

› ANGULAR MINCER



Chiacchiera



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This machine is fit for mincing fresh or frozen meat.

 ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

Its design is based on the functions of the endless screw, of the transport and of the pressure of the meat in the cutting area. The screws are placed forming a right angle and a sort of funnel shape, allowing that the meat moves slowly towards the cutting area. These screws are controlled separately, allowing adjusting the velocities to avoid the clogging that hit the meat.

› PRINCIPAL CHARACTERISTICS

- High performance in fresh and frozen meat.
- Excellent treatment of the meat during the process.
- Easy maintenance and cleaning.
- Maximum service reliability.
- Optimum economic costs and operating times.

The cutter set allows simultaneously selecting the nerves and cartilages that will be unloaded then separately from the main mincing. The loading is done in standardized carts (200 litres) that are moved by an elevator with hydraulic or mechanic drive (according to request). The electrically-operated valves of the conveyor are bidirectional in the elevator with hydraulic drive and they are controlled through the course limits for upper and lower positions.

› CHARACTERISTICS OF CONSTRUCTION

The construction, working and cleaning characteristics are under the public health regulations. The receiver hopper has the adequate shape so as the product can properly slide towards the endless conveyor, avoiding the incomplete filling of it. There are several models of these angular mincers, each one with different power in the electric motors placed in the endless screws that transport the meat and that varies according to the task to be done.



› SPECIAL APPLICATIONS

This equipment can be adapted to process others non-meat processing products: vegetables, cheeses, etc. For that reason we designed an endless and cutter set which can be equipped with pre-cutter, disk with perforations of specific size, special designed cutters, etc.

MODEL	150	200	200S	200SE
diameter of the perforated disks (mm)	150	200	200	200
power of the conveyor (hp)	2	2	2	4
power of the endless for meat (hp)	15	30	40	60
power of the cart elevator (hp)	1,5	1,5	1,5	1,5
estimated net weight (kg)	640	880	950	1.020



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CERTIFIED COMPANY
ISO 9001:2015

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

Contact us for quotation or advice.