

MEAT GRINDERS

RM / RMM

RM 114

RM 130

RM /RMM 160

RM / RMM 3000

***SOLUTIONS TO INCREASE
QUALITY OF PRODUCTION***

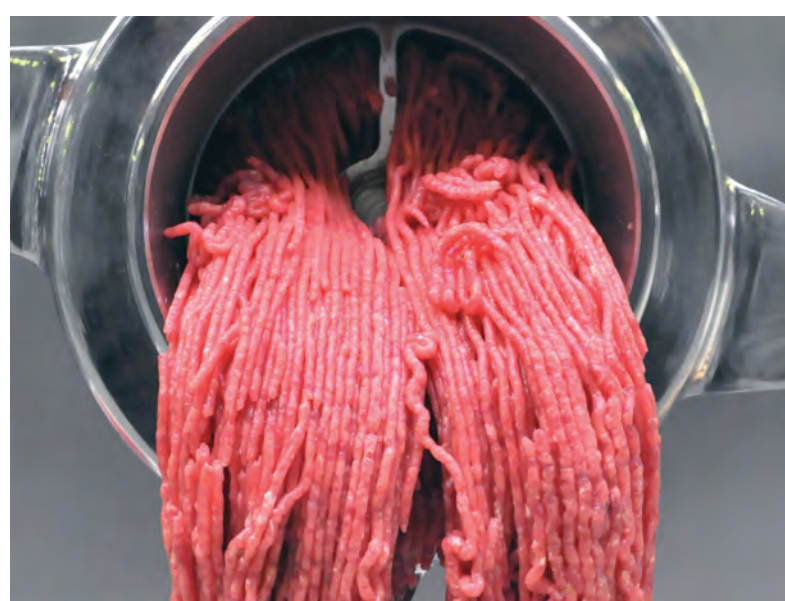
PSS RM/RMM | MEAT GRINDERS



ROBUSTNESS
DURABILITY
SIMPLICITY



RM 114 - Achieved performance
1 500 kg/h - Ø 13 mm, 200 rpm



PSS RM and RMM grinders are designed for food industry operations for fast and gentle grinding of any fresh meat and also for fist-sized frozen meat with temperature to -10°C. PSS RM and RMMs guarantees economical and practical use and achieves the best

cutting results. PSS RM and RMMs ensure excellent product quality from coarse to very fine grinding. Fresh or frozen meat is loaded to the grinders hopper, where it is moved by two feeding worms (RM 160/3000). The material is pushed to the

grinding set by the grinding worm. The required structure is achieved according to a choice of the grinding set.



RM 160 Feeding worms



RM 114 Worm



RM 130 Worm



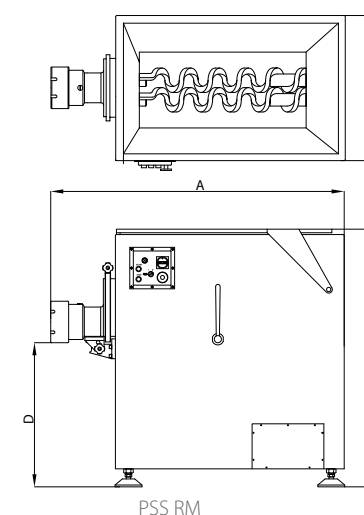
Separation device RM 160



PSS P lifting device RM 160

TYPE OF GRINDER	A	B	C *	D
PSS RM 114	1 218 mm	725 mm	1 085 mm	452 mm
PSS RM 130	1 340 mm	753 mm	1 110 mm	470 mm
PSS RM 160	1 635 mm	927 mm	1 430 mm	800 mm
PSS RM 3000	1 890 mm	1 070 mm	1 700 mm	745 mm
PSS RMM 160	1 635 mm	868 mm	1 430 mm	800 mm
PSS RMM 3000	1 890 mm	1 070 mm	1 700 mm	745 mm

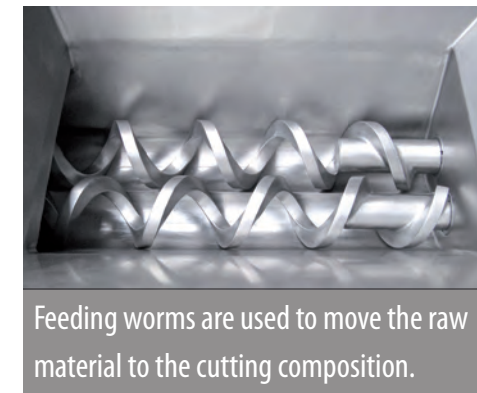
* Values can be different in range ±50 mm depending on the position of the adjustable legs



PSS RM



PSS RMs are controlled from the panel placed on the grinder side. The worms and the optional PSS P lifting device also controlled from the control panel. Two optional worm speeds enable achieve the required product quality. PSS RM 114 P has control buttons for starting and stopping the machine.



Feeding worms are used to move the raw material to the cutting composition.



Cutting head - depending on the choice of cutting set, the required structure is achieved.



