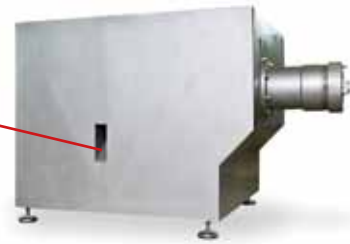


Grinder MG 550 - Wolfman

Technical information



Hygienic zone: prevents any possible cross contamination



For feeding of frozen blocks: optional inclined belt conveyor w/metal detector

scansteel foodtech supplies the World's largest grinder programme for high quality and high volume grinding. The MG 550 Wolfman with its Ø550 mm knife set grinds frozen blocks, frozen or fresh pork skin, as well as all kinds of fresh meat raw material.

Benefits

- Complete stainless steel construction
- Up to 40,000 kg/hr
- Optional scansteel knife tensioning system
- Grinds all sizes of meat blocks (including 1,200 x 400 x 100 mm) as well as odd sizes from bags or trays
- Large hopper in-feed area preventing bridge building
- Fully separated and sealed hygienic zone preventing any possibility of cross contamination
- Low noise level
- Low energy consumption

Technical Specifications

- 110 - 132 kW motor
- 2 units of dismantling crane
- Dismountable side panels on 3 sides of the cabinet
- CE standard
- Robust construction

Supply Options

Grinders can be supplied as stand-alone equipment or as part of an entire food processing line.

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