



Cheese Grinders

Quickly grind hard or soft cheeses

Our robust stainless steel cheese grinders are built to last. Available in four standard sizes or choose custom-built to meet your specific needs. Capable of grinding a variety of hard and soft cheeses, Koss grinders are designed and fabricated to meet or exceed USDA sanitary standards.

Koss Grinder features:

- Easy-to clean design
- Fully-polished removable augers
- Easy access head plates
- Available in four standard sizes from lab to heavy production
- · Larger sizes can accommodate full blocks and barrels
- Custom sizes and applications beyond cheese also available

We can also build grinders for product other than cheese. Please contact us to discuss your specific grinding needs.

Customize it

In addition to requesting custom sizes and applications, you may also customize your grinder with the following features:

Augers: Single or twin screw with standard, hooked or serrated flights; reverse option, pre-chop option for very hard or cold product

Extrusion: Multiple, interchangeable screens with varied patterns and hole diameters

Motor & Gear Drives: Variety of horsepower and motor options

Cleaning: Multiple CIP options, frame mounted wash baskets, auger removal tools, auger wash racks

Control Panels: Start/stop buttons, emergency stop, VFD (variable frequency drive) and disconnect

Safety: Additional emergency stops, proximity switches, light curtain sensors, additional guarding/caging to reduce human contact

Exterior Finish: Bead blasted or fully polished

Footing: Koss 3-A Equipment Leveling Feet, casters, tabs, bolted plates or load cell mounts







11GT Twin Screw w/CIP Hood



We are a leading manufacturer of custom stainless steel processing equipment and a preferred provider of quality products and services to the dairy, food, beverage and other sanitary industries.



Cheese Grinder Specifications

Compare each model

Model	Ideal for Grinding	Rate*	LxWxH*	Product Entry Height	Product Entry Opening	Discharge Height	Motor
8GS single screw	trim and blocks up to 40 lbs	4,500 lbs/hr	71.5" x 20.625" x 59.875"	59.625"	7.75" x 14.125"	39.375"	7.5HP
11GS single screw	trim and blocks up to 60 lbs	7,000 lbs/hr	76.125" x 32.75" x 89.25"	67.25"	11.5" x 23.75"	41.125"	20HP
11GT twin screw	trim and blocks up to 500 lbs	20,000 lbs/hr	82.25" x 38.5" x 95.625"	71.5″	30" x 23.5"	37.5″	20-25HP
14GT twin screw	trim and blocks up to 640 lbs	65,000+ lbs/hr	122.125" x 64.875" x 81.25"	78.125″	29.75" x 40.5"	29.25"	30-40HP

^{*} Our grinders are built to order. Dimensions shown are intended for general reference. Grind rates listed will depend on cheese type, temperature, moisture content, production speed, output size and other variables. All models are fully customizable.

For product other than cheese, please contact us to discuss your specific needs.

Custom Auger Wash Racks

Safely clean your grinder augers

We custom build auger wash racks that make grinder cleaning safer, easier and faster. These custom-built mobile structures are designed to safely position and secure your auger for washing.

Koss Auger Wash Rack features:

- Stainless steel frame for long term durability
- UMHW (ultra high molecular weight) polyethylene cradle rollers offer high abrasion and wear resistance
- Option to hold one or two screws
- Casters for mobility
- Wash basket to hold small parts/tools
- Meet or exceed USDA sanitary standards



Wash Racks with Wash Baskets for Single or Twin Augers



Contact us for a quote!

1-800-844-6261 or inside.sales@kossindustrial.com