

GRATER DKR 110

From coarse grated to fine grated, and not just for cheese

On account of it's compact, robust and highly efficient method of construction, the space-saving grater DKR 110 is able to produce a theoretical debit of up to 50 kg/h.

Because of the variety of the available grating discs almost any type of cheese, as well as nuts, chocolate and even crushed ice can be grated/produced.

Machine type

- All-metal heavy duty model
- Compact and robust
- Space-saving and easy to use
- Diameter grating disc: 110 mm
- 3 mm stainless-steel grating disc included
- Direct drive 650 W
- 4 anti-slip feet
- Theoretical debit 50 kg/h



Technische Daten

	DKR 110
Grating speed (rpm)	1500
Theoretical flow rate (kg/h)	50
Available grating discs	 2 mm / 3 mm / 4 mm / 6 mm / 8 mm Parmesan / Erdnüsse / getrocknete Früchte / Mozzarella / Fondue-Käse / Schokolade
Power (kW)	0,65
Voltage	230
Dimensions (mm)	
Width	420
Depth	250
Height	350
Weight (kg)	14
Accessories:	1 grating disc, 3 mm