

PALMIA

PALMIA MEAT PROCESSING EQUIPMENT

We manufacture and market the PALMIA equipment. They enable you to process your products quickly and economically

MEAT GRINDERS

COARSE MINCERS

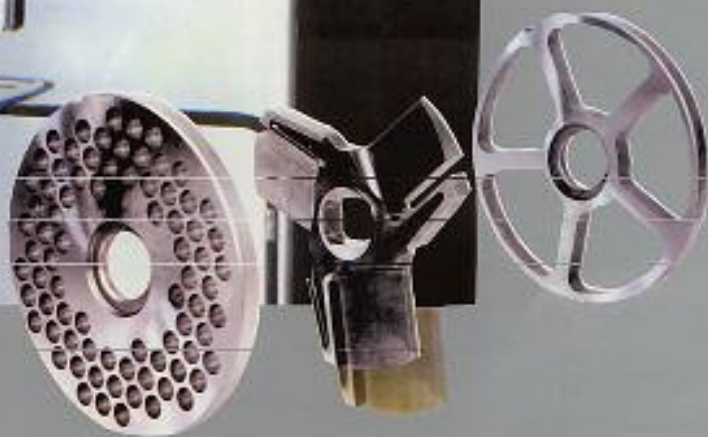
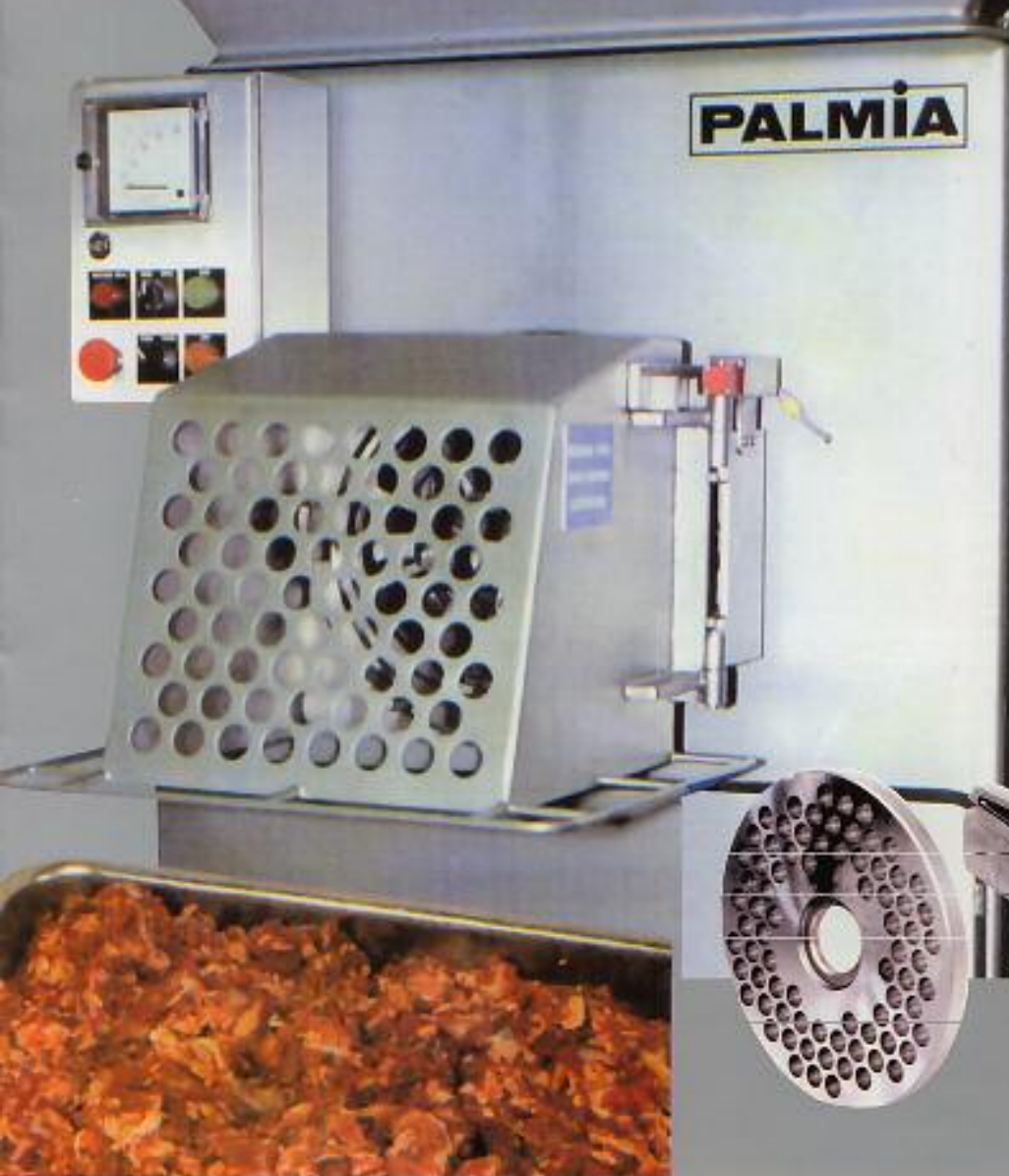
BONE CRUSHERS

MIXERS/BLENDERS

ACCESSORIES

SPARE PART AND
MAINTENANCE
SERVICES

DESIGNING



The PALMIA grinders are top-quality, precisionmade grinders which can grind both fresh and deep-frozen raw material, such as meat, fat, fish and bones. The smallest grinder of the series, the 160-series grinder, has primarily been designed for fine-grinding through 2 and 3 mm hole-plates. With large grinders it is possible to grind whole frozen blocks without precrushing.

