



# PSS SG / SGS / SCG

## Speed Grinders

PSS Speed Grinders are versatile universal machines designed for operations in the food industry. Grinders are suitable for fast grinding of any kind of fresh meat, frozen meat as well as whole frozen meat blocks with temperature down to -25°C (SCG).

PSS speed grinders allow coarse and also very fine grinding and ensure the superior quality of final products. The machines are a guarantee of efficient and practical use and ensure high performance and reliable operation. The final product with the desired structure is produced according to the chosen grinding set. The

quality PSS grinding system ensures smooth grinding, minimal wear and production of a premium quality product.

PSS SG (Speed Grinders)		PSS SGS (Speed Grinders Self-Feeding)		PSS SCG (Speed Combi Grinders)		
SG 200	SG 250	SGS 200	SGS 250	SCG 200	SCG 280	SCG 280 STRONG
<b>fresh meat</b> 4 000 - 8 000 kg/h	<b>fresh meat</b> 6 500 - 15 000 kg/h	<b>fresh meat</b> 4 000 - 8 000 kg/h	<b>fresh meat</b> 6 500 - 15 000 kg/h	<b>fresh meat</b> 4 000 - 13 000 kg/h	<b>fresh meat</b> 6 500 - 22 000 kg/h	designed for cutting of fresh skins or frozen skins blocks 2 000 - 4 000 kg/h
<b>hopper volume</b> 280 l + 220 l	<b>hopper volume</b> 340 l + 220 l	<b>hopper volume</b> 1 200 l	<b>hopper volume</b> 1 200 l	<b>hopper volume</b> 350 l + 220 l	<b>hopper volume</b> 550 l + 220 l	<b>hopper volume</b> 590 l + 220 l
<b>hopper capacity</b> 250 l + 200 kg	<b>hopper capacity</b> 310 l + 200 kg	<b>hopper capacity</b> 1 000 kg	<b>hopper capacity</b> 1 000 kg	<b>frozen meat blocks</b> 2 000 - 4 000 kg/h	<b>frozen meat blocks</b> 3 000 - 14 000 kg/h	<b>hopper capacity</b> 520 kg + 200 kg
				<b>hopper capacity</b> 300 kg + 200 kg	<b>hopper capacity</b> 500 kg + 200 kg	



## Advantages of speed grinders

- Fast grinding of any kind of fresh meat and other food products
- Grinding of frozen meat blocks down to -25 °C (SCG)
- Outstanding product quality for coarse as well as very fine grinding
- High performance and reliable operation
- Smooth moving of processed material towards the grinding worm and subsequently to the grinding system itself by feeding wing (SGS)
- Steady and smooth material supply to the grinding section and prevention of the accumulation of large product build up in the hopper which has a volume of 1200 l (SGS)
- 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 (SCG)
- 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



PSS SG 200



PSS SGS



PSS SCG 280

## The difference between PSS SCG 280 and PSS SCG 280 STRONG

- 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



Speed Grinder PSS SCG during cutting skins



Hopper of SCG 280 STRONG with skins



Grinding head of SCG 280 STRONG with product



Measuring the temperature of the product after cutting



The size of the product after cutting depends on the selected cutting set

## Basic options selection

- PSS BES bone elimination system
- Mirror-effect polished worm
- Mirror-effect polished hopper
- Inspection footsteps
- Inspection platform
- Inspection platform with safety railing
- Hopper wall extensions
- Additional hopper
- Safety rail around the hopper



PSS BES - Bone elimination system

## PSS BES - Bone elimination system

This system enables perfect separation of cartilages, sinews and other hard particles from the meat itself and thus ensures minimal loss of residual meat.

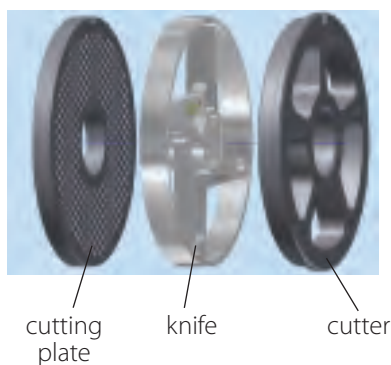
- Unwanted elements are discharged with pipe
- After gathering the unwanted elements, they are blown away by the program-controlled piston

## Grinding set for speed grinders

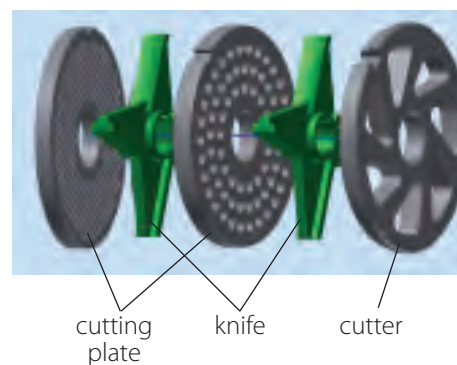
The grinding set is selected according to various criteria such as:

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

### 3-piece grinding set



### 5-piece grinding set



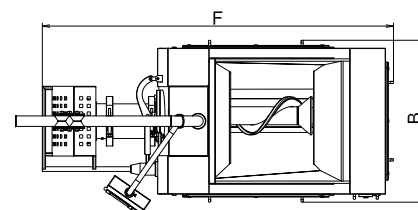
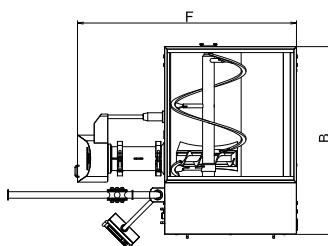
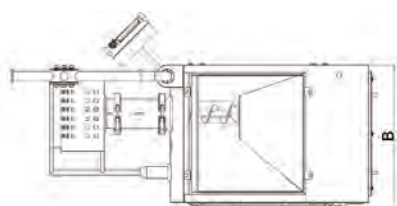
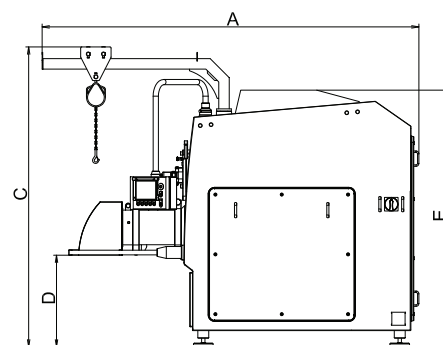
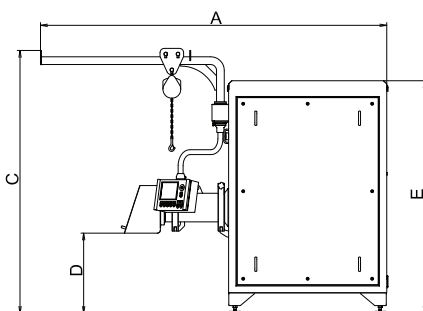
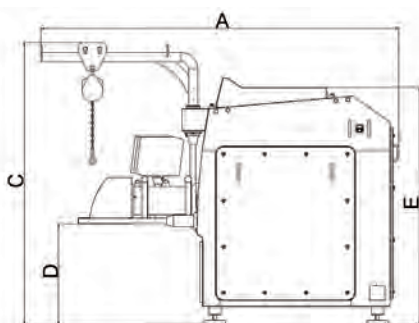
PARAMETER	SG 200	SG 250	SGS 200	SGS 250	SCG 200	SCG 280	SCG 280 STRONG
Grinding worm input	30 kW	55 kW	30 kW	45 kW	55 kW	110 kW	110 kW
Feeding worm input	-	-	-	-	11 kW	18,5 kW	30 kW
Feeding wing input	-	-	2,2 kW	2,2 kW	-	-	-
Control by frequency inverters	yes	yes	yes	yes	yes	yes	yes
Machine weight	1 790 kg	2 100 kg	2 280 kg	2 380 kg	3 000 kg	4 400 kg	4 700 kg
Capacity fresh meat *	fine grinding	4 000 kg/h	6 500 kg/h	4 000 kg/h	6 500 kg/h	8 000 kg/h	10 000 kg/h
	coarse grinding	8 000 kg/h	15 000 kg/h	8 000 kg/h	15 000 kg/h	16 000 kg/h	22 000 kg/h
Capacity frozen blocks *	fine grinding	-	-	-	-	3 600 kg/h	8 000 kg/h
	coarse grinding	-	-	-	-	7 200 kg/h	16 000 kg/h
Grinding set diameter	200 mm	250 mm	200 mm	250 mm	200 mm	280 mm	280 mm
Hopper volume	280 l + 220 l	340 l + 220 l	1 200 l	1 200 l	350 l + 220 l	550 l + 220 l	590 l + 220 l

\* depends on meat temperature and chosen grinding set

PSS SG

PSS SGS

PSS SCG



DIMENSION	SG 200	SG 250	SGS 200	SGS 250	SCG 200	SCG 280	SCG 280 STRONG
A	3 015 mm	3 110 mm	3 390 mm	3 390 mm	3 200 mm	3 480 mm	3 772 mm
B	1 180 mm	1 170 mm	2 200 mm	2 200 mm	1 233 mm	1 490 mm	1 487 mm
C	2 320 mm	2 360 mm	2 570 mm	2 570 mm	2 523 mm	2 770 mm	2 768 mm
D	830 mm	830 mm	785 mm	785 mm	825 mm	845 mm	845 mm
E	1 960 mm	2 040 mm	2 280 mm	2 280 mm	2 100 mm	2 370 mm	2 366 mm
F	-	-	2 570 mm	2 570 mm	2 810 mm	3 132 mm	3 136 mm



Hopper of SG 200 with feeding wing



Central control panel SG 200



Tool trolley



Hopper of SCG 280 with frozen meat blocks



Product of SGS speed grinder



Grinding head of SG 200



Grinding head of SG 200 with product



The size of the product after grinding depends on the selected grinding set

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**Notice:**

As a result of continuous process improvement and modernization of our products there may be modifications and changes in characteristics and descriptions of machines. Therefore the manufacturer PSS SVIDNÍK, a.s. reserves the right to change any specifications and technical parameters of its products.

