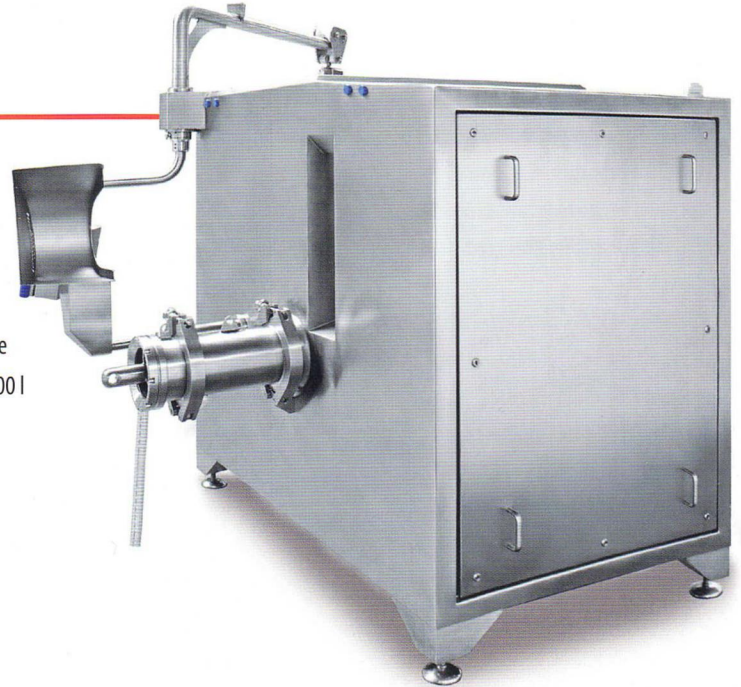


PSS SGS | Speed Grinders Self-Feeding

ADVANTAGES

- Fast and perfect grinding of fresh meat and other food products
- Final product of superior quality and excellent consistency
- Effective, profitable and high-quality build
- Smooth moving of processed material towards the grinding worm and subsequently to the grinding system itself by feeding wing
- Steady and smooth material supply to the grinding section and prevention of the accumulation of large product build up in the hopper which has a volume of 1200 l
- Easy and practical control
- Grinding head safety cover and maintenance safety switch
- Accessory trolley
- Rotary crane for easy manipulation
- Individual electronic and moving parts are safely covered
- Uncomplicated and fast sanitation
- PSS BES bone elimination system

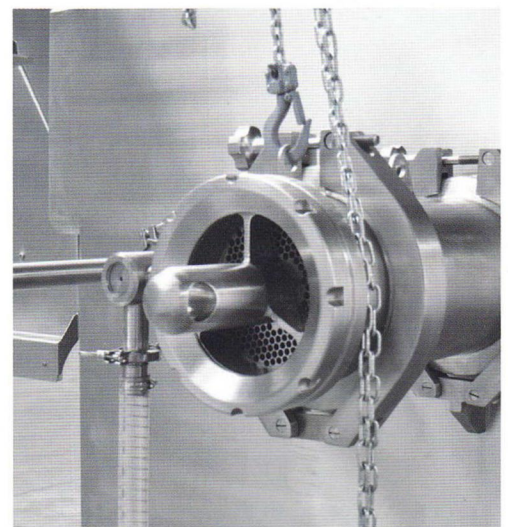


PSS SGS Speed Grinders Self-Feeding are compact devices designed for fast and perfect grinding of fresh meat and other food products. By using the PSS SGS, a coarse as well as very fine grinding can be produced and in both cases the result is an end product of superior quality and excellent consistency. An effective, profitable and high-

quality production is assured in food industry operations by using this machine. Fresh meat prepared for processing is fed into the PSS SGS hopper, which is equipped with a feeding wing. Its main function is helping the fast movement of processed material towards the grinding worm and subsequently to the grinding system itself. The final product of desired structure is

obtained according to the choice of grinding set. The construction of the wing is designed in a way in which the slowly rotating wing ensures a steady and thorough material supply to the PSS SGS grinding section. The advantage of the wing is that it prevents the accumulation of large amounts of product in the hopper and increases the grinding capacity.