COARSE MINCER

The coarse mincer (series 255) has been designed for the grinding, prior to standardizing and salting, of the meat assortments used in meat products, as well as for the pregrinding of minced meat raw material. The machine's unique way of operating cuts the product without crushing material.

CRUSHERS

The PALMIA crushers have been manufactured for the pregrinding of whole carcasses and various types of bones. Precrushed materials are well suited for example for compressed air transfer.

GENERAL

The PALMIA grinders are manufactured either of stainless steel or of normal steel painted. The operating machinery is fully protected.

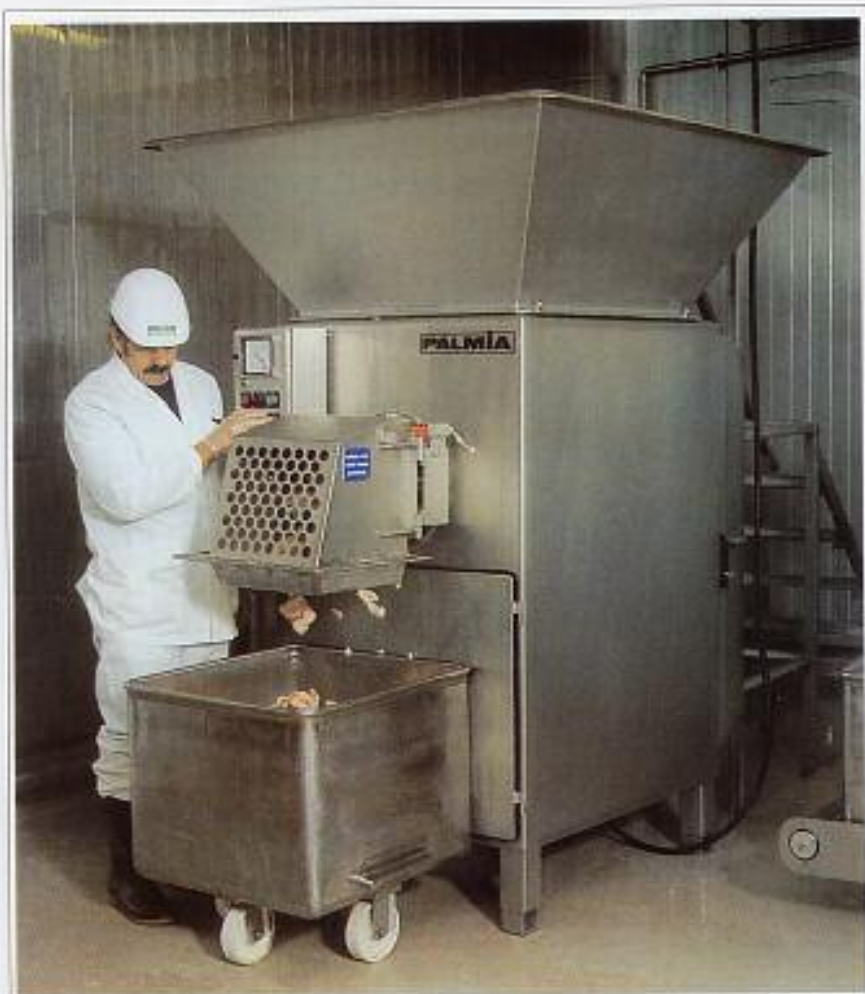
The diameter of the feed spirals varies from 160 to 400 mm.

The length of knife housing/feed spiral can be selected according to the properties of the raw material to be ground.

The grinders are used for the grinding of fresh and deep-frozen raw material, such as meat, fat, fish, bones, offal etc.

The motor outputs are 7.5 - 90 kW, and the capacity up to 30 tn/h.

The knife rotating speed of the 255-series coarse mincer can be adjusted, thereby achieving the wanted piece size.



Coarse mincer's cutting head



Meat grinder's hole-plates and knife

PALMIA MEAT GRINDERS

Type	Range of us	Capacity tn/h (max.)	Other
160	Fresh meat	4	Also separating knife assemblies
211	Fresh meat	6	Also separating knife assemblies
258/259	Fresh meat	8	
312	Fresh meat	15	Deep-frozen, holes > 5 mm
308	Fresh meat	15	Bones
412	Fresh meat	20	
408	Fresh meat	20	Rendering plants/ Food kitchens for fur animals
410	Bones	20	
Coarse mincer			
255	Fresh meat	10	Knives' rotation speed adjustable
Crushers			
PBK 60	Bones		Rendering plants/ Food kitchens for fur animals
PBK 100	Bones, whole carcass		



PALMIA-mixers/blenders are available as single- or double-shaft versions and with different mixing shafts.

