

MEAT GRINDERS SCG

SCG 200

SCG 280

SCG 280 STRONG

TURNKEY SOLUTIONS

**SOLUTIONS TO INCREASE
QUALITY OF PRODUCTION**

PSS SCG 280 | SPEED COMBI GRINDER



RELIABLE AND POWERFUL
GRINDER



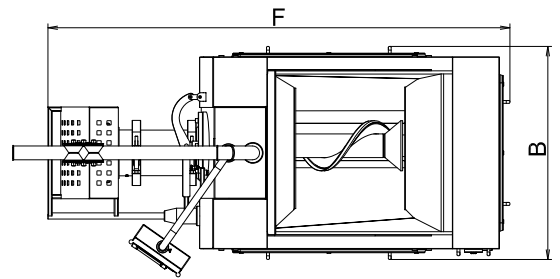
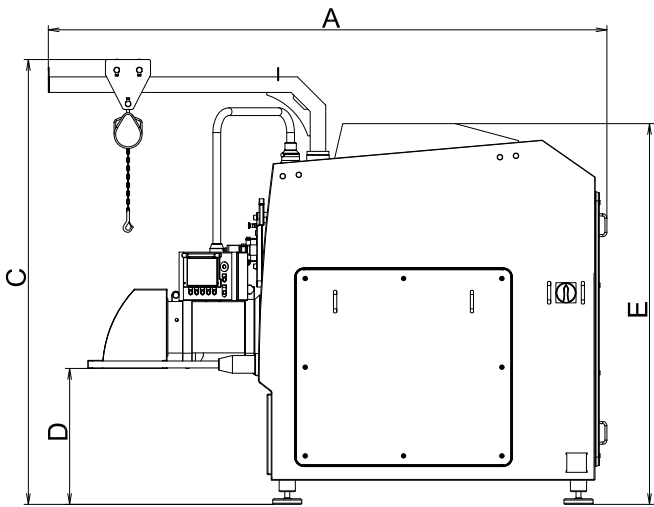
Achieved performance
6 600 kg/h - Ø 13 mm, 20 rpm/140 rpm



PSS SCGs are designed for food industry operations for fast grinding of any kind of fresh and frozen meat as well as whole frozen meat blocks with temperatures down to -25°C. PSS SCGs ensure an excellent product quality ranging from

coarse to very fine grinding. The frozen meat blocks are loaded into the SCG hopper, where they are broken by the feeding worm; this process brings about neither meat dust nor are any small pieces produced. Pre-ground material is

moved towards the grinding head by the processing worm. A desired structure is achieved according to the choice of final hole plate. Separate drives with freq. inverters enable an independent control of each worm.



DIMENSION	SCG 200	SCG 280	SCG 280 STRONG
A	3 200 mm	3 480 mm	3 772 mm
B	1 233 mm	1 490 mm	1 487 mm
C	2 523 mm	2 770 mm	2 768 mm
D	825 mm	845 mm	845 mm
E	2 100 mm	2 370 mm	2 366 mm
F	2 810 mm	3 132 mm	3 136 mm



Blocks of frozen meat are fed into the PSS SCG hopper, where they are simply broken by a feeding worm, thanks to which no dust or small material is created.

Grinding set for speed grinders

The grinding set is selected according to various criteria such as:

- Grinding capacity
- Type of raw material (fresh meat, frozen meat, skins)
- Structure of the final product



Depending on the choice of cutting set, the desired structure is achieved.



The color touch screen allows any setting of the required worm speed to minimize temperature rise and achieve the desired product quality.



PSS SCG are equipped as standard with a rotating crane for easy handling, an accessory trolley and a safety cutting head cover.

ADVANTAGES OF SPEED GRINDERS

- Grinding of frozen meat blocks down to -25 °C
- Fast grinding of any kind of fresh meat and other food products
- Outstanding product quality for coarse as well as very fine grinding
- High performance and reliable operation
- Quality PSS grinding system ensures smooth grinding, minimal wear and production of premium quality products
- Easy and practical control
- Independent speed regulation of each worm
- Grinding head safety cover and maintenance safety switch
- Accessory trolley
- Rotary crane for easy manipulation
- Individual electronic and moving parts are securely covered
- Polished surfaces
- Easy and fast sanitation
- PSS BES bone elimination system

PARAMETER	SCG 200	SCG 280
Grinding worm input	55 kW	110 kW
Feeding worm input	11 kW	18,5 kW
Feeding wing input	-	-
Control by frequency inverters	yes	yes
Machine weight	3 000 kg	4 400 kg
Capacity fresh meat *	fine grinding	8 000 kg/h
	coarse grinding	16 000 kg/h
Capacity frozen blocks *	fine grinding	3 600 kg/h
	coarse grinding	7 200 kg/h
Grinding set diameter	200 mm	280 mm
Hopper volume	350 l + 220 l	550 l + 220 l

* depends on meat temperature and chosen grinding set



PSS SCG 280 STRONG

Speed Combri Grinder for skins

- PSS SCG STRONG is maximally adapted for skins cutting
- PSS SCG STRONG is structurally larger and more robust with reinforced walls
- PSS SCG STRONG has a larger hopper
- PSS SCG STRONG contains a special patented solution from PSS, which helps cutting skins
- PSS SCG STRONG has a more powerful engine on the feed screw
- PSS SCG STRONG has modified and stronger screws (both feed and cutting)
- PSS SCG STRONG has a front cover completely made of stainless steel and attached with screws

PARAMETER		SCG 280 STRONG
Grinding worm input		110 kW
Feeding worm input		30 kW
Feeding wing input		-
Control by frequency inverters		yes
Machine weight		4 700 kg
Capacity fresh meat *	fine grinding	10 000 kg/h
	coarse grinding	22 000 kg/h
Capacity frozen blocks *	fine grinding	8 000 g/h
	coarse grinding	16 000 kg/h
Grinding set diameter		280 mm
Hopper volume		590 l + 220 l

* depends on meat temperature and chosen grinding set

Capacities

RAW MATERIAL	OUTPUT PLATE	GRINDING SET	CAPACITY
Stained skin for 24 h	10 mm	7 piece 20/20/10	2000 kg / 1 h
Stained skin for a short time	10 mm	7 piece 20/20/10	1500 kg / 1 h
Skins in plates	5 mm	5 piece 10/5	1500 kg / 1 h
Frozen skins blocks	5 mm	5 piece 10/5	2500 kg / 1 h



REFERENCE FROM A CUSTOMER

KOSTELECKÉ
UZENINY a.s.



REFERENCE

na
zařízení SCG 280

od firmy

PSS Svidník, a.s., IČ: 364 54 192, DIČ: 2020002215
Sovietských hrdinů 460/114, 089 01 Svidník


Firma Kostecké uzeniny a.s. zakoupila od společnosti PSS Svidník, a.s. zařízení SCG 280, které bylo následně nainstalováno a zprovozněno ve výrobním závodě v Kostelci. Zařízení je využíváno jak pro řezání čerstvého masa, tak i pro řezání zmražených bloků separátu, hovězího masa nebo kůží.

Zařízení SCG 280 se velmi dobře osvědčilo v našem výrobním procesu z hlediska kvality, spolehlivosti i funkčnosti. Díky němu jsme zajistili kvalitnější a rychlejší řezání zpracovávané suroviny. Zařízení SCG 280 tak splňuje naše požadavky na požadovaný konečný produkt. Výhodou zařízení je bezproblémové ovládání a zabezpečení snížených nákladů na údržbu.

Používáním zařízení SCG 280 v našem výrobním závodě jsme zvýšili produktivitu práce a zajistili vysokou hygienu při dodržování potřebných hygienických předpisů.

Vyjadřujeme celkovou spokojenost se zařízením a těšíme se na další spolupráci.

V Kostelci 26.02.2018


Kostecké uzeniny a.s.
č.p. 60, 588 61 Kostelec
provozovna Planá (219)
IČ: 364 54 192, DIČ: 2020002215
ing. Jaroslav Fořt
technický ředitel

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Company Kostecké uzeniny a.s. bought the speed combi grinder SCG 280 from company PSS SVIDNÍK, a.s. This machine was installed and commissioned at the production plant in Kostelec. The machine is used for grinding fresh meat, frozen blocks of MDM (Mechanically Deboned Meat), frozen blocks of beef meat or skins.

The machine has proven itself very well in our production process in terms of quality, reliability and functionality. Thanks to this machine, we ensured better and faster cutting of the processed raw material. The machine meets our requirements for the final product. The advantage of the machine is trouble-free operation and lower maintenance costs.

Using this machine in our production plant we increased the productivity and ensured the high hygienic standards.

We express overall satisfaction with the machine and look forward to further cooperation.

Ing. Jaroslav Fořt, technical director

SCG 280 – Story

In the summer of 2011, Food Tec Gafert company - the German contractor, as well as PSS SVIDNÍK, a.s., obtained the possibility to present the Speed Combi Grinder SCG 280 at the biggest and best-known food producer for animals in the whole Europe, and subsequently got the chance to persuade customer about the efficiency, quality and good service.

The customer had high requirements - from standard grinding to the most complicated bones grinding, which the grinder fulfils perfectly. The machine was integrated into original production line after the completion of several initial tests, and it is perfectly working there for the period of six months already, producing 150 - 200 tons daily in two or three shifts. Several kinds of raw materials have been grinded by it.

The machine was further developed in order to meet the requirements for the most difficult grinding of bones to 5 mm, so by the beginning of March the special wish of the animal food producer will come true. The equipment has very low power consumption, and the parts which usually tend to perish rapidly (for example knives, cutting plates, boxes, etc.), have a long working life and by the customer's statements, they are budgetpriced and precise simultaneously. The equipment in operation has been viewed even by the international parties interested, and so the satisfaction with our quality and customers' care has been demonstrated.

Kind Regards

Joachim Gafert



SCG 280 - Story

Im Sommer 2011 erhielt der deutsche Vertriebspartner food tec gafert sowie PSS Svidník die Möglichkeit, bei einem der bedeutendsten und größten Tiernahrungshersteller Europas den PSS SCG 280 Kombiwolf vorzuführen und den Kunden von der Leistungsfähigkeit und Qualität sowie dem guten Service zu überzeugen.

Über Standardwölfe bis hin zu schwierigsten Wölfen von Knochen stellte man uns hohe Anforderungen, die der leistungsfähige 280er Fleischwolf hervorragend erfüllt. Die Maschine wurde nach einigen Vortests in die bestehende Produktionslinie integriert und leistet hier seit 6 Monaten täglich 150 – 200 t Tagesproduktion in Zwei- bis Dreischichtbetrieb.

Es werden diverse Rohstoffe verworfen.

Die Maschine wird auf die Anforderungen für schwierigstes Knochenwölfe auf 5 mm weiterentwickelt und noch im März werden auch die Sonderwünsche des Petfoodherstellers erfüllt werden. Die Maschine hat eine sehr niedrige Stromaufnahme und die Verschleißteile (Messer, Lochscheiben, Buchsen usw.) haben sehr hohe Standzeiten und sind lt. Kundenaussage preiswert und gleichzeitig von hoher Präzision.

Die Maschine konnte sogar von internationalen Interessenten in Betrieb besichtigt werden, da man sehr zufrieden mit unserer Qualität sowie der Kundenbetreuung ist.

Viele Grüße
Joachim Gafert

Head Office
Dawn Farm Foods Ltd.
The Maudlins, Naas,
Co. Kildare, Ireland

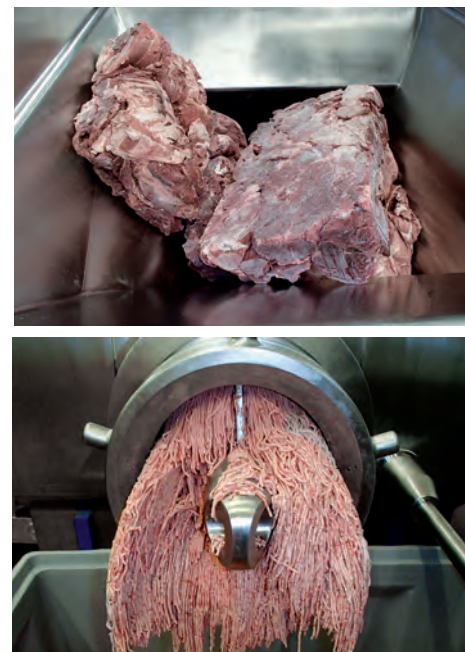
Subject – Speed Combi Grinder 280
Date 16/02/2015

To whom it concerns,

I can confirm we purchased a Speed Combi Grinder SCG280 from Global Food Technology in 2012. We based our purchase on what other equipment was available in the market place at the time and it was apparent that the SCG 280 offered more technological advantages over some of the competitors.

We also visited the facility in Slovakia and we were reassured with the level of technology they can offer and also the engineering design and manufacturing facility are very professionally operated. I would have no hesitation in recommending PSS equipment for use with you application and if you have any concerns or wish to query anything further please feel free.

Kind Regards,
Dr Kieran Cunningham
Head of Engineering & Services



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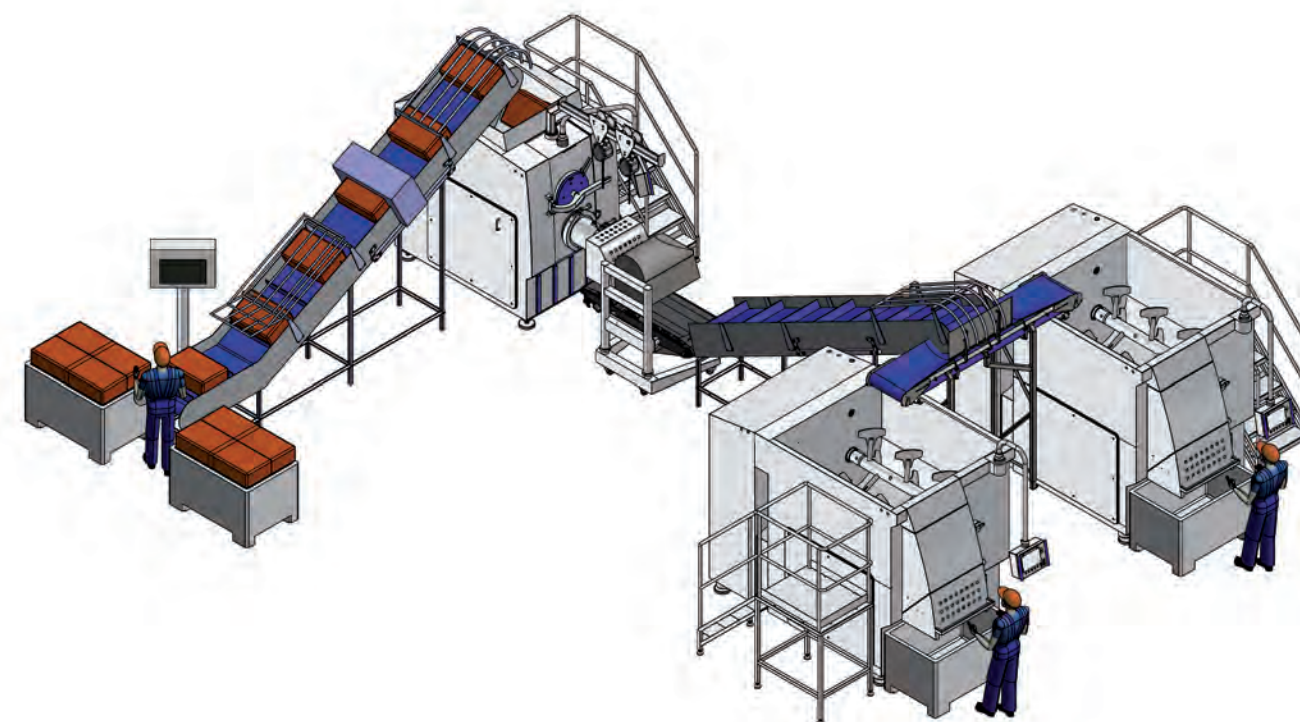
Kind Regards,



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YOU WILL NEED JUST 1 LINE OPERATOR FOR STANDARDIZATION OF MINCED MEAT



Reliable company PSS SVIDNÍK, a.s. will design a turnkey solution of your new line for minced meat standardization.

PSS SVIDNÍK, a.s. offers turnkey solutions to its customers. We meet with customers to find their requirements and desires and then we submit a tailor-made solution from our team design, who have long-term experience in this area. Our solutions allow detailed implementation of the customer's plans utilizing the best arrangement and production flow at the client site. Our in house design / production team can deliver fully automated solutions – with optional software to monitor controls and report on the entire production process from start to finish on all our delivered devices.

Regardless of the capacity, whether large or small, we offer various types of solutions:

- ➔ minced meat,
- ➔ hamburgers,
- ➔ meatballs,
- ➔ sausages,
- ➔ salami,
- ➔ pet food and others.

As an output at the end of this line you will get **standardized minced meat*** (semifinished product), which can continue for further processing. After completion of the mixing cycle in Speed Mixers (no. 11), the minced meat can be stored in boxes, or it can continue using the giraffes (screw conveyors) or standard belt conveyors for further processing and finalization of

the product such as minced meat, meatballs, hamburgers. The line can be customized according to customers demands and available space.

*** standardized minced meat** - contains the right balance of fat according to predefined output parameters. Output parameters for standardized minced meat depends on what final product you want to make.





www.pss-svidnik.sk

