



Hopper Fed Grinder

With our grinding technology we bring a new approach to this critical part of processing meat products. Sanitary design, particle definition and raw material yields are the driving factors.

Field of application

Traditionally Hopper Fed Grinders are mainly used for grinding of fine or course, fresh or frozen raw materials for further processing. When a superb clean cut is required, we offer our comprehensive programme of Pump Fed Grinders.

Whether you are grinding fresh or frozen materials, Haarslev Industries has a solution for your grinding requirements.

Design and benefits

We use the latest technology with an emphasis on mechanical engineering and design to ensure long-term reliability and lower operating costs for processors.

Our comprehensive range of grinders is designed in five standard sizes ranging from 200 mm (7.9") up to 550 mm (19.7") holeplate diameter.

Haarslev Industries

Haarslev Industries is one of the world's leading companies within handling and processing of by-products from food-related industries.

Many years of experience has given us competence in designing, manufacturing and installing processing equipment and systems for related industries, which process meat by-products or convert raw material into finished goods.

Advantages

- Unique lining/knife housing design.
- Larger models are equally suitable for both fresh and frozen materials.
- Low cost of ownership due to unique design of lining/knife housing.
- All weldings in the product zone are for optimum cleaning.
- Belt-driven transmission ensuring low noise level.



Options

- Hard particle separator for automatic collection and removal of any hard particles that are larger than the final holeplate openings. The rate of elimination can be adjusted for specific products, thus avoiding excess yield loss. The separator system is available for most models.
- Hopper with agitator or feeding wing preventing product from bridging in the hopper.
- Specific applications require specific tools, thus we offer a full selection of options for our grinding equipment for better flexibility and product quality.



The unique design of the lining, feed screw and knife housing makes the grinders very versatile for careful grinding of both fresh and frozen material.



Type	Applications
HF200H	Fresh meat grinding and fat grinding
HF250H	Fresh meat grinