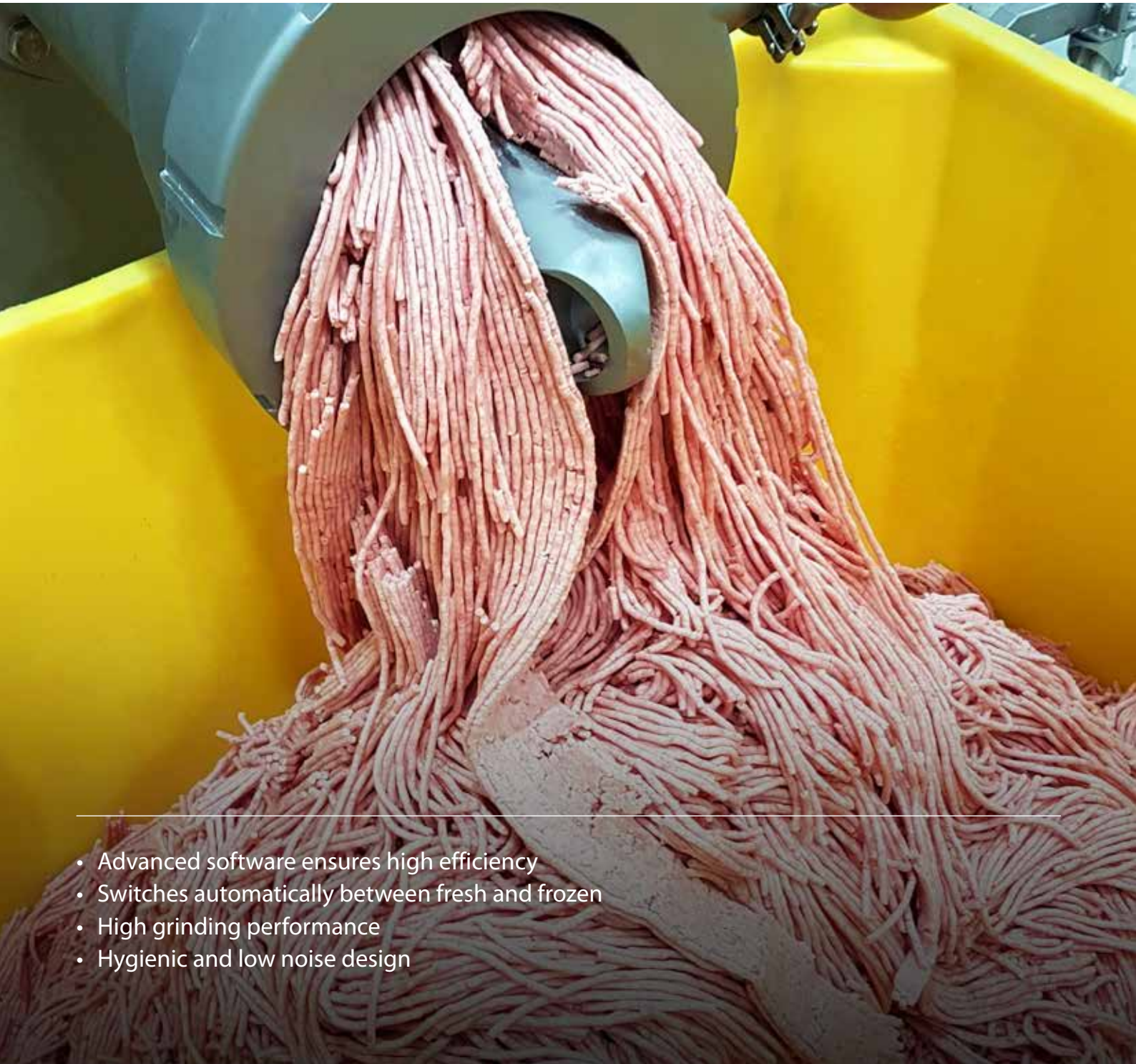


Grinder for fresh and block frozen meat

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# COMBIgrind 200



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- Advanced software ensures high efficiency
  - Switches automatically between fresh and frozen
  - High grinding performance
  - Hygienic and low noise design



# COMBIgrind 200

The COMBIgrind 200 was specifically designed for grinding fresh and frozen block meat products. Marel's patented control system automatically switches between fresh and frozen products to save time. The pre-breaker and processing screws are equipped with frequency converters to break apart frozen meat quickly.

The COMBIgrind 200 is available with the optional bone elimination system and may be incorporated into a whole integrated processing line to enhance operations.

The inside of the machine is protected against water by a specially designed ventilation system that keeps the electrical, mechanical and pneumatic parts dry and clean. All exterior surfaces are inclined to promote hygiene and easy cleaning. The unit maintains low noise levels in accordance with CE certifications.



The machine is designed in accordance with CE standards optional extras:

- Polished tank and grinder screw
- Bone elimination system only up to Ø 6mm holeplate
- Double knife set
- Inspection platform
- Accessory trolley

## TECHNICAL FEATURES

Motor prebreaker:	7.5 kW (frequency conv.)
Motor grinder:	55 kW (frequency conv.)
Voltage:	3x400V – 50 c/s or as required
Control voltage:	24 V DC
Materials:	Stainless steel AISI 304, bead blasted
Screw:	Stainless steel
Hopper volume:	450 L
Capacity:	Depending on final hole size and type of meat
Cut-knife:	Ø200 mm: type according to customer specifications
Weight:	3100 kg



*Driven by a passion for sustainability and innovation, we are a global leader in food processing.*