

## PSS SG | Speed Grinders

### ADVANTAGES

- Fast grinding of any kind of fresh meat and other food products
- Effective and practical use
- Superior quality of final product
- High performance and reliable operation
- Quality PSS grinding system ensures smooth grinding, minimal wear and production of premium quality products
- Easy control
- Grinding head safety cover
- Accessory trolley
- Rotary crane for easy manipulation
- Individual electronic and moving parts are securely covered
- Polished surfaces
- Uncomplicated and fast sanitation
- PSS BES bone elimination system



**PSS SG Speed Grinders are versatile universal machines designed for fast grinding of any kind of fresh meat and other food products. PSS SGs allow coarse as well as very fine grinding and provides superior quality of final products. The machines guarantee effective and practical**

**application and ensures high performance and reliable operation. Fresh meat, prepared for processing is fed into the PSS SGs hopper, where it is collected by the feed-grinding worm and subsequently moved towards the grinding set. The final product with the desired**

**structure is produced according to the chosen grinding set. The quality PSS grinding system ensures smooth grinding, minimal wear and production of a premium quality product.**

PARAMETER	SG 200	SG 250
Grinding worm input	30 kW	55 kW
Control by frequency inverters	yes	yes
Machine weight	1 790 kg	2 100 kg
Capacity fresh meat *	fine grinding	4 000 kg/h
	coarse grinding	8 000 kg/h
Grinding set diameter	200 mm	250 mm
Hopper volume	280 l + 220 l	340 l + 220 l
Main dimensions	A	2960 mm
	B	1180 mm
	C	2320 mm
	D	830 mm
	E	1960 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**

PSS SGs are controlled by the PSS CCP, the central control panel, whose position can be changed and adjusted to individual needs. The coloured touch screen is characterized by clarity and allows the setting of required device functions in order to obtain the highest quality final product.

**Safety and manipulation**

PSS SGs are as standard equipped with a grinding head safety cover, accessory trolley, maintenance safety switch and the rotary crane to enable easy manipulation. Individual electronic and moving parts are placed inside the machine and are securely covered. PSS SGs do not exceed the normal allowable limit of noise level, thus fulfilling EU standards.

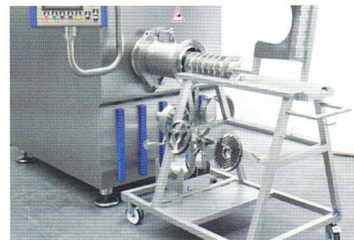


**Hygiene and sanitation**

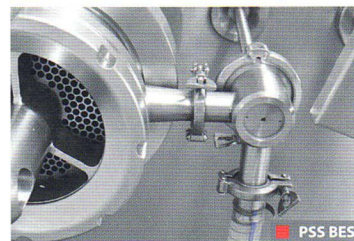
PSS SGs are manufactured from stainless steel AISI 304 and all external and internal surfaces, which come into contact with product, are polished. An important feature of the device is its hygienic design allowing uncomplicated removal of machine parts to allow perfect cleaning. The non-overlapping surfaces and the perfect sealing allow fast sanitation.

**PSS BES**

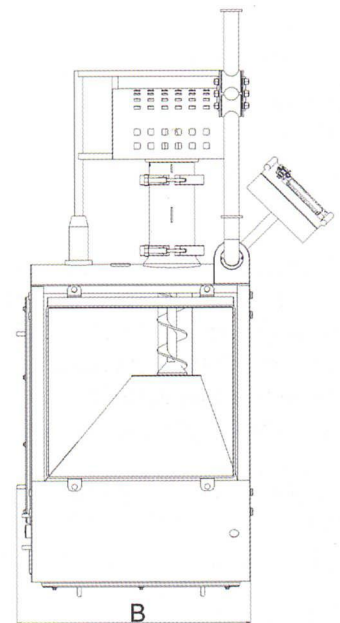
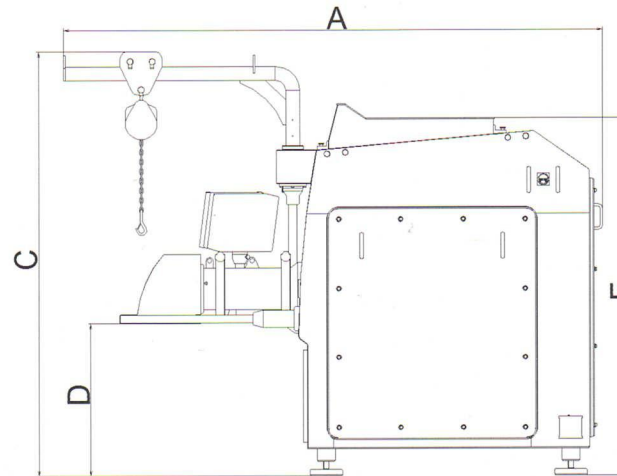
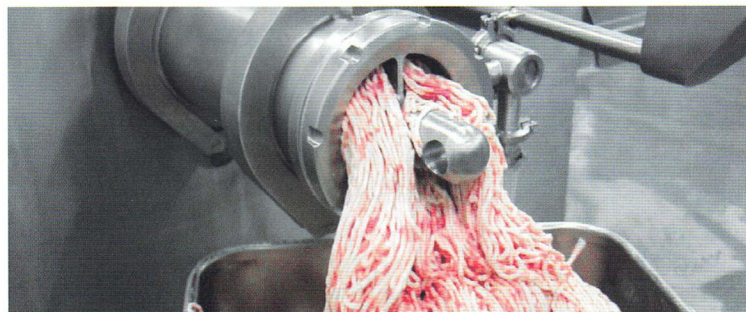
PSS SGs can be additionally equipped with a PSS BES bone elimination system. The system allows a perfect separation of cartilages, sinews and other hard particles from the meat itself and thus ensures a minimal loss of residual meat.



Feeding device



PSS BES



**OPTIONS**

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