25 inch diameter for full barrels and 640 pound blocks.

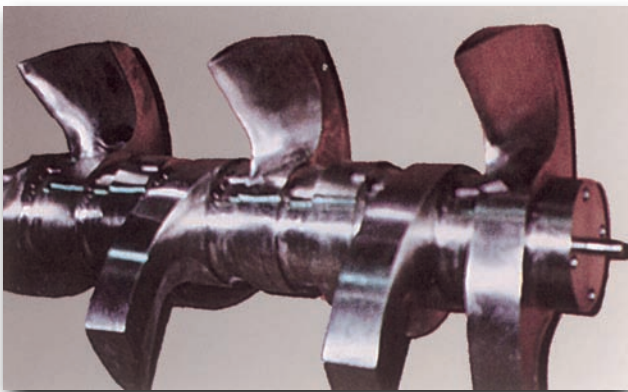


Typical cheese applications include hard cheddar, mozzarella, low fat cheese, skim cheese, and many others. Options available include barrel and block loader to hydraulically lift, tilt and dump the cheese into the grinder receiving hopper and a complete pumping system to transfer the ground cheese to further process.



Features:

- The grinder body has 1" thick 304 stainless steel plate on the bottom half of the hopper trough where the stationary anvils are welded through. A 1/2" thick 304 stainless steel plate makes up the remainder of the side wall of the grinder with a 1/2" x 4" top flange continuously welded to mate to an inlet hopper.
- The extrusion stuffing chamber has a 1" thick 304 stainless steel plate that is rolled and machined to a 25 inside diameter with an overall length of 6 inches.
- The back up grid gate is a 2 1/2" thick 304 stainless steel thick plate that is water jet cut and machined flat. The grid gate is hinged on the stuffing chamber and is held in place with 6 swing bolts and includes a teflon bushing for shaft support in the center of the grid.
- The extrusion screen is 1/4" x 28" diameter 304 stainless steel plate with mounting tabs. Hole sizing to be determined per application.
- Grinder inlet hopper for the 24x grinder is 30" x 37" x 25" in height. This hopper guides the cheese into the grinder body. The final design will depend on the method of loading the barrels and blocks.
- Grinder shaft is a 6" diameter 304 stainless steel solid shaft with 7 claw hammers positioned on the shaft to break cheese through as it enters the lower body area. A 25" diameter x 1" thick 1/4 pitch double wound screw is standard to push cheese through the extrusion screen. The shaft is supported by an inner bearing and an end bearing.
- The drive is a cyclodal gear reducer with 100HP motor. The motor and grinder shaft will be equipped with chain and sprockets for a final speed per application. A chain guard and automatic oiler are also included.
- The grinder stand will be 4" x 6" 304 stainless steel tubular frame with (4) 10" x 10" x 1/2" mounting plates shipped loose for welding in location.
- All product contact surfaces will be Ra 32 micro inch sanitary finish with USDA approved radius corner. Driveline components are left with factory paint intact. All other external surfaces to have uniform welds and a bead blast finish.
- Proximity switch mounted for grinder chain guard, inlet hopper, and back-up grid gate.
- An access platform with ladder for sanitation can be mounted to the frame as an option.
- A 4-blade product cut off knife is available as an option.





Optional Cheese Pumping System

- Grinder discharges into a **CFR** twin screw pump feeder with positive displacement pump.
- Cheese is pumped through jacketed lines to use points.
- Advantages of this system are.
 - increased food safety due to no air contact
 - easier clean-up; entire system can be CIP'd
 - better yield, less product loss to clean-up
 - noise reduction

Optional Loader

- The loader is designed to accept barrels, blocks, and pieces from customer conveyor. The shrouded cheese bucket is hydraulically lifted and tilted to dump the cheese into the grinder receiving hopper.
- The loader is operated by a stand alone hydraulic supply.
- Pilot operated checks are installed at the cylinders to hold load and prevent free-fall of the cylinders under loss of fluid pressure conditions.
- Construction is 304 stainless steel tubular and formed plate bucket is 10 gauge 304 stainless steel with sanitary polish on all product contact areas. Non-product contact areas to have uniform welds with glass bead finish.

Industries Served

DAIRY ■ FOOD ■ PHARMACEUTICAL ■ BEVERAGE
PAPER ■ CHEMICAL ■ WASTE WATER



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