

PSS RMM 160 P | Frozen Meat Grinder

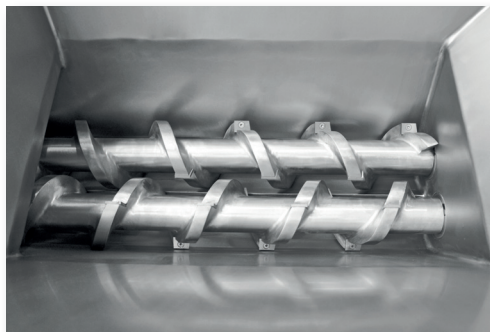
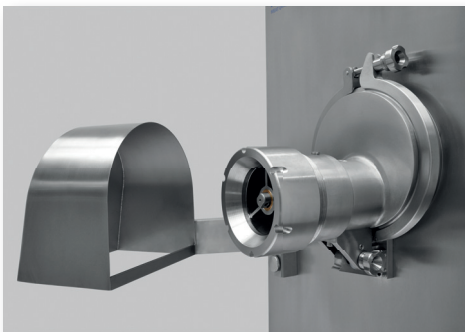
Advantages

- Fast and gentle grinding of any fist-sized frozen meat with temperature to -10 °C
- Achievement of the best results when grinding
- Guarantee of excellent quality of final product
- Meat collections by two specially modified feeding worms
- Simple control
- Safety cover of cutting head
- Electronic and mechanical parts are safely covered
- Polished surfaces
- Reduced bacteria formation and achievement of the highest hygiene standard
- Uncomplicated and time saving sanitation
- Sinew separation device
- PSS P lifting device that significantly simplifies and speeds up the production process



PSS RMM Frozen Meat Grinders are devices designed for fast and gentle grinding of any fist-sized frozen meat with temperature to -10 °C, as well as for fresh meat grinding. Their introduction into service is a guarantee for economic and practical use and achievement of the best results when grinding.

The PSS RMM Frozen Meat Grinders guarantee the excellent quality of final product. The fresh or frozen meat is fed into the PSS RMM hopper, where it is collected by two specially modified worms. Then the material is moved towards a cutting assembly by short cutting worm. The desired structure can be achieved depending on the composition of selected cutting assembly.



Control

The PSS RMM are simply controlled from a panel, which is placed on the grinder's side. The control buttons for activity regulation of feeding worms, cutting worm and optional PSS P lifting device are positioned on the panel. Two optional speeds of feeding worms enable achieving the required product quality.

Safety and manipulation

The PSS RMM are standardly equipped with a safety cover of cutting head and an inspection step for visual checking. All electronic and mechanical device parts are safely covered to ensure protection of operating personnel during machine's operation. The PSS RMM achieve noise levels below 80 dB, thus satisfying the EU and U.S. standards.

Hygiene and sanitation

The PSS RMM are manufactured from stainless steel AISI 304 and all external and internal surfaces, which come into contact with product, are polished. The overall design contributes significantly to reducing of bacteria formation, what helps to reach the highest standard of hygiene for the PSS RMM grinders. The non-overlapping areas and perfect sealing enable uncomplicated and time saving sanitation.

Sinew separation device

The PSS RMM can be additionally equipped with a sinew separation device that enable perfect separation of cartilages and sinew from the meat itself.

PSS P

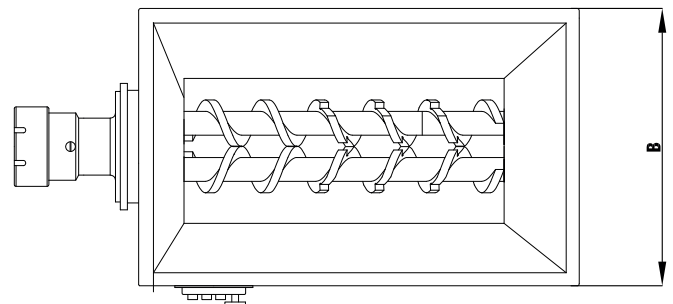
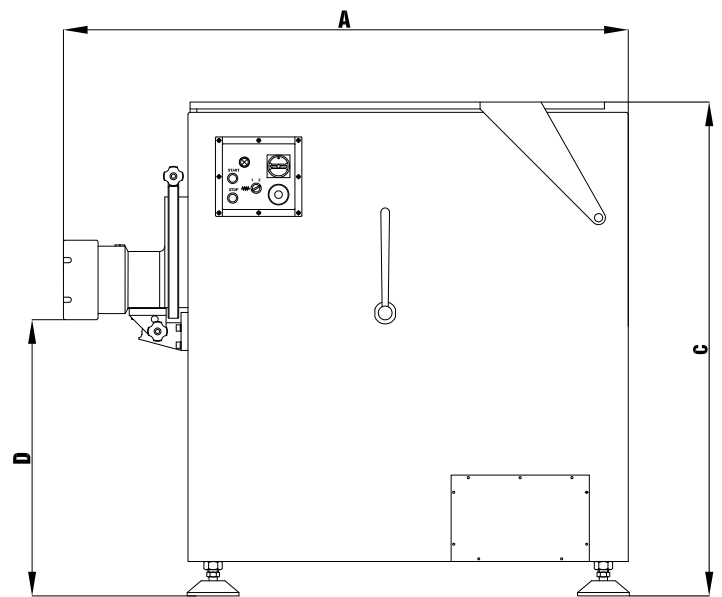
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Options

- Sinew separation device
- Mirror-effect polished worms
- Mirror-effect polished hopper
- Feeding worms for fresh meat
- PSS P lifting device
- Hopper wall extension
- Reduction of hopper wall height

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 RMM 160 P
Cutting worm input	22 kW
Feeding worm input	1,9 kW
Machine weight	1 350 kg
Main dimensions:	
A	1 635 mm
B	868 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