



PSS RM / RMM

Meat Grinders

PSS RM and RMM grinders are designed for food industry operations for fast and gentle grinding of any fresh meat and also for fist-sized frozen meat with temperature to -10°C. PSS RM and RMMs guarantees economical

and practical use and achieves the best cutting results. PSS RM and RMMs ensure excellent product quality from coarse to very fine grinding. Fresh or frozen meat is loaded to the grinders hopper, where it is moved by two

feeding worms (RM 160/3000). The material is pushed to the grinding set by the grinding worm. The required structure is achieved according to a choice of the grinding set.

Advantages of meat grinders

- Fast and gentle grinding of any fresh meat and any fist-sized frozen meat with temperature to -10°C
- All control elements in the field of view with easy access
- Guarantee for economic and practical use and achievement of the best results when grinding
- Guarantee of excellent quality of final product
- Meat collecting by two specially modified feeding worms (RM160/3000)
- Simple control
- Grinding head safety cover
- Electronic and mechanical parts are safely covered
- Polished surfaces
- Highest hygiene standard
- Uncomplicated and time saving sanitation
- PSS P lifting device, that significantly simplifies and speeds up the production process
- Performance, speed, reliability, efficiency of use and excellent quality of processing

Basic options selection

- Feeding worms for fresh / frozen meat
- Feeding / mixing paddles (RM / RMM 160, 3000)
- Adjustable speed of feeding and grinding worm
- PSS P lifting device (RM 160/3000)
- Hopper wall extension
- Inspection step
- Feeding stirrer (RM 114)
- Mirror-polished worms
- Mirror-polished hopper
- Sinew separation device - mechanical separation of bone fragments, sinews and cartilages with separation knife, while separation is possible only for fresh meat and its effectiveness is adjustable by lever and depends on quality of input raw material



Mixing paddles of RMM 160 M



Lifting device of RM 160



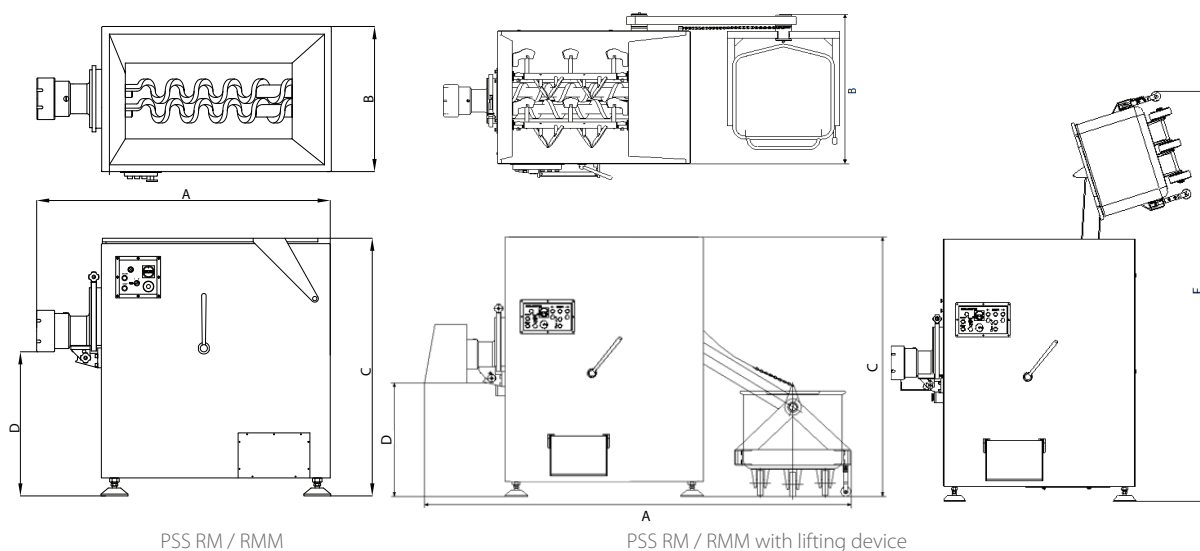
Control panel of RM 160



Separation device of RM 160

PARAMETER		PSS RM 114	PSS RM 130	PSS RM 160	PSS RM 3000	PSS RMM 160	PSS RMM 3000
Capacity *	Fine grinding	1400 kg/h	1750 kg/h	2600 kg/h	3000 kg/h	1500 kg/h	1800 kg/h
	Coarse grinding	1800 kg/h	2200 kg/h	3500 kg/h	4000 kg/h	2500 kg/h	3500 kg/h
Grinding set diameter		114 mm	130 mm	160 mm	160 / 200 mm	160 mm	160 / 200 mm
Hopper volume		100 l	84 l	200 l	270 l	200 l	270 l
Grinding worm input		5,5 kW	11 kW	15 / 19 kW	22 / 30 kW	22 kW	30 kW
Feeding worm input		-	1,5 kW	1,5 / 1,9 kW	1,5 / 1,9 kW	1,5 / 1,9 kW	1,5 / 1,9 kW
Machine weight		360 kg	560 kg	1 350 kg	1 750 kg	1 350 kg	1 750 kg

* depends on meat temperature and chosen grinding set



PSS RM / RMM

PSS RM / RMM with lifting device

MACHINE TYPE	A	B	C *	D	E
PSS RM 114	1 218 mm	725 mm	1 085 mm	452 mm	-
PSS RM 130	1 340 mm	753 mm	1 110 mm	470 mm	-
PSS RM 160	1 635 mm	927 mm	1 430 mm	800 mm	-
PSS RM 3000	1 890 mm	1 070 mm	1 700 mm	745 mm	-
PSS RMM 160	1 635 mm	868 mm	1 430 mm	800 mm	-
PSS RMM 3000	1 890 mm	1 070 mm	1 700 mm	745 mm	-
PSS RM 160 P	2890 mm	1200 mm	1700 mm	870 ± 50 mm	2780 mm
PSS RM 3000 P	2890 mm	1196 mm	1 700 mm	745 mm	2800 mm
PSS RMM 160 P	2890 mm	1196 mm	1 700 mm	870 ± 50 mm	2780 mm
PSS RMM 3000 P	2800 mm	1196 mm	1700 mm	870 ± 50 mm	2800 mm

* Values can be different in range ±50 mm depending on the position of the adjustable legs



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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.



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