



PSS SMGA | Speed Mixers Grinders Angle



Advantages

- Fast mixing and grinding of pre-cut meat
- Modern combination of Speed Mixers and Speed Grinders
- Gentle and quality mixing in mixing section
- Excellent product quality with coarse as well as very fine grinding in grinding section
- Multifunction device with compact, space-saving design
- Maximally overlapping paddles in almost square, two-level hopper
- Paddles gently move product in every direction
- Fast emptying and minimal product residue
- Speed regulation, in both mixing and grinding sections, enable excellent product structure
- Rotary and movable crane
- Accessory trolley
- Safety cover of grinding head
- Cover of mixing section emptying outlet
- Polished surfaces
- Uncomplicated and fast sanitation
- N₂ or CO₂ connections placed behind covers
- Cooling system significantly extends the product lifetime can reduces bacteria growth
- PSS BES bone elimination system

PSS SMGAs are a modern combination of Speed Mixers and Speed Grinders. In the mixing section they ensure a gentle and quality mixing and in the grinding section an excellent product quality ranging from coarse to very fine grinding. PSS SMGAs are multifunc-

tion devices with a compact, space-saving design. The rotating overlapping paddles gently move the product in every direction to give it the desired structure. The grinding worm area is located in the bottom part of the two-level hopper, where the worm efficiently moves the

material to the grinding set. The desired structure is achieved according to a choice of grinding set. PSS SMGAs are supplied with frequency inverters in both mixing and grinding sections, that enables speed regulation and excellent product structure.

Control

PSS SMGAs are controlled from the PSS CCP, central control panel with the possibility of changing its position for easy operator use. The coloured touchscreen enables settings of required speeds of paddles and worm. With the optional N₂ and CO₂ system, the processing time is adjustable together with impulses and pauses.

Safety and manipulation

PSS SMGAs are as standard supplied with a rotary crane for easy manipulation, an accessory trolley, a safety grinding head cover and a cover of mixing section emptying outlet. With the optional cooling system, the N₂ and CO₂ connections are placed behind covers what ensures the operators safety. PSS SMGAs achieve the noise level of approximately 80 dB and meet EU standards.

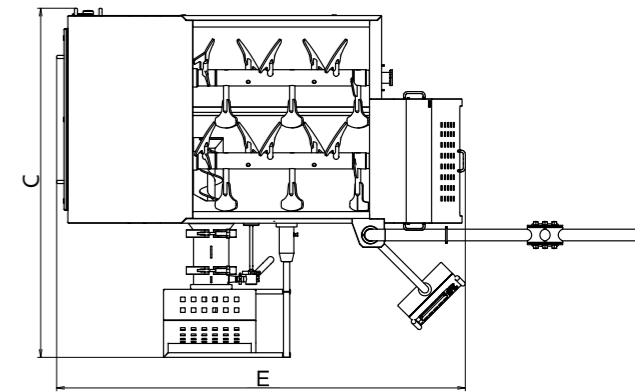
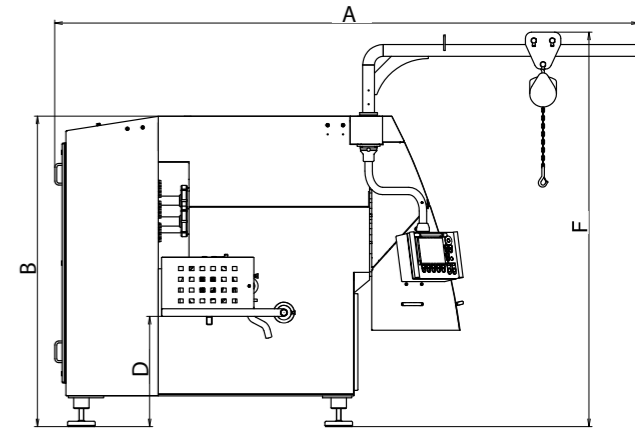


Hygiene and sanitation

PSS SMGAs are manufactured from stainless steel AISI 304 and all external and internal surfaces coming into contact with product are polished. The hygienic design of PSS SMGAs minimizes the possibility of bacteria growth. Non-overlapping surfaces and perfect sealing enable uncomplicated and fast sanitation. PSS SMGAs have the sealing placed minimum 150 mm away from the hopper to enable easy dismantling and cleaning.

PSS BES

PSS SMGA can be additionally supplied with PSS BES bone elimination system which enables a perfect separation of cartilages, sinews, bones, plastics and metals. PSS BES minimizes the amount of separated lean meat.



PARAMETERS		PSS SMGA 700-200	PSS SMGA 900-200	PSS SMGA 1200-250	PSS SMGA 1700-250	PSS SMGA 2200-280	PSS SMGA 2700-280
Total hopper volume		900 l	1 200 l	1 500 l	2 100 l	3 200 l	3 900 l
Net mixing volume		700 l	900 l	1 200 l	1 700 l	2 200 l	2 700 l
Mixing section input		8 kW	11,5 kW	15,5 kW	22,5 kW	25 kW	30 kW
Control via frequency inverters		yes	yes	yes	yes	yes	yes
Grinding section input		30 kW	30 kW	45 kW	45 kW	75 kW	75 kW
Control via frequency inverters		yes	yes	yes	yes	yes	yes
Machine weight		2 680 kg	2 750 kg	2 980 kg	3 380 kg	4 180 kg	4 580 kg
Main dimensions	A	3 530 mm	3 800 mm	3 860 mm	4 300 mm	4 520 mm	4 860 mm
	B	2 100 mm	2 020 mm	2 300 mm	2 300 mm	2 500 mm	2 500 mm
	C	2 100 mm	2 270 mm	2 250 mm	2 250 mm	2 650 mm	2 650 mm
	D	760 mm	720 mm	780 mm	780 mm	790 mm	790 mm
	E	2 540 mm	2 140 mm	2 690 mm	2 690 mm	2 850 mm	2 850 mm
	F	2 550 mm	2 570 mm	2 980 mm	3 430 mm	3 590 mm	3 890 mm
Capacity *	Fine grinding	4 000 kg/h	4 000 kg/h	6 500 kg/h	6 500 kg/h	6 500 kg/h	6 500 kg/h
	Coarse grinding	8 000 kg/h	8 000 kg/h	15 000 kg/h	15 000 kg/h	20 000 kg/h	20 000 kg/h
Grinding set diameter		200 mm	200 mm	250 mm	250 mm	280 mm	280 mm
Voltage network		3/PE/N 50Hz 230/400V TN-S	3/PE/N 50Hz 230/400V TN-S	3/PE/N 50Hz 230/400V TN-S	3/PE/N 50Hz 230/400V TN-S	3/PE/N 50Hz 230/400V TN-S	3/PE/N 50Hz 230/400V TN-S
Standardized AC voltage		230/400 V ± 10%	230/400 V ± 10%	230/400 V ± 10%	230/400 V ± 10%	230/400 V ± 10%	230/400 V ± 10%
Control voltage		230/24 V AC	230/24 V AC	230/24 V AC	230/24 V AC	230/24 V AC	230/24 V AC

* depends on meat temperature and chosen grinding set

Options

- PSS BES bone elimination system
- Dust lid without sealing
- Grid cover
- Plate cover with sealing
- Weighing system on frame
- Temperature sensor
- Cooling system of top injection N₂
- Cooling system of top injection CO₂
- Cooling system of bottom injection CO₂
- Steam injection system
- Water dosing
- Mirror-polished worm
- Mirror-polished hopper and paddles
- Inspection platform
- Remote access via internet