The operating panel has been fitted so that it can be moved, and it can be provided with a timer, temperature display, weight display etc. The control can be realized also with a PC control unit.

The blenders can be provided with a CO₂ cover, vacuum operation, and with a double casing or injection for cooling or heating.

The design of the discharge hatches guarantees quick discharge also with "difficult" products. The discharge hatches are behind protective covers during working.

For products that are very difficult to mix, the blender can be equipped with a bottom screw for enhancing the mixing and ensuring the discharge.

The blender and the grinder can be built into one unit. In this way the work phases are combined for example in the preparation of hamburger beef masses.



Spiral



Cut spiral



Paddle blender



GENERAL

Volumes 70-6000 l; also larger sizes are possible. Blenders can be supplied as single- or double-shaft versions, with a scale outfit, temperature measurement, programmable control, cooling or heating, and fitted with different mixing arms.

The blenders are manufactured either of stainless steel or of normal steel painted. The operating machinery is fully protected.

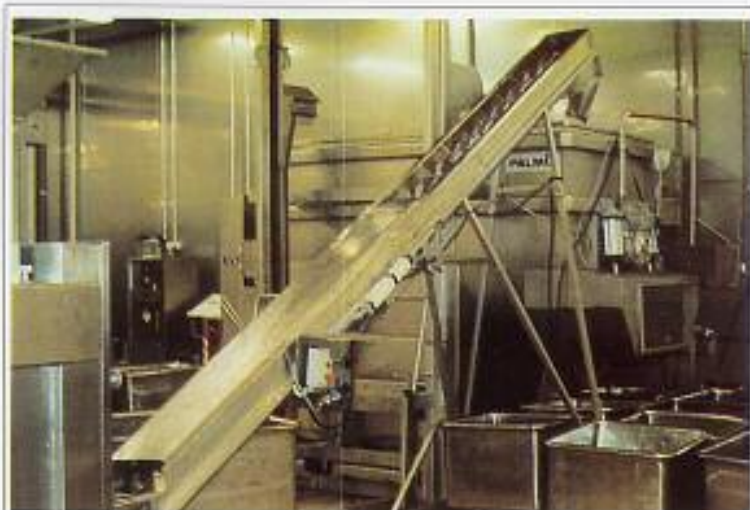
The movements of the discharge hatches are pneumatically operated. When necessary, the movement of the hatches can also be horizontal.

PALMIA MIXERS/BLENDERS

Type	Range of use	Volume / l	Spiral types:
SB Single-shaft	Standardizing of assortment	300-6000	Spiral, cut spiral and paddle
DB Double-shaft	Blending of all kind	300-6000	As an optional extra:
DBA Double-shaft with a bottom screw	Products that blend with difficulty	500-6000	Double casing, vacuum, steam injector, CO ₂ -injector, PC control unit, scale readiness.
DMM Blender and 200 mm grinder	E.g. hamburger beef masses	500-3000	Transmission with a gear motor (1 pc / mixing shaft) and V-belts. The discharge hatches are pneumatically operated.

ACCESSORIES

For complete processing lines we manufacture also the band and screw conveyors, lifting and tipping devices, trolleys, silos and the other needed accessory equipment.



REPLACEMENT PARTS

Feed Screws

The shape and length of the feed screws vary according to the raw material to be ground. At request, the feed screw is manufactured of stainless steel.



Knives

The knives of larger grinders are so-called dosing knives, which means that the extra meat is returned through the aperture in the knife wing, whereupon the crushing of the meat and the flow of the meat juice is prevented. In the knives of smaller grinders are replaceable cutting pieces.



Hole-plates

The properties of the hole-plates vary according to their intended use. The most common hole sizes with the hole-plates are 2, 3, 4, 6, 10, 13, 16, 18, 25, 30 and 50 mm.

Also other hole sizes are possible. When necessary, the holes can also be conical (e.g. in bone grinders).



SPARE PARTS

We supply also the genuine spare parts.



Food industry is facing new challenges. It must be able to produce foodstuffs meeting stricter and stricter standards, more and more competitively and ecologically. We have concentrated on these key questions in the development work of new technology. Palmiatek has over 40 years' experience from the design, marketing and realization of meat processing machines and production lines in the international market.

With the PALMIA equipment you can process your products technologically in the right way, quickly and economically. The equipment has been manufactured, assembled and test-run at our factory. Quality is controlled all the way from the raw material down to the final product. Our continuous product development ensures that you will get a machine which has been built to meet your particular requirements. Also the spare parts are manufactured of the same material as the equipment itself.



PALMIA

PALMIATEK OY's production program consists of two product groups:

- machines of slaughterhouse and meat industry
- machines of dairy industry

PALMIATEK OY's PALMIA products are designed and manufactured in Finland.

PALMIA process equipment is used nowadays in industry of many kinds, such as meat, fish, dairy, sweets, vegetables and pet food industry as well as in rendering plants

You will find PALMIA equipment everywhere in the world, in small and large industrial plants.



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