



The ORIGINAL Block Shredder

Since 1985 our Cheese Hog lineup has been engineered and built to absolutely devour cheese and continue to do so for many years.



Cheese Hog Features

- Shred a hundred pounds of cheese in minutes
- No need to cut down blocks
- High torque motors for durability and high production (5 motor options)
- Wrapped in stainless steel
- 2 blades and stainless steel shelf included with every machine
- Countertop or Floor Model available
- Optional Air driven head unit to increase productivity (3 HP & 5 HP models only)
- Certified to UL and NSF Standards

Blade Options

- Grater blade (hard cheese)
- 5/32" , 3/16" , 1/4" , 5/16" , 1/2" (soft cheese)

Motor Options

- 1.5 HP (Single Phase) 115V (12.4A) NEMA 5-20
- 2 HP (Single Phase) 230V (8.2A) NEMA 6- 15
- 2 HP (Three Phase) 208V/230V (6.6 A / 5.8 A)
- 3 HP (Three Phase) 208V/230V (9 A / 8.4 A)
- 5 HP (Three Phase) 208V/230V (13.9 A / 13.4 A)

Warranty Information

- Lifetime phone support and troubleshooting at no charge
- 24 Months on all castings and sheet metal
- 12 Months on all motors
- 3 Months on all electrical switches and Pneumatics



Palazzo's Cheese Hog

www@cheesehog.com

Cincinnati, Ohio

info@cheesehogmachine.com

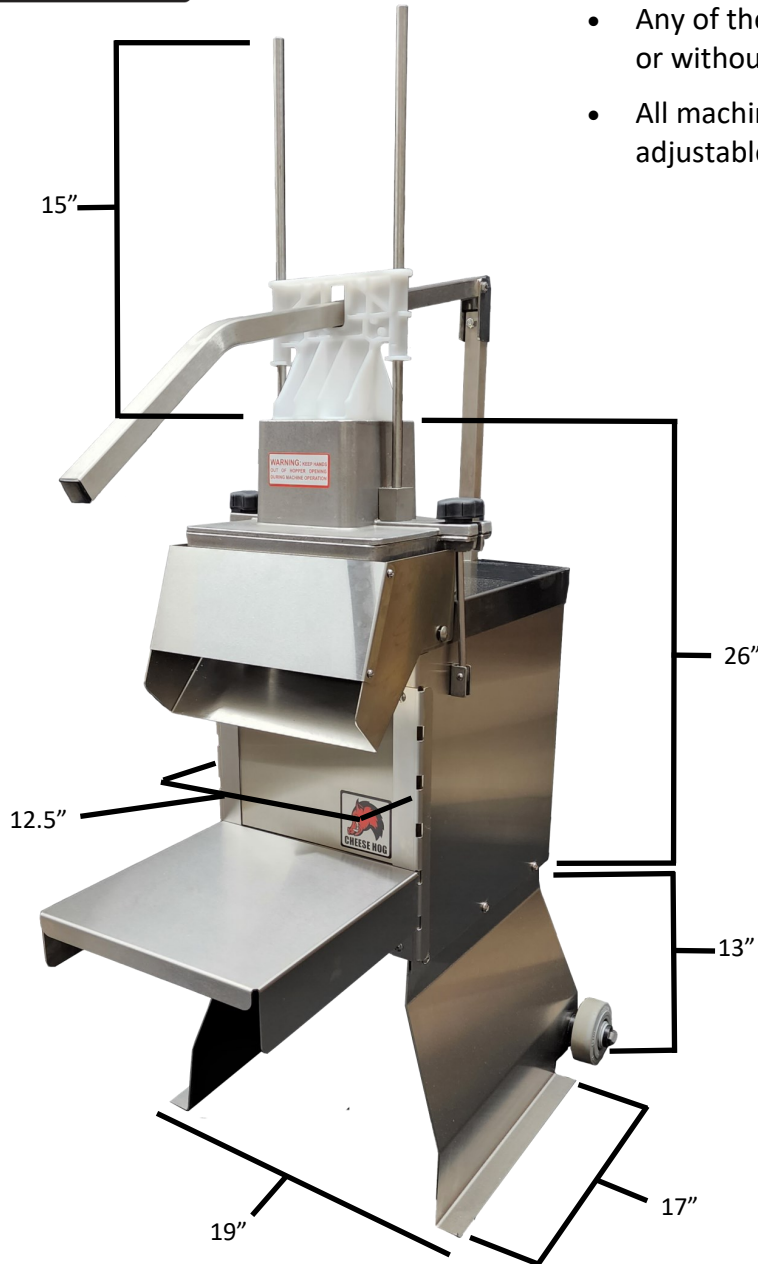
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Manual Tabletop & Floor Model Machine Dimensions



