

DO YOU WANT TO GRIND FROZEN MEAT BLOCKS IN ONE STEP?

(No Pre-Crushing / No Flaking / No Guillotine Needed)

Over the years, scansteel foodtech has conquered the position as THE supplier with the World's widest grinder programme for high quality and high volume grinding both fresh meat and frozen meat blocks. Grinders are available as stand-alone equipment or as part of an entire food processing line.



FROZEN BLOCK GRINDER: MG 330

- 75 – 90 kW motor.
- Grinding capacity between 2000 - 6000 kg/hr.

FROZEN BLOCK GRINDER: MG 400 & MG 400 Heavy Duty

The scansteel foodtech MG 400 is an incredibly strong and reliable grinder for frozen blocks of meat raw material of any type as well as for certain bone-in products. It comes with either a fixed or a loose pre-cutter depending on the grinding application. The scansteel foodtech MG 400 features:

- 90 – 160 kW motor.
- Up to 12,000 kg/hr.
- Low energy consumption.
- Large hopper in-feed area preventing bridge building.
- General sizes of meat blocks as well as odd sizes from trays.



FROZEN BLOCK GRINDER: SuperGrind 400/260

The scansteel foodtech SuperGrind 400/260 is within its size/capacity probably the toughest and most Heavy Duty "Work Horse" among frozen meat raw material grinders.

The SuperGrind 400/260 is designed with a safety inlet cage to prevent meat raw material, such as frozen blocks, from being ejected during feeding of the grinder. SuperGrind 400/260 is designed with easy access for maintenance and inspection.

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FROZEN BLOCK GRINDER: Double Worm/Auger

The CombiGrind CG 225, CG 300 and CG 400 are truly unique and universal grinders and provide first-class grinding results, fully comparable with and even surpassing those of conventionally specialised grinders for fresh, tempered, or deep-frozen blocks without changing anything but the incoming raw material to be ground, coarsely or finely, as required.

High performance grinding within a wide capacity range is achieved through a low-tolerance, rigid design with smoothly shaped worms, hand-forged, welded, and ground superfine by skilled Danish craftsmen combined with the smooth surfaces of a high precision CNC milling lining.



Breaking- /feeding worm/auger



Grinding worm/auger



scanControl System

scansteel foodtech CombiGrind Series is equipped with our scanControl System. This system continuously monitors the frequency converters on the feeding/pre-grinding worm/auger and the grinding worm/auger for grinding section. If, for any reason, the grinding worm/auger is overloaded by the feeding/pre-grinding worm/auger, the scanControl System decreases the feeding speed until acceptable grinding conditions have been re-established. In extreme situations, the scanControl System actually reverses feeding/pre-grinding worm/auger.



Infeed hopper shown from top view

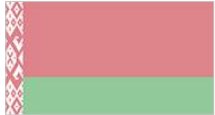


Operating panel with scanControl



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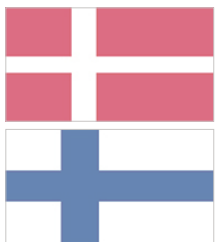
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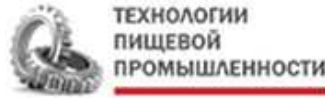
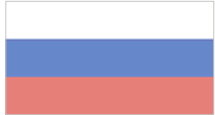
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