

Koncept Tech Butcher Line

Single Shaft Mixer Grinder 300/130 with CO₂ Bottom Injection System



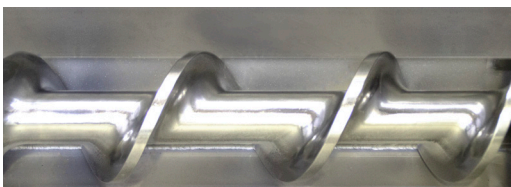
The Koncept Tech Butcher Line SSMG 300/130 is excellent for standardization/mixing and cooling of all types of meat raw material. With its gross mixer volume of 335 litres, it is suitable to be fed by 1 (one) standard stainless steel trolley.



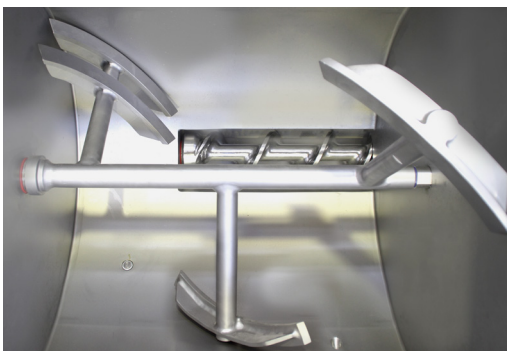
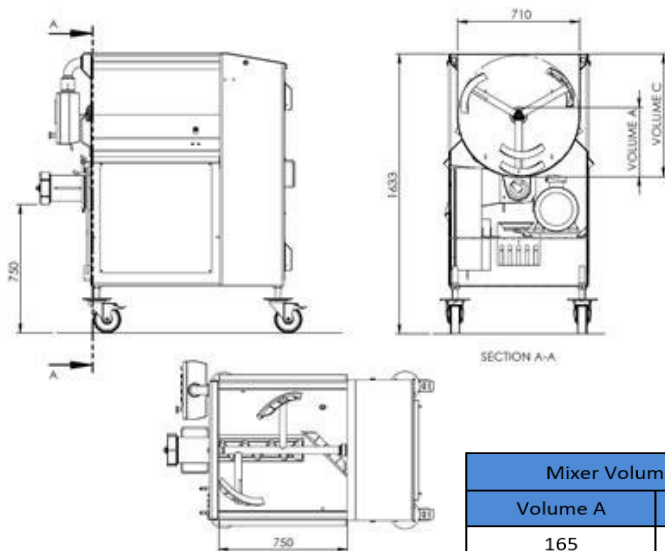
The SSMG 300/130 is equipped with a 7.5 kW grinder motor and a 2,2 kW motor for the feeding/mixing wing. Both motors are equipped with frequency converter. Manually operated CO₂ lid with flange for mounting onto customer's exhaust system.



SSMG 300/130 shown with lid closed. Please note the hygienic zone, inspection area between the worm/auger and the gear box. Including grill cover with magnetic switch. Please also note the Allen Bradley operator panel, PanelView AB 800.



Stainless steel worm/auger with threaded worm pin for easy replacement.



Inside of the 335 litres mixing container.

Mixer Volumes, Liter	
Volume A	Volume C
165	335