

PSS SCG 280 | Speed Combi Grinder

Advantages

- Cutting of frozen meat blocks down to -25 °C
- Outstanding product quality for coarse as well as very fine cutting
- Independent speed regulation of each worm
- Minimizing of temperature increase and achieving of required quality
- Turnable and sliding crane
- Trolley for accessories
- Safety cover of cutting head
- Polished surfaces
- Complication-free and fast sanitation
- PSS BES bone elimination system



PSS SCG is designed for food industry operations for fast grinding of any kind of fresh and frozen meat as well as whole frozen meat blocks with temperature down to - 25 °C. PSS SCGs ensure an excellent product quality in range from coarse to very fine cutting.

The frozen meat blocks are loaded into the PSS SCG hopper, where they are cut by the feeding worm; the process creates neither meat dust nor small materials. Pre-grinded material is moved towards the cutting head by the processing worm. A desired structure is achieved according to a choice of final hole plate. Separate drives with frequency converters enable an independent control of each worm.



Control

PSS SCG is controlled from PSS CCP –Central Control Panel– with an option of changing feeding and grinding speed. The coloured touchscreen enables settings of required worm speeds to minimize temperature increase and to achieve required product quality.

Safety and manipulation

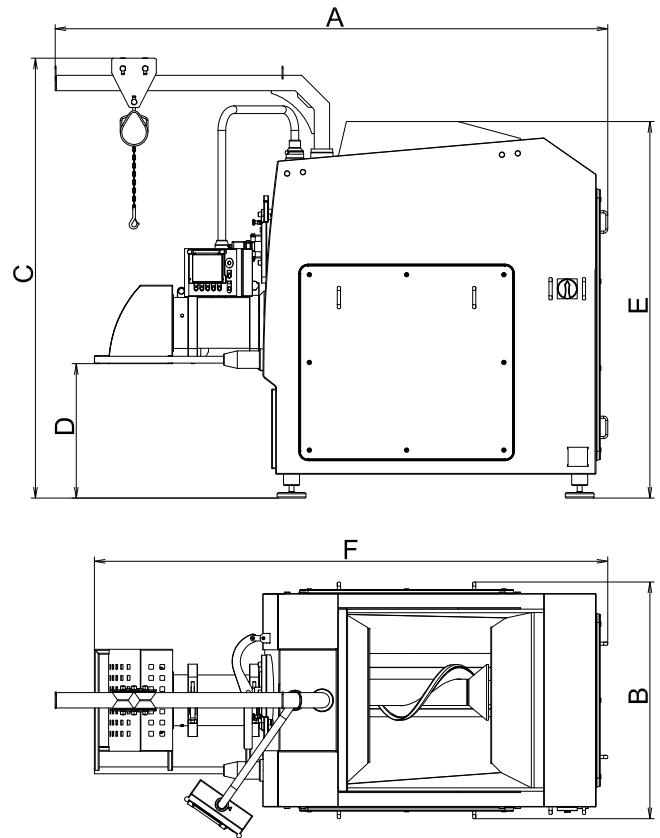
PSS SCG is as standard supplied with a turnable crane for easier manipulation, with a trolley for accessories and with a safety cover of the cutting head. PSS SCG has the noise level approximately 80 DB and meet EU as well as US regulations.

Hygiene and sanitation

PSS SCG is manufactured from stainless steel AISI 304 and all external and internal surfaces that come into contact with product are polished. Hygienic design of PSS SCG takes into account the minimizing of bacteria formation. Non-overlapping surfaces and perfect sealing enable complication-free and fast sanitation.

PSS BES

PSS SCG can be additionally supplied with the PSS BES bone elimination system that enables perfect separation of cartilages, sinews, bones, plastics and metals. PSS BES can be adjusted to minimize the amount of excluded lean meat.



Options

- PSS BES bone elimination system
- Mirror-effect polished worm
- Mirror-effect polished hopper
- Inspection footsteps
- Inspection platform
- Extension of hopper walls
- Safety rail around the hopper
- Remote access via internet

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.

Parameters	PSS SCG 280
Grinding worm input	100 kW
Feeding worm input	18,5 kW
Control via frequency converters	yes
Weight of the machine	4 400 kg
Main dimensions	
A	3 405 mm
B	1 435 mm
C	2 892 mm
D	920 mm
E	2 290 mm
F	3 084 mm
Capacity fresh meat*	
- fine grinding	6 500 kg/hour
- rough grinding	22 000 kg/hour
Capacity frozen blocks*	
- fine grinding	3 000 kg/hour
- rough grinding	14 000 kg/hour
Cutting set diameter	280 mm
Hopper volume	550 l
Voltage network	3/PE/N 50 Hz 230/400V TN-C-S
Standardized AC voltage	230/400 V ± 10%
Control voltage	230/24 V AC

* depends on meat temperature and chosen cutting assembly