

# meateq

MEAT PROCESSING EQUIPMENT



## MEATEQ GRINDERS SERIE 400

MEATEQ grinders are made for the future with new design, construction and development from experience of meat grinders. Extremely strong construction for long mechanical life and designed for heavy duty operation. The machine body is made of thick solid stainless steel and easy to clean with no horizontal surfaces. MEATEQ grinders are in accordance with the safety regulations as to European standard for CE-Marks.

# MEATEQ GRINDERS SERIE 400

## Technical Specification

MEATEQ grinders is used for grinding products of frozen or fresh products such as meat, fat, fish, bone, slaughterhouse offal etc. MEATEQ grinders serie 400 are equipped with a generous sized hopper allowing standard frozen blocks of up to 80x60x20 cm in size to be ground.

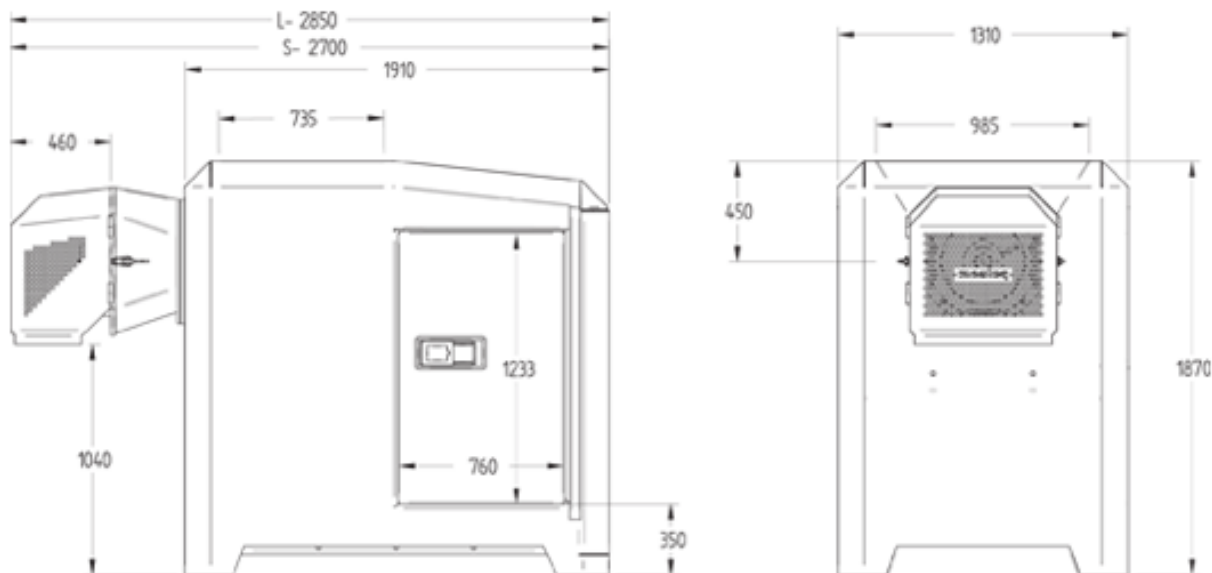
MEATEQ grinders serie 400 has a capacity of grinding aprox up to 25 ton/hour depending on feed speed, type of products and size of holes in hole plates.

MEATEQ grinders are fitted with a moistureproof IP54 standard motor, gearbox, V-belt transmission and electric starting

equipment with a push buttons panel. The grinders have strong bearings for axial pressure and roller bearings for feedscrew and kniveset.

MEATEQ grinders are equipped with a safety guard over the outlet as standard and security switches for the guard and service doors.

MEATEQ grinders serie 400 have knife sets with a diameter of 412 mm. The hole plates and knives are available in most existing diameters and knife designs depending of products to be ground. The grinder has a choice of one or two knife system depending on the product to be ground.



### Motor 400 V up to 90 Kw / 125 Hp

#### OPTIONS:

- ▶ Extra hopper height 500 mm, capacity 600 liter.
- ▶ Trolley for feed screw.
- ▶ Feed screw made of stainless steel.
- ▶ Feed screw with 2 outlets.
- ▶ Loader for standard bins.
- ▶ Motor alternative.
- ▶ Melting tube.