

> **ANGULAR
MINCER**
FOR FROZEN MEAT



Chiacchiera



› ANGULAR MINCER FOR FROZEN MEAT

Capable of grinding fresh or frozen meat (blocks).

ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

The design of this equipment allows for the separate operation of the screws which, combined with the action of the slow-marching feeder, ensures a continuous and controlled supply of raw material into the grinder to get a clean cut and a high output. These screws have separate controls, which enables the user to adjust the speeds to avoid clogging.

› MAIN FEATURES

- High output with fresh or frozen meat.
- Excellent treatment of meat during operation.
- Easy maintenance, upkeep, and cleaning.
- Maximum service reliability.
- Optimal operating times and cost-effectiveness.

With the cutting set, it is possible to simultaneously select nerves and cartilage, which are then separated from the main grinding (when processing fresh meat).

The meat can be loaded through conveyor belts, bin elevators or 200-liter norm bins, depending on which option is more convenient.

› BUILD FEATURES

The equipment's build, operation, cleaning, and safety features comply with the existing sanitary regulations.

The receiving hopper is shaped so that the product can slide correctly towards the auger conveyor, avoiding its incomplete filling.

These angle grinders come in several similar models, each one with a differently powered electrical motor installed in the auger conveyors which move the meat, and which depend on the work that needs to be done.



› ADDITIONAL EQUIPMENT

- Assembly and cleaning bin for the feed screw, the grinding screw, and the cutting sets.
- Cutting device for fresh meat, cutting set.
- Hardness-separating device, cutting set.
- Conveyor belt to load the equipment.
- Norm bin elevator or bins with an electromechanical worm drive.

MODEL	280	280 S
perforated discs diameter (mm)	280	280
conveyor power (hp)	10	20
meat auger power (hp)	150	180
approximate net weight (kg)	3,600	3,700



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ISO 9001:2015

Dimensions and design are illustrative.
Customizable machines according to customer specifications.

Contact us for quotation or advice.