

## PSS RM 160 | Meat Grinder

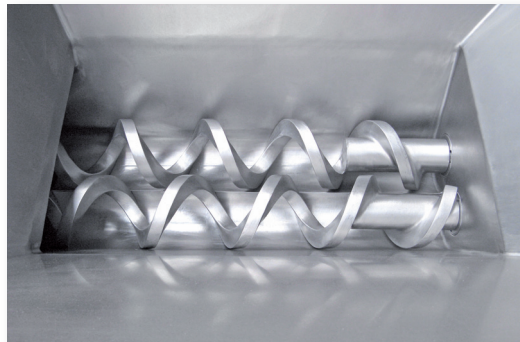
### Advantages

- Fast fresh meat cutting
- Perfect product quality for coarse as well as for very fine cutting
- Two worm feeding
- Temperature increase minimizing and achieving of required quality
- Cutting head safety cover
- Polished surfaces
- Uncomplicated and fast sanitation
- Bone separation device
- PSS P lifting device



*PSS RM grinders are designed for the food industry operations for fast cutting of any fresh meat type. PSS RM ensure the excellent product quality from the coarse to very fine cutting.*

*The fresh meat is loaded to the PSS RM hopper, where it is moved by two feeding worms. The material is pushed to the cutting assembly by the processing worm. The required structure is achieved according to a choice of cutting assembly.*



### Control

PSS RM are controlled from the panel placed on the grinder side. The feeding worms, the processing worm and the optional PSS P lifting device are controlled from the control panel. Two optional worm speeds enable the required product quality achieving.

### Safety and manipulation

PSS RM are standardly supplied with the cutting head safety cover and the inspection step for a visual checking. The cutting head is mounted to the grinder by the clamp that enables the cutting head's fast mounting and dismounting. PSS RM achieve the noise level lower than 80 DB and meet the EU as well as the US regulations.

### Hygiene and sanitation

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

### Bone separation device

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

### PSS P

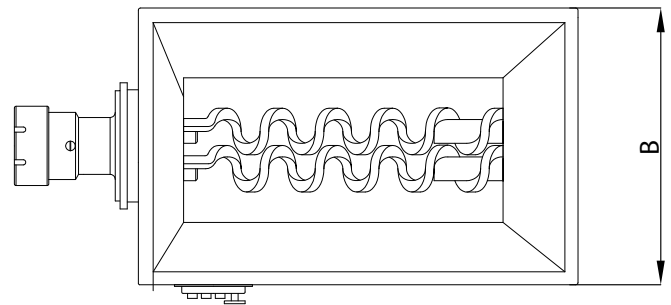
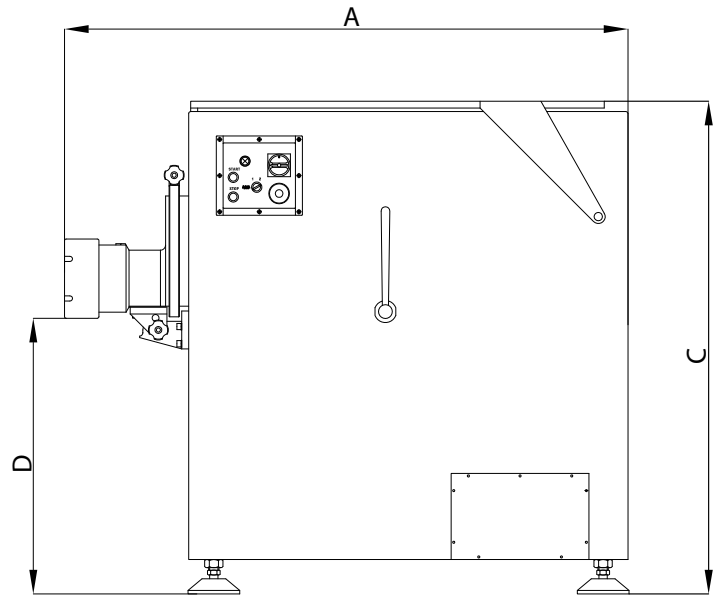
PSS RM can be optionally supplied with the PSS P lifting device, which significantly simplifies and speeds up the production process.

### Options

- Bone separation device
- Mirror-polished worms
- Mirror-polished hopper
- PSS P lifting device
- Hopper wall extension
- Abbreviated hopper walls

#### Notice:

As a result of continuous process improvement and modernization of our products there may be deviations and changes in characteristics and descriptions of machines. Therefore the manufacturer PSS SVIDNÍK, a.s. reserves the right to change some specifications and technical parameters of its products.



| Parameter                 |                | PSS RM 160                |
|---------------------------|----------------|---------------------------|
| Processing worm input     |                | 19 kW                     |
| Feeding worm input        |                | 1,9 kW                    |
| Machine weight            |                | 1 350 kg                  |
| Main dimension            | A              | 1 635 mm                  |
|                           | B              | 927 mm                    |
|                           | C              | 1 430 mm                  |
|                           | D              | 800 mm                    |
| Capacity*                 | Fine cutting   | 1 500 kg/h                |
|                           | Coarse cutting | 2 500 kg/h                |
| Cutting assembly diameter |                | 160 mm                    |
| Hopper volume             |                | 200 l                     |
| Voltage network           |                | 3/PE/N 50Hz 230/400V TN-S |
| Standardized AC voltage   |                | 230/400 V ± 10%           |
| Control voltage           |                | 230/24 V AC               |

\* depends on meat temperature and chosen cutting assembly