GEA AutoGrind 200 multifunctional grinder



GEA AutoGrind 200 ▸

The GEA AutoGrind makes quick work of grinding fresh and frozen meat, including frozen blocks down to –18 °C. The unique two-worm configuration cuts the blocks rather than simply breaking them up, meaning almost no dust or fines are produced. It delivers excellent particle definition with minimum fat separation.

MULTIFUNCTIONAL GRINDER

The GEA AutoGrind 200 is an industrial grinder for fresh and tempered meat, and frozen applications with a one-by-one block infeed (excluding pork skin applications).

CONTINUOUS FEEDING

Designed for today's production environments, the GEA two-worm configuration is suitable for continuous feeding. The speed of each worm can be independently adjusted thanks to separate drives. Very little heat is generated (the temperature rises less than 2 °C with fresh meat), so excellent quality is maintained with no squashing or smearing.

Perfect fine and coarse grinding of fresh and frozen meat

- Frozen block grinding with minimum dust and fines
- Excellent particle definition and minimumfat separation
- Frozen block grinding down to –18 °C
- Automatic removal of gristle, sinew and bone (GEA sorting device)
- Unique two-worm design with independently adjustable worm speed
- Sealed machine body for better sanitation and easy cleaning



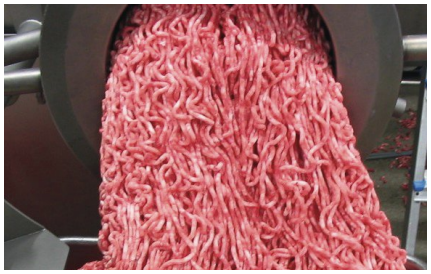



QUICK REFERENCE DATA

	GEA AutoGrind 200
Cutting set (3 or 5-part)	200 mm (7.9”)
Hopper volume	300 l (79.2 US gallons)
Dimension H x W x D	1795 x 1037 x 2500 mm (70.7 x 40.9 x 98.4”)
Weight	2700 kg (5940 lb)
Product temperature	Down to 0 °C (32 °F) fresh Down to –18 °C (–0.4 °F) frozen blocks
Capacity frozen (standard blocks)	1.5 to 2.5 t/h
Capacity fresh (trimmings)	4 to 13 t/h



The slowly rotating feeder worm cuts frozen blocks rather than breaking them



The grinding head



GEA sorting device for hard particle removal

The two-worm configuration also reduces changeover times because the same machine set-up can be used for both frozen and fresh meat.

EXTENDED TOOL LIFE

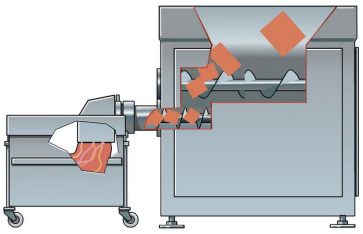
The cutting heads feature the GEA Flex-Grind-System to reduce re-sharpening costs by extending the operational life. A support device in the cutting set reduces frictionbetween the knives and the grinder plates.

OPTIMAL SANITATION

The AutoGrind’s design does not contain spaces, recesses and joints. Therefore the machine can be easily cleaned and does not allow bacteria growth. The reverse operation of the processing worm means cutting tool sets can be changed with ease even when the machine is loaded.

YOUR PERFORMANCE BENEFITS

- Flex-Grind-System makes grinding of fresh and frozen meat possible with minimal machine configuration changes
- Cutting head lasts up to 3 times longer between re-sharpening
- Easy-to-clean and hygienic sealed cabinet
- Designed for easy handling and sanitation



GEA AutoGrind in action
Frozen blocks are fed into the GEA AutoGrind hopper where the slowly rotating feeder worm cuts them up. The pre-broken frozen materials then enter the cutting system via the processing worm to be ground to required granulation. The feeder worm also picks up cuts and trimmings of fresh meat.

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As a result of constant improvement, drawings and specifications of GEA Food Solutions machines and software are subject to change. Some features and/or equipment mentioned in this publication are options.

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