- Any of the Manual Machines can be used with or without the leg kit
- All machines come with 2 blades and our adjustable stainless steel shelf system

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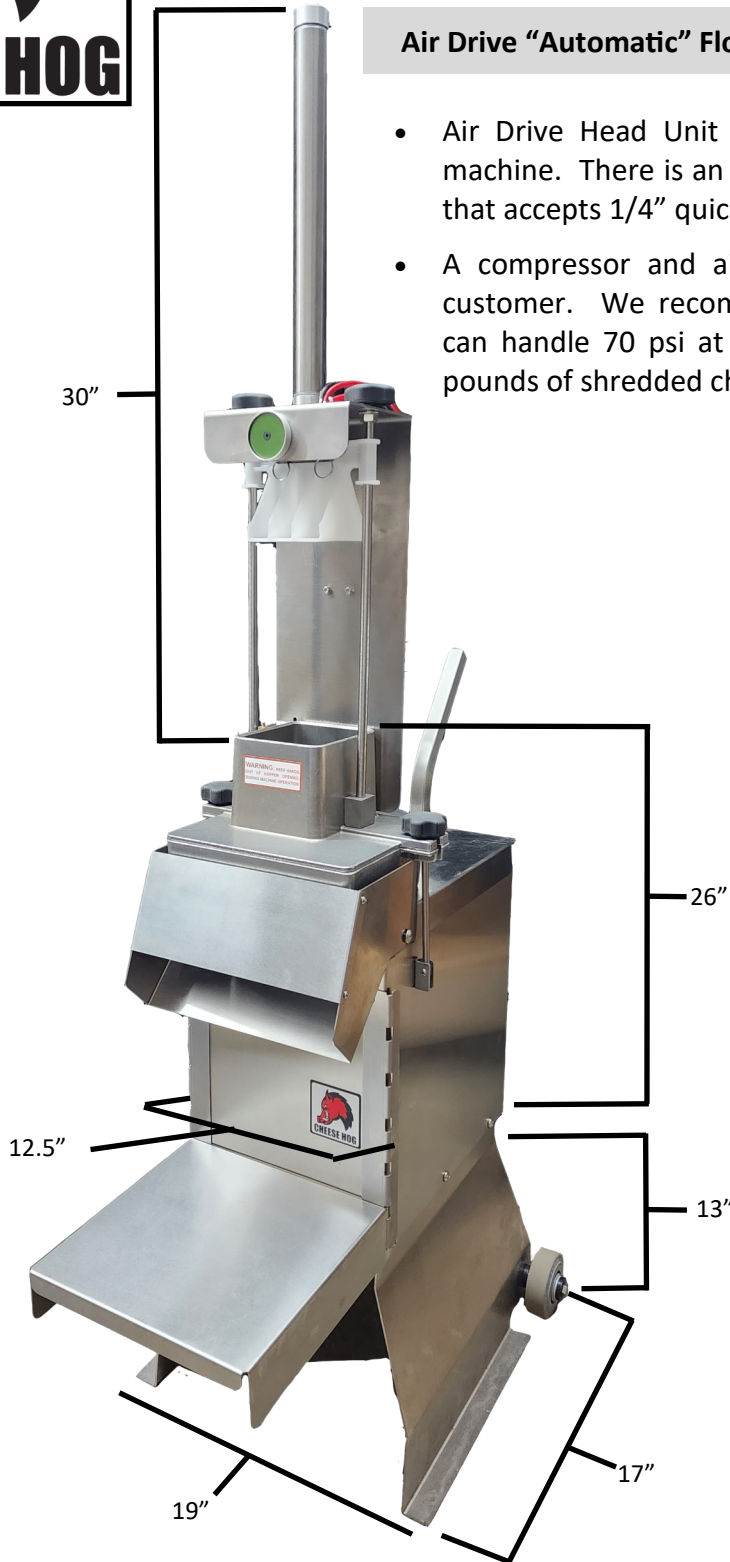


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Air Drive "Automatic" Floor Model Machine Dimensions

- Air Drive Head Unit is included with the automatic machine. There is an adjustable air pressure regulator that accepts 1/4" quick connect fittings.
- A compressor and air hose line is supplied by the customer. We recommend using a compressor that can handle 70 psi at 3.0 cfm. This should yield 50+ pounds of shredded cheese per minute.



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