



1 line operator = standardized minced meat for any further processing

„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**.

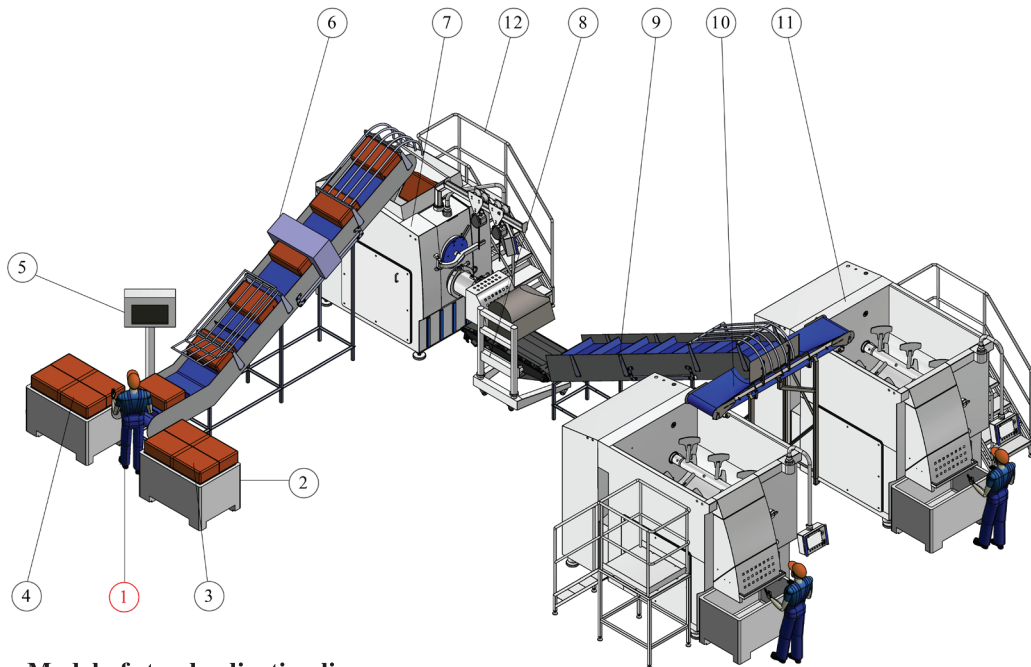
PSS SVIDNÍK, a.s. offers turnkey solutions to its customers. We meet with customers to find their requirements and desires and then we submit a tailor-made solution from our team design, who have long-term experience in this area. Our solutions allow detailed implementation of the customer's plans utilizing 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,
- ➔ burgers,
- ➔ meatballs,
- ➔ sausages,
- ➔ salami,
- ➔ pet food...and other.

SOLUTIONS FOR QUALITY AND QUANTITY



Model of standardization line:

1 - Line operator (1 person)

- 2 - Box of frozen meat blocks or fresh meat
- 3 - Lean meat
- 4 - Fatty meat or 100% fat
- 5 - External display panel (shows values from fat analyzer)

- 6 - Conveyor with metal detector
- 7 - Speed Combi Grinder (PSS SCG)
- 8 - Fat analyzer
- 9 - Conveyor
- 10 - Bi-directional conveyor
- 11 - Speed Mixer (PSS SM)
- 12 - Inspection platform

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.

SOLUTIONS FOR QUALITY AND QUANTITY