PARAMETER		SGS 200	SGS 250
Grinding worm input		30 kW	45 kW
Feeding wing input		2,2 kW	2,2 kW
Control by frequency inverters		yes	yes
Machine weight		2 280 kg	2 380 kg
Capacity fresh meat *	fine grinding	4 000 kg/h	6 500 kg/h
	coarse grinding	8 000 kg/h	15 000 kg/h
Grinding set diameter		200 mm	250 mm
Hopper volume		1 200 l	1 200 l
Main dimensions	A	3220 mm	3220 mm
	B	2260 mm	2260 mm
	C	2570 mm	2570 mm
	D	760 mm	760 mm
	E	2230 mm	2230 mm
	F	2660 mm	2660 mm



* depends on meat temperature and chosen grinding set

Notice:



All characteristics and descriptions of machines are only informational. As a result of continuous process improvement and modernization of our products there may be modifications and changes in characteristics and descriptions of machines. Therefore

Control

The PSS SGSs are controlled easily and practically via the PSS CCP, the central control panel, whose position can be changed and adjusted to individual needs. The coloured touch screen is adequately large and clear. It allows optional speed settings of the grinding worm as well as the feeding wing itself in order to achieve the required quality of final product.

Safety and manipulation

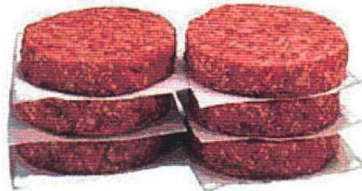
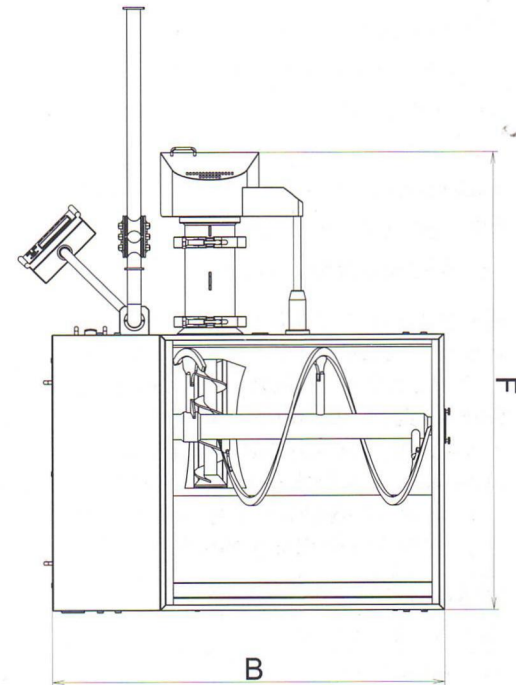
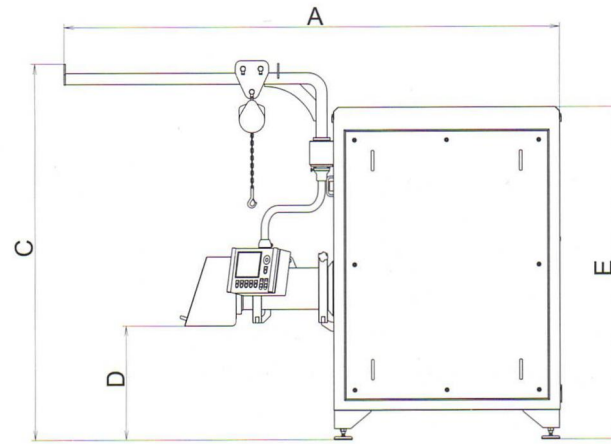
PSS SGSs are as standard equipped with the grinding head safety cover, the maintenance safety switch, the accessory trolley and the rotary crane for easy manipulation. During the device operation, its individual and moving parts are placed inside and are safely covered. PSS SGSs do not exceed the noise level of 80 dB, thus fulfilling all EU standards.

Hygiene and sanitation

PSS SGSs are manufactured from stainless steel AISI 304 and all external and internal surfaces coming into contact with product are polished. The hygienic design enables full compliance with the highest hygiene requirements for these machines. Rounded, non-overlapping edges, polished surfaces and perfect sealing ensure fast and uncomplicated sanitation.

PSS BES

PSS SGSs can additionally be equipped with PSS BES bone elimination system, which ensures perfect separation of cartilages, sinews and other hard particles from processed product. The system guarantees a minimal loss of residual meat.



OPTIONS

- PSS BES bone elimination system ■
- Mirror-polished worm ■
- Mirror-polished hopper ■
- Inspection step ■
- Inspection platform ■
- Inspection platform with safety railing ■
- Hopper wall extensions ■
- Remote access via internet ■