

PSS SG 200 | Speed Grinder

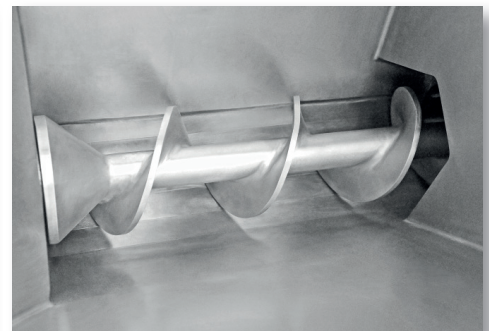
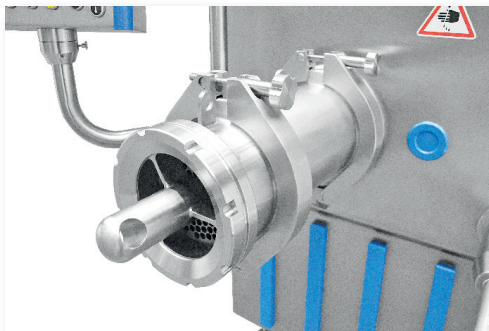
Advantages

- Fast cutting of any kind of fresh meat and other food products
- Effective and practical application
- Superior quality end product
- High performance of the device and a reliable operation
- Quality PSS cutting system ensures a smooth cutting, a minimal worn away and obtaining of premium quality product
- Easy control
- Cutting head safety cover
- Accessories 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 200 Speed Grinder is a versatile and universal device designed for fast cutting of any kind of fresh meat and other food products. PSS SG 200 allows a coarse as well as very fine cutting and provides superior quality end product. The device is a guarantee for an effective and practical application and ensures a high performance and a reliable operation.

Fresh meat, prepared for processing, is fed into the PSS SG hopper, where it is collected by the feed-cutting worm and subsequently moved towards the cutting set. The end product of desired structure is acquired according to a chosen cutting set. The quality PSS cutting system ensures a smooth cutting, a minimal worn away and an obtaining of premium quality product.



Control

PSS SG 200 is easily controlled by PSS CCP, the central control panel, whose position can be changed and adjusted to actual needs. The coloured touch screen is characterized by clarity and allows settings of required device functions in order to obtain the premium quality end product.

Safety and manipulation

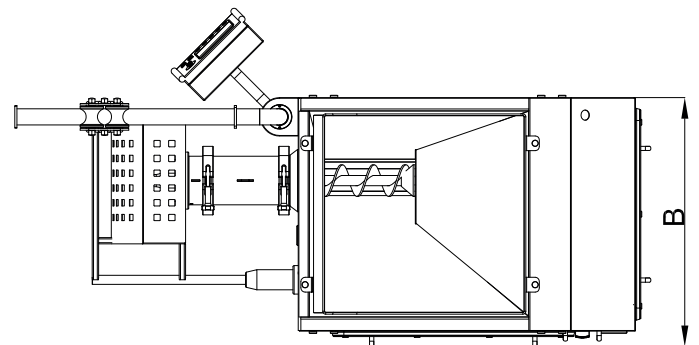
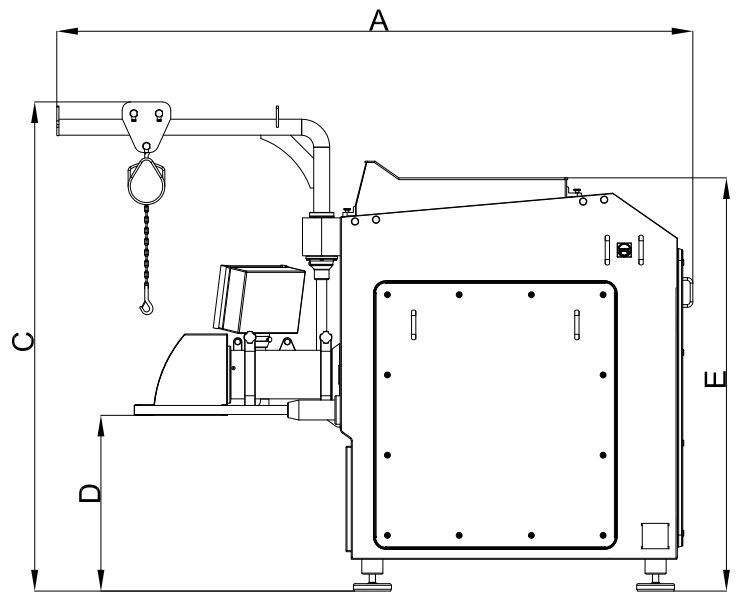
PSS SG 200 is standardly equipped with the cutting head safety cover, the accessories trolley, the maintenance safety switch and the rotary crane enabling easy manipulation. Individual electronic and moving parts are placed inside the machine and are securely covered. PSS SG 200 does not exceed the normal allowable limit of noise level, thus fulfilling the EU and U.S. standards.

Hygiene and sanitation

PSS SG 200 is 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 replacement and a perfect cleaning of individual machine parts. The non-overlapping surfaces and the perfect sealing allow uncomplicated and fast sanitation.

PSS BES

PSS SG 200 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.



Options

- PSS BES bone elimination system
- Feeding device
- Mirror-polished worm
- Mirror-polished hopper
- Inspection step
- Inspection platform
- Inspection platform with safety railing
- Hopper walls extensions
- Internet remote access

Notice:

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 the manufacturer PSS SVIDNÍK, a.s. reserves the right to change any specifications and technical parameters of its products.

PARAMETER		PSS SG 200
Worm input		30 kW
Control by frequency converters		yes
Machine weight		1 790 kg
Main dimensions:		
	A	3 015 mm
	B	1 180 mm
	C	2 320 mm
	D	830 mm
	E	1 960 mm
Capacity *	Fine cutting	4 000 kg/h
	Coarse cutting	8 000 kg/h
Cutting set diameter		200 mm
Hopper volume		280 + 220 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 set