



Technical Specification

Type: Grinder/Mincer

FPE's new FG Series of Food Grinders have been designed and built to exacting specifications, incorporating many years experience in the food industry.

We have built this range of machines to be robust enough to handle the toughest of applications, uncompromising in quality yet keeping the machines simple, easy to maintain and cost effective. Utilising the best available manufacturing techniques has enabled us to offer high quality machinery with real **value-for-money** prices in today's market.

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| SERIES | FG Grinder |
| MODEL | FG-300 |
| DESCRIPTION | Frozen meat grinder |

The FG-300 grinder is designed specifically for grinding whole deep frozen blocks at -18 Deg. C, producing a free flowing and non-smeared product, at a capacity of up to 3000 kg/hour. It produces excellent particle definition with minimal working of product. It produces minimal dust due to the cutting action of the auger.

The FG Series includes grinders for final grind hamburgers and even finer minced meat, to tough applications including whole deep frozen blocks without the need for pre-breaking.

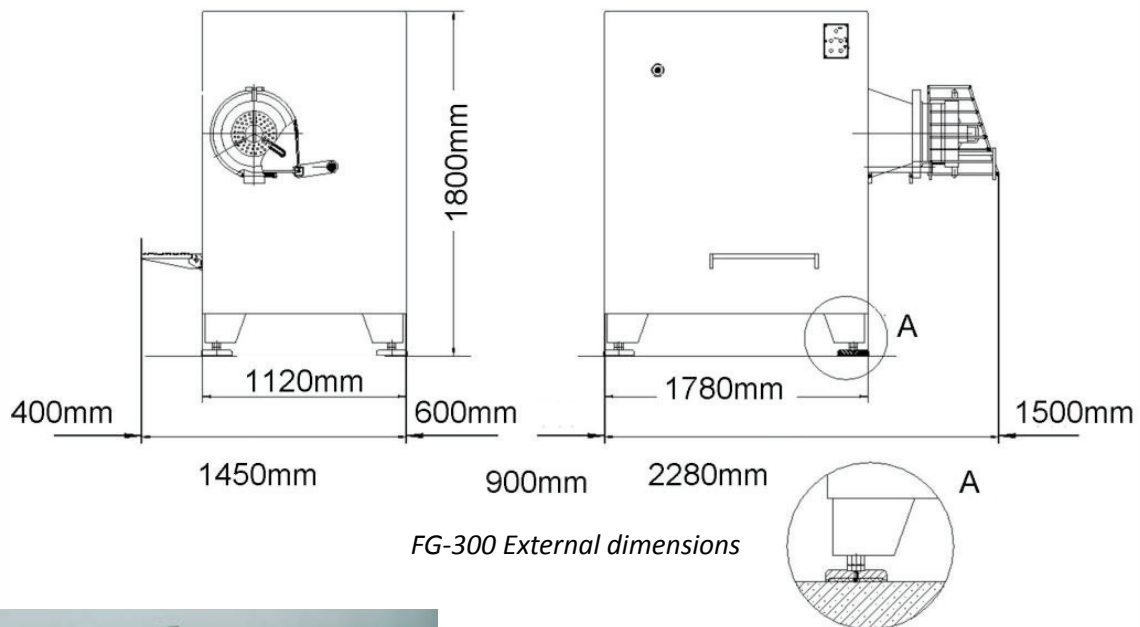
The FG Series can be tailored to the customer's specific requirements, including electrical components and software integration.





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| MODEL | FG-300 |
| CAPACITY* | 1500 ~ 3000 kg/hour |
| POWER | 55 kW |
| HOLE PLATE | 4 ~ 22 mm |
| WORM SPEED | 47 rpm |
| PRODUCT TEMPERATURE | 0 ~ -18 Deg. C. |
| EXTERNAL DIMENSIONS | 2.3 x 1.2 x 1.8 m |
| WEIGHT | 2100 kg |

* Capacities dependent on hole plate size, product temperature and product type.



FG-300 on Frozen Meat



FG-300 shown with guarding