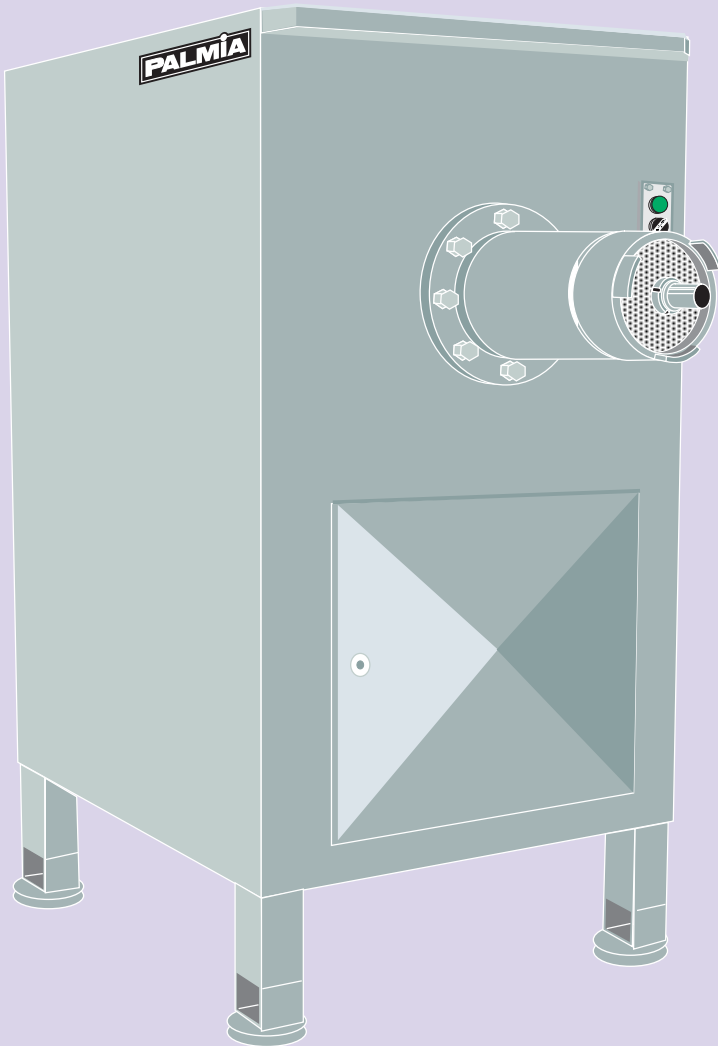


# PALMIA GRINDER

**SERIES 259**



Palmia series 250 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.

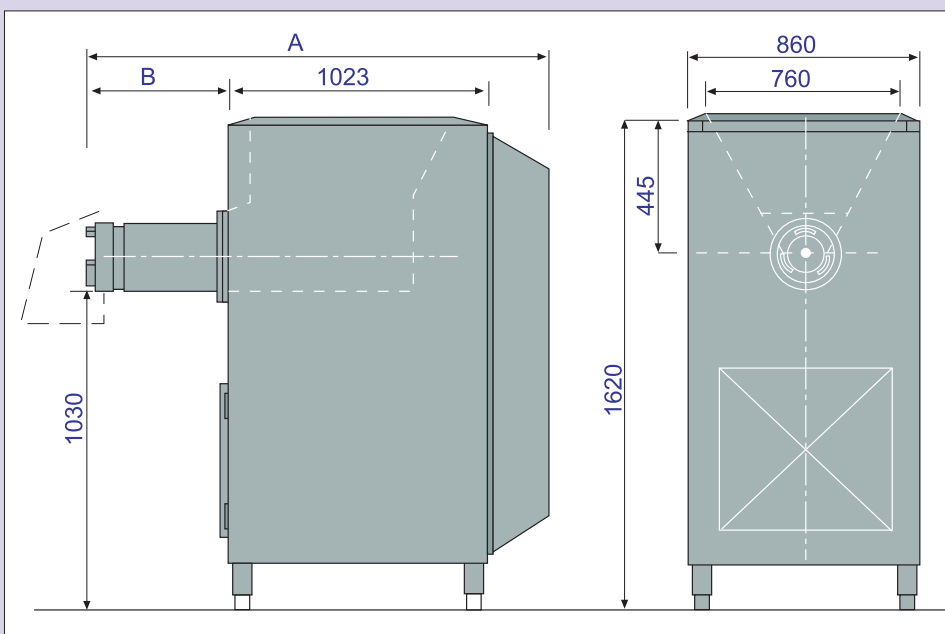
The series 250 can be used for the grinding of most products such as meat, fish, slaughterhouse, offal and fat.

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

The 250 has a maximum capacity of 8 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
259-220	1728	380
259-520	1878	530

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# PALMIA GRINDER

SERIES **259**

## TECHNICAL DATA

Motor: Up to 37 kW  
 Transmission: V-belt gear drive  
 Dia. of holeplate: 258 mm  
 Dia. of feed screw: 250 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.

