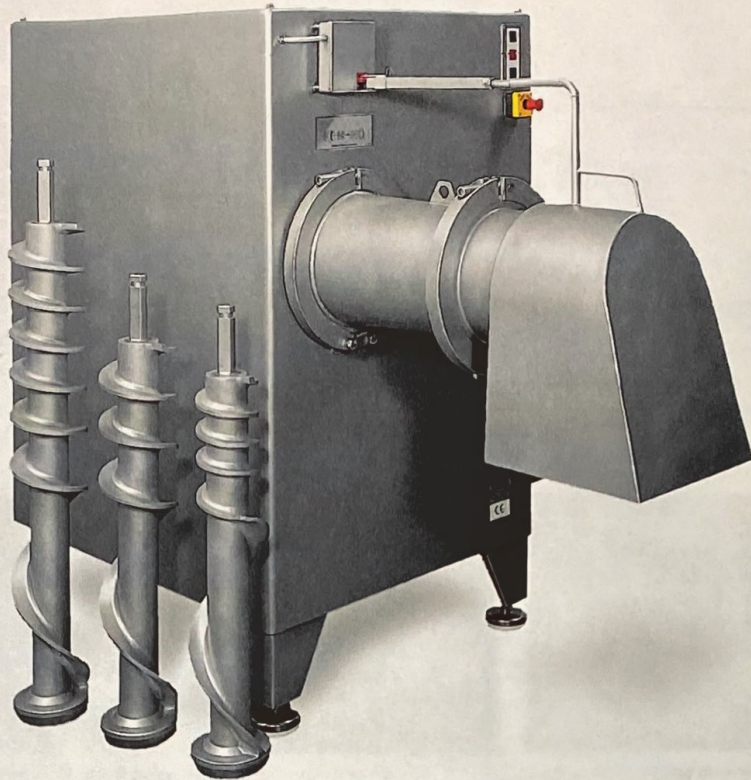


CFS UniGrind 200 ▲

CFS UniGrind 250 ▶



CFS UniGrind 200 and 250 universal grinders

The compact CFS UniGrind 200 and 250 are robust industrial machines for fine and coarse grinding of fresh and frozen products. Robustly engineered for a long and trouble-free operating life, all components that come into contact with the product are easy to dismantle for easy cleaning and inspection.

RANGE OF TOOLS

To provide a range of grinding options, knife sets are available with 2, 3 or 5 pieces, the most common being a 3-piece set with a fixed pre-cutter, cut knife and final hole-plate. The fixed pre-cutter reduces pressure on the knife set, reducing both wear and heat build-up. The cut knives have a positive cutting angle to ensure clean cutting, excellent grinding and minimum wear. The robust modular design, with time-saving features like belt-drive adjustment from outside the cabinet, reduces maintenance requirements.

Versatile, robust and compact grinders for general applications

- ▶ Grinds fresh and frozen meat
- ▶ 200 and 250 mm cutting sets
- ▶ Hygienic design with easily exchangeable parts
- ▶ Short worm version for pre-grinding and grinding tempered meat
- ▶ Long worm version for coarse and fine grinding of fresh meat
- ▶ Options include hard particle removal and booster pump



QUICK REFERENCE DATA	CFS UniGrind 200	CFS UniGrind 250
Cutting set	200 mm (7.9")	250 mm (9.6")
Hopper volume	260 l (68.6 US gallons)	300 l (79.2 US gallons)
Dimension H x W x D ^[3]	1700 x 1430 x 1860 mm (67.0 x 56.3 x 71.7")	1700 x 1480 x 1970 mm (67.0 x 58.3 x 77.6")
Weight	950 kg (2094 lb)	1400 kg (3086 lb)
Product temperature	Down to 0 °C (32 °F) fresh Down to -5 °C (23 °F) frozen pre-ground	Down to 0 °C (32 °F) fresh Down to -5 °C (23 °F) frozen pre-ground
Capacity, short worm (S) ^[1]	4 to 6 t/h	8 to 12 t/h
Capacity, long worm (L) ^[2]	1.5 to 6 t/h	4 to 12 t/h

[1] Pre-grinding of fresh trimmings and pre-broken frozen meat; [2] Final grinding of fresh product

[3] S (short worm) versions. CFS UniGrind 200-L is 1990 mm (78.4") deep and CFS UniGrind 250-L is 2230 mm (87.9") deep



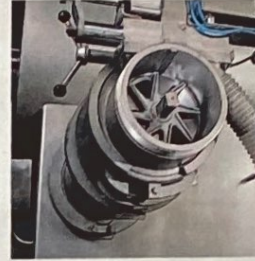
Short- and long worm versions available



A range of 2-, 3- and 5-piece knife sets is available



CFS ContiFlow positive displacement pump



CFS UniBes sorting device for hard particle removal

HARD PARTICLE REMOVAL

The optional CFS UniBes sorting device automatically removes bone, gristle and other hard particles. It collects and accumulates the particles at programmable intervals, then pneumatically ejects them before returning to its collecting position. The UniBes works with either a single or double knife set and separates hard particles with minimal meat loss.

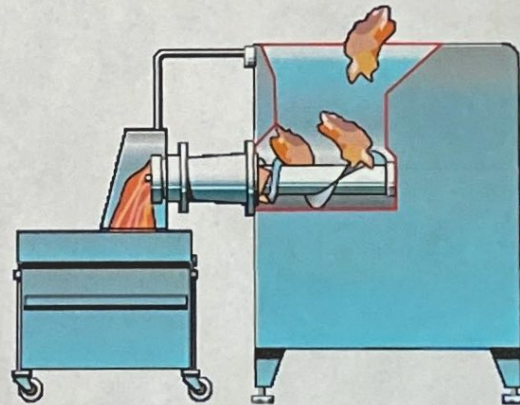
BOOSTER PUMP

The optional CFS ContiFlow positive displacement pump module fits between the worm and knife set to boost capacity and eliminate backwash, and thus improve particle definition and product contrast. It also increases the capacity by up to 100%, even with small-hole plates and viscous products. It is ideal for high capacity, fine grinding of hamburgers, pepperoni and other ground sausages.

Fresh or slightly frozen meat is loaded into the hopper, picked up by the grinder worm and transferred into the compression lining. It then passes through the cutting set, consisting of a fixed pre-cutter and knife set

YOUR PERFORMANCE BENEFITS

- ▶ Robust, enclosed and easy-to-clean cabinet
- ▶ Clamp system for fast mounting/dismounting of grinding heads
- ▶ Easy access to transmission
- ▶ Drive belt adjusted from outside of cabinet
- ▶ Modular concept with easily exchangeable parts



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CFS 
Lifecycle Performance