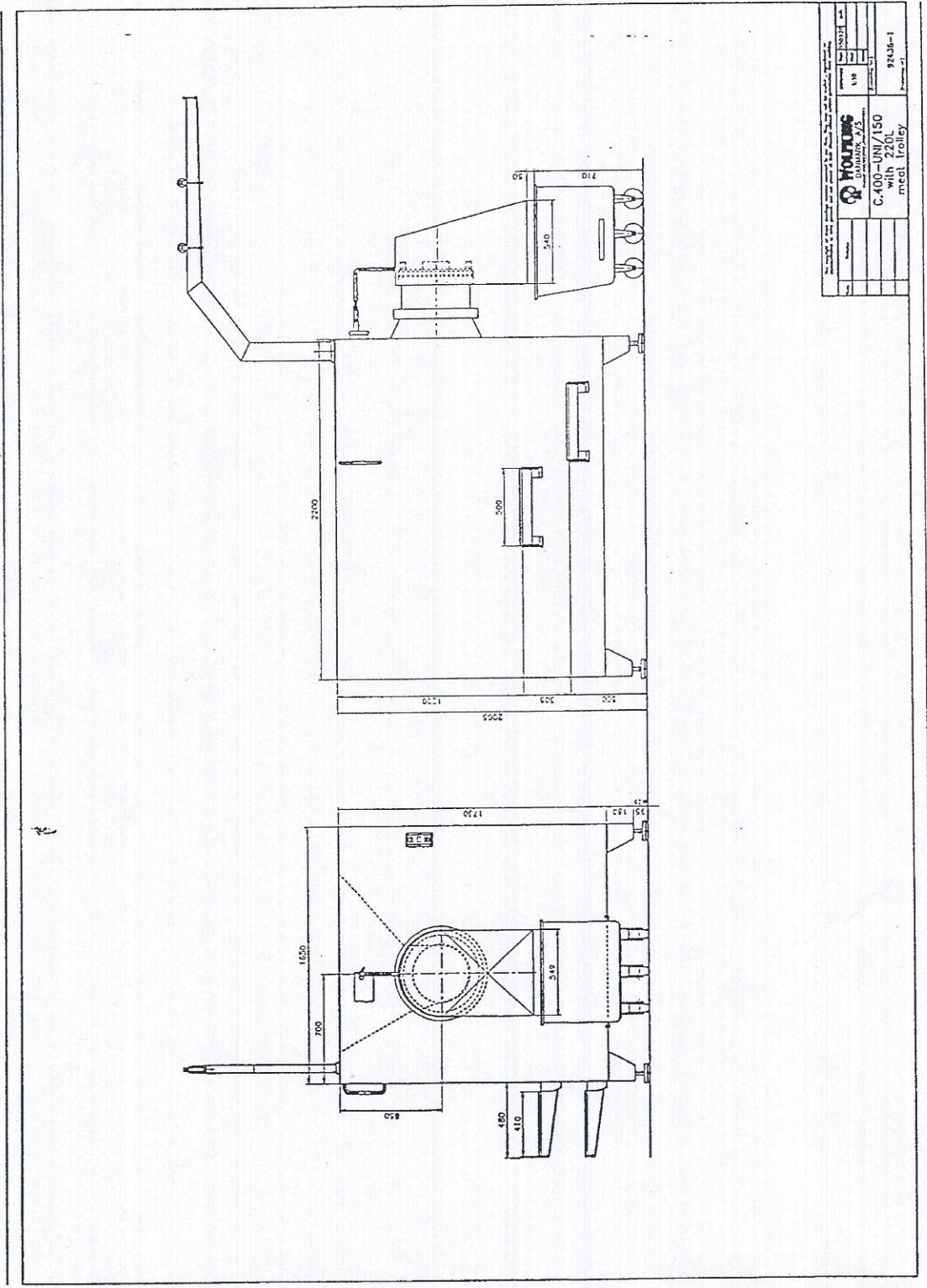


2.4 Drawing of basic machine

Basic machine



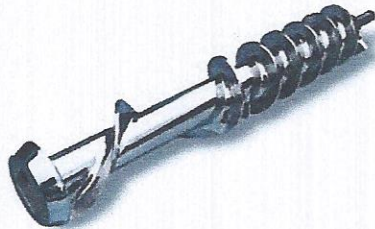


## QUICK REFERENCE DATA

	GEA MaxiGrind 400	GEA MaxiGrind 400HD
Cutting set	400 mm (15.7")	400 mm (15.7")
Hopper volume	415 l (109.6 US gallons)	680 l (179.6 US gallons)
Dimension H x W x D	2745 x 1880 x 1925 mm (108.1 x 74.0 x 75.8")	3105 x 2130 x 2005 mm (122.2 x 83.9 x 78.9")
Weight	3200 kg (7054 lb)	4000 kg (8818 lb)
Product temperature	S-version: 2 to -15°C (35.6 to 5°F) ST-version: 2 to -20°C (35.6 to -4°F)	S-version: 2 to -18°C (35.6 to 0.4°F) ST-version: 2 to -25°C (35.6 to -13°F)
Max. block length	800 mm (31.2")	1200 mm (42.2")
Capacity (depending on hole plate)	5 to 10 t/h (S-version) 3 to 6 t/h (ST-version)	6 to 15 t/h (S-version) 4 to 8 t/h (ST-version)
Power consumption	90 kW	90 to 132 kW



Frozen blocks are first cut into smaller pieces



Patented two-step worm with cupped worm flights



A GEA MaxiGrind with loading conveyor

## ROBUST CUTTING TOOLS

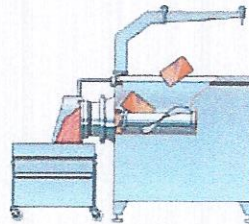
The extremely long-lasting 400 mm cutting sets are manufactured from high-grade hardened tool steel for maximum wear resistance. The pre-cutter plate is fixed between the knife housing and the lining, which prevents the product flow pressure affecting the knife tensioning, thus reducing wear. In addition, the knife inserts have double-sided cutting edges suitable for even the toughest products, and are designed to be fitted into the insert holders without special tools.

## SANITARY AND SAFE WORKING

All parts that come into contact with the product – such as knife housing, lining and worm – can be completely taken apart for easy cleaning. Clamp-mounted rather than bolted cutting sets simplify cleaning and product changeover. The crane, safety guard, safety step and tool trolley enhance safety for the operator. No hidden surfaces or corners ensure a high standard of hygiene.

## YOUR PERFORMANCE BENEFITS

- Very high performance frozen meat grinding
- Grinds frozen, fresh and mixtures of fresh and frozen
- Robust, enclosed and easy-to-clean cabinet
- Clamp system for fast mounting/de-mounting of grinding heads
- Drive belt adjusted from outside of cabinet
- Modular concept with easily exchangeable parts



GEA MaxiGrind in action

Frozen meat blocks are cut into smaller pieces by the sharp, cupped edges of the large diameter breaker section, queuing the meat up at the entry to the lining. The smaller diameter compression section holds the cutting set consisting of fixed pre-cutter, knife with inserts and hole plate.

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