

## PSS RM | Meat Grinders

### ADVANTAGES

- Fast and perfect grinding of all fresh meat types
- Perfect product quality for coarse as well as for very fine grinding
- Two-worm feeding (RM 160/3000)
- Minimizing temperature increase and achieving the required quality
- Grinding head safety cover
- Electronic and moving parts are covered
- All control elements in the field of view with easy access
- Polished surfaces
- Uncomplicated and fast sanitation
- PSS Sinew separation device
- PSS P lifting device

**PSS RM grinders are designed for food industry operations for fast grinding of any fresh meat type. PSS RMs ensure excellent product quality from coarse to very fine grinding. Fresh meat is loaded to the PSS RMs hopper, where it is moved by two feeding worms (RM 160/3000). The material is pushed to the grinding set by the grinding worm. The required structure is achieved according to a choice of the grinding set.**



PARAMETER	PSS RM 114 P	PSS RM 130	PSS RM 160	PSS RM 3000	
Capacity *	Fine grinding	1400 kg/h	1750 kg/h	2600 kg/h	3000 kg/h
	Coarse grinding	1800 kg/h	2200 kg/h	3500 kg/h	4000 kg/h
Grinding set diameter	114 mm	130 mm	160 mm	160 / 200 mm	
Hopper volume	100 l	84 l	200 l	270 l	
Grinding worm input	5,5 kW	11 kW	15 / 19 kW	22 / 32 kW	
Feeding worm input	-	1,5 kW	1,5 / 1,9 kW	1,5 / 1,9 kW	
Machine weight	360 kg	560 kg	1 350 kg	1 750 kg	
Main dimension	A	1220 mm	1340 mm	1840 mm	1840 mm
	B	680 mm	718 mm	870 mm	870 mm
	C	1110 mm	1130 mm	1470 mm	1470 mm
	D	470 mm	490 mm	750 mm	750 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





PROCESSING SYSTEM SOLUTIONS

**Control**

PSS RMs are controlled from the panel placed on the grinder side. The worms and the optional PSS P lifting device also controlled from the control panel. Two optional worm speeds enable achieve the required product quality. PSS RM 114 P has control buttons for starting and stopping the machine.

**Safety and manipulation**

PSS RM 130/160/3000 are as standard supplied with the grinding head safety cover and the inspection step for visual checking. The grinding head is mounted to the grinder by a clamp that enables the grinding head's fast mounting and dismounting. PSS RMs achieve the noise level lower than 80 dB and meet EU regulations.

**Hygiene and sanitation**

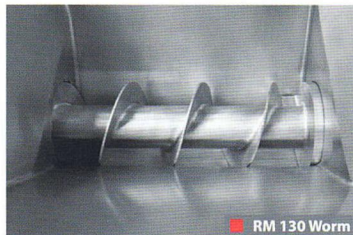
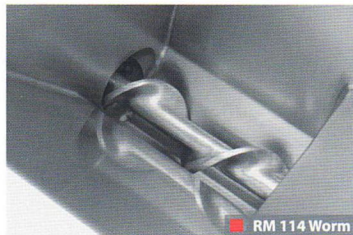
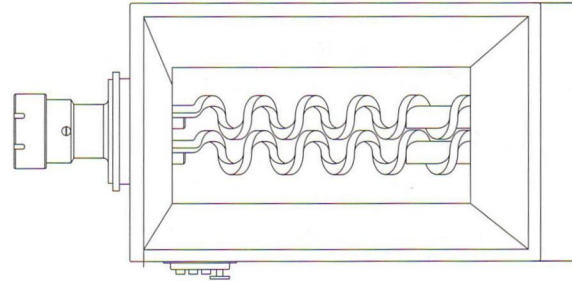
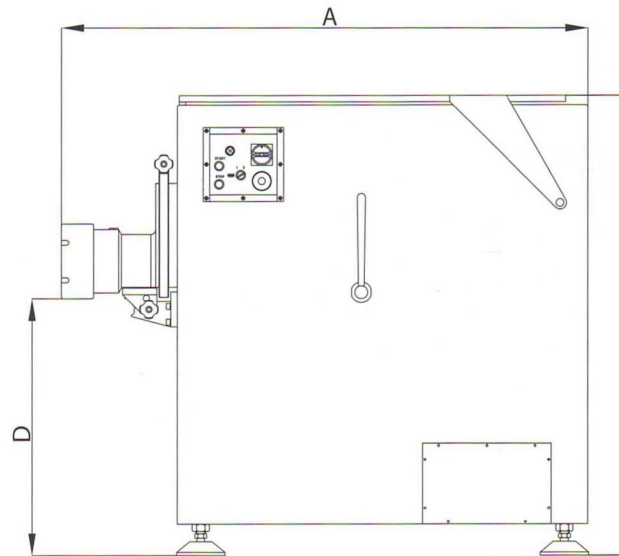
PSS RMs are manufactured from stainless steel AISI 304 and all external and internal surfaces which come into contact with product, are polished. The PSS RMs hygienic design takes into account the minimizing of areas for bacterial growth. The non-overlapping surfaces and perfect sealing enable uncomplicated and fast sanitation.

**Sinew separation device**

PSS RMs can be optionally supplied with the PSS Sinew separation device that enables a perfect separation of cartilages and sinews from the processed meat.

**PSS P**

PSS RM 160/3000 can be optionally supplied with the PSS P lifting device, which significantly simplifies and speeds up the production process.



**OPTIONS**

- Sinew separation device
- Mirror-polished worms
- Mirror-polished hopper
- PSS P lifting device (RM 160/3000)
- Hopper wall extension
- Reduction of hopper wall height
- Feeding wing (RM 114)
- Finger (pressing arm)
- Feeding/mixing paddles (RM 160)