

PALMIA GRINDER

SERIES **211**

TECHNICAL DATA

Motor: Up to 37 kW
 Transmission: V-belt gear drive
 Dia. of holeplate: 211 mm
 Dia. of feed screw: 200 mm
 Net weight: 700 - 900

KNIVES

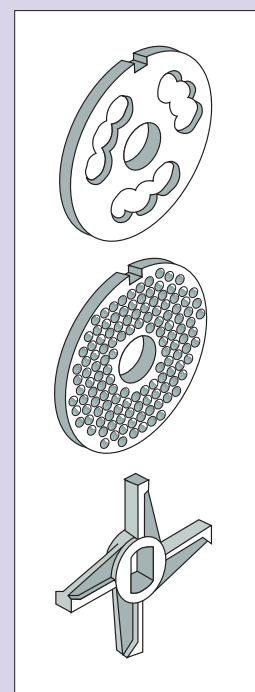
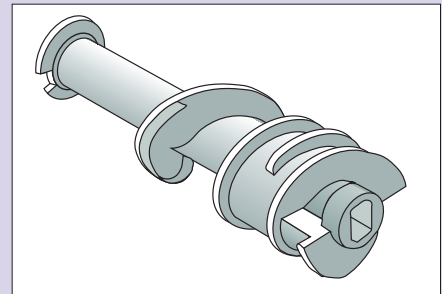
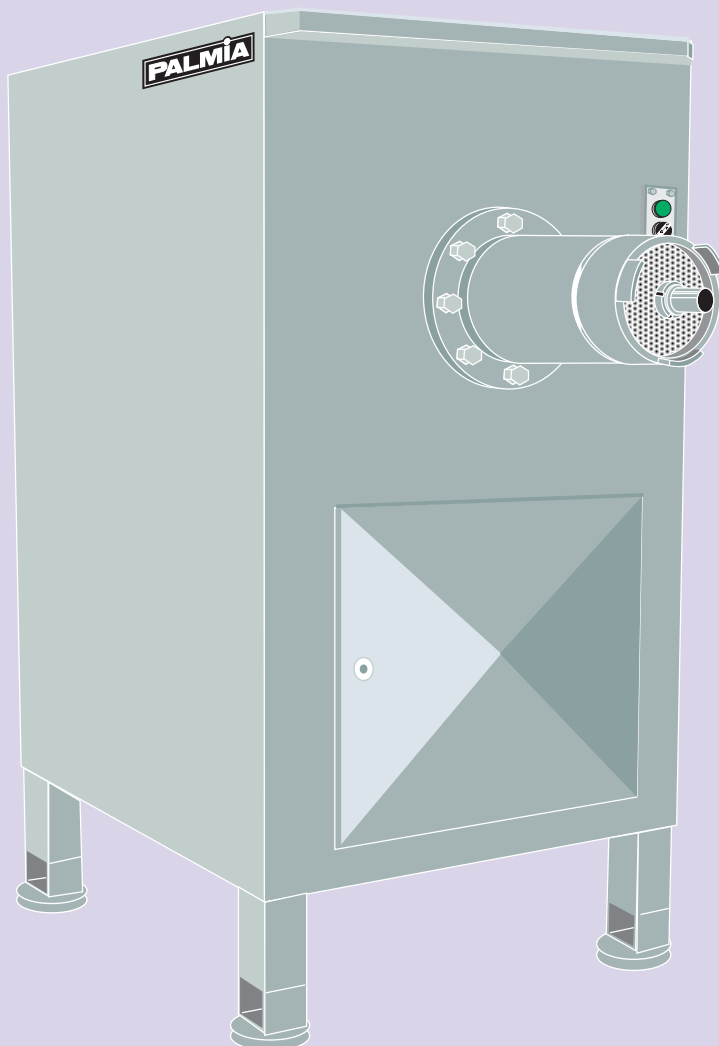
Choice of one or two knives depending on the type of product to be ground and desired fineness of grind.

HOLE PLATES

Hole plates are available in most existing design and hole sizes.

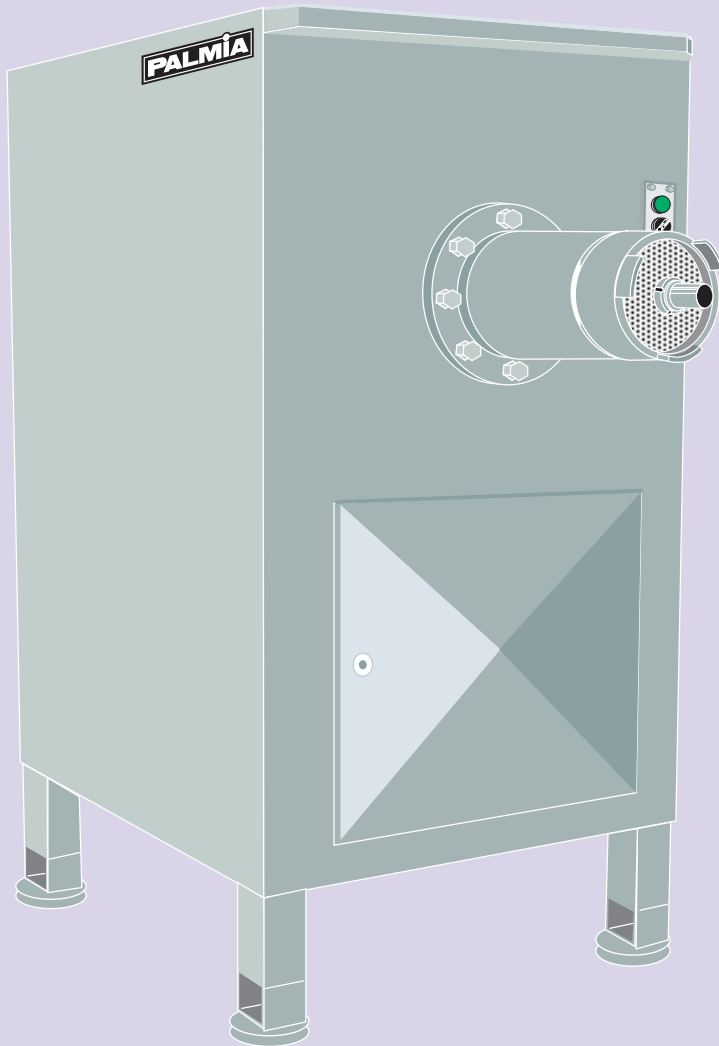
EXTRA ACCESSORIES

Starting equipment.
 Extra hopper.
 Lifting mechanism for feeding.
 Gristle extractor.
 Melting tube for fat.



PALMIA GRINDER

SERIES 211



Palmia series 211 grinders have been manufactured for more than 35 years while continually undergoing development and refinement.

The grinders are available with a stainless or enamelled finish or a combination of both.

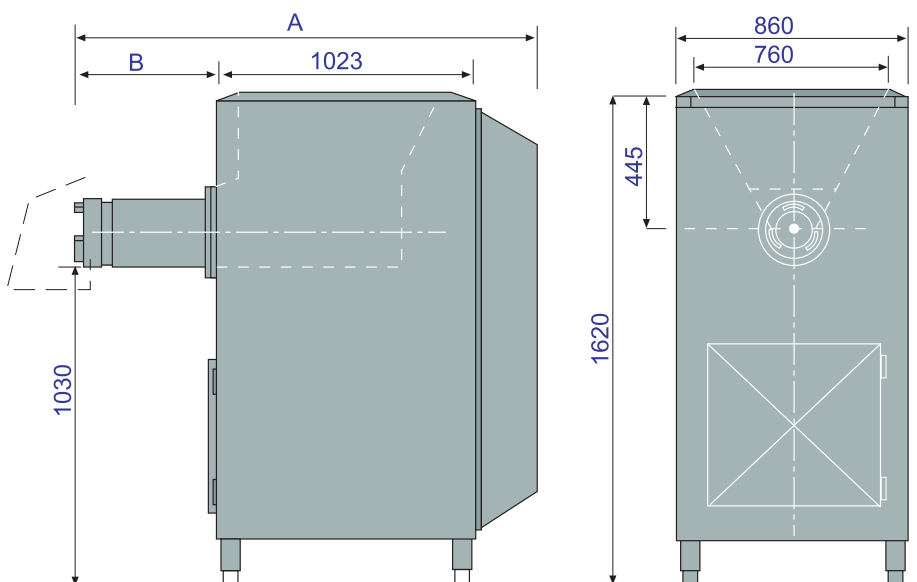
The series 200 can be used for the grinding of most products such as meat, fish, slaughterhouse offal and fat.

If frozen material is to be ground it should be crushed first to a suitable size.

The 200 has a maximum capacity of 6 tons, depending on the product to be ground and the size of the holes in the outer hole plate.

The grinder is available with a variety of safety features and also includes the complete starting equipment integrated in the chassis.

The generous size of the hopper and the self-feeding screw make the machine easier to operate while grinding is in progress.



TYPE	A	B
211-220	1608	265
211-520	1751	408

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