ADVANTAGES OF MEAT GRINDERS

- Fast and gentle grinding of any fresh meat and any fist-sized frozen meat with temperature to -10°C
- All control elements in the field of view with easy access
- Guarantee for economic and practical use and achievement of the best results when grinding
- Guarantee of excellent quality of final product
- Meat collecting by two specially modified feeding worms (RM160/3000)
- Simple control
- Grinding head safety cover
- Electronic and mechanical parts are safely covered
- Polished surfaces
- Highest hygiene standard
- Uncomplicated and time saving sanitation
- PSS P lifting device, that significantly simplifies and speeds up the production process
- Performance, speed, reliability, efficiency of use and excellent quality of processing

PARAMETER		PSS RM 114	PSS RM 130	PSS RM 160	PSS RM 3000	PSS RMM 160	PSS RMM 3000
Capacity *	Fine grinding	1400 kg/h	1750 kg/h	2600 kg/h	3000 kg/h	1500 kg/h	1800 kg/h
	Coarse grinding	1800 kg/h	2200 kg/h	3500 kg/h	4000 kg/h	2500 kg/h	3500 kg/h
Grinding set diameter		114 mm	130 mm	160 mm	160 / 200 mm	160 mm	160 / 200 mm
Hopper volume		100 l	84 l	200 l	270 l	200 l	270 l
Grinding worm input		5,5 kW	11 kW	15 / 19 kW	22 / 30 kW	22 kW	30 kW
Feeding worm input		-	1,5 kW	1,5 / 1,9 kW	1,5 / 1,9 kW	1,5 / 1,9 kW	1,5 / 1,9 kW
Machine weight		360 kg	560 kg	1 350 kg	1 750 kg	1 350 kg	1 750 kg

* depends on meat temperature and chosen grinding set

REFERENCE - PSS RM 160 P, PSS UM 330



Slovakia



NESTLÉ Prievidza

Subject: Statements of the technical level of devices RM 160 P and UM 330

In 2006, we bought from your company meat processing line consisting of two pieces of meat grinder with hydraulic lifting device RM 160 P and universal mixer UM 330. The device is by technical and construction site on a high level and fully complies with our requirements. From start into operation the equipment did not reveal any serious problems. The device enabled us to increase the quality and quantity of the products, as reflected in increased demand of our products.

We agree with the presentation of our reference list to communicate with your other clients.

Best Regards

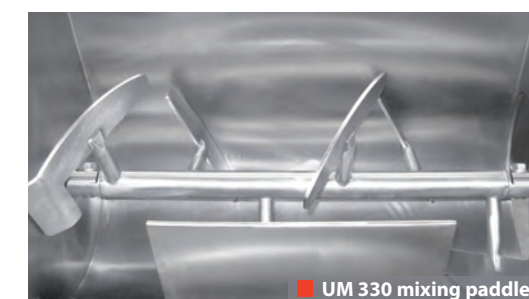
Ing. Radovan Znamenák
technical departmen



RM 160 product



UM 330 detail of mixing paddle



UM 330 mixing paddles

REFERENCE - PSS RM 114 P



HSH spol. s.r.o.

Subject: Satisfaction statement of the machine RM 114 P

The machine is technically at a high level, has worked 1760 hours, during this time there were no problems.

Let us spoken satisfaction and thanks to your management, technicians, engineers and other staff who are participated in the development, production and distribution of this product.

We wish you much success in the future and look forward to further cooperation.

We agree with the presentation of our reference list to communicate with your other clients.

Jozef Halveland
Managing Director



REFERENCE - PSS RM 114 P



Czech Republic



FRUJO, a.s.

Subject: Reference

In 2011, we purchased from PSS SVIDNÍK, a.s. - Slovak Republic, stainless steel food processing device: meat grinder - type code: RM 114 P. Based on the operational and post-operational testing experiences I am pleased to say that its operational and performance characteristics of this food processing machine are on a very high level. The device has standardly high performance, operational reliability, and provides a simple and effective possibility for perfect sanitation.

For the above reasons, we decided this year (2012) realized a purchase of additional equipment of the same type versions - RM 114 P.

In an objective professional appraisal I highly recommend this food equipment to all real buyers.

Best regards

Šmudla Petr
technical director



RM 114 cutting head



RM 114 hopper

REFERENCE - PSS RM 160 P



Čzech Republic



VIMPERSKÁ MASNA a.s.

Subject: Reference for the machine - meat grinder RM 160 P

In April 2008, we purchased under the tender meat grinder type RM 160 P made by PSS, a.s.

In the tender for purchasing grinder, we compared several parameters as for example price, performance and technical parameters, cost of spare parts, delivery time, warranty and service conditions. In all of these parameters has been the best grinder made by PSS, a.s., type RM 160 P.

The machine was delivered and installed under agreed terms and conditions. During the operation, from April 2008 to this day, grinder worked without defects and did not show necessity to exchange any parts or servicing.

In total I evaluate this equipment as a great machine complying with our requirements.

3.10.2012

Ing. Petr Makovička

Technical Deputy



RM 160 P lifting device



RM 160 cutting head

REFERENCE - PSS RMM 160 P



Germany



U.D. GmbH Dönerproduktion

Reference for frozen meat grinder

We would like to thank the company PSS SVIDNÍK, a.s. for supplying frozen meat grinder with hydraulic lifting unit, RMM 160 P. This equipment is of a very high technical level and from its introduction into operation, there were no problems.

Let us express our satisfaction with your product.

We wish you a many success in the future and look forward to further cooperation with you.

We agree with the publication of this reference

Best Regards

Erkan Aslan





www.pss-svidnik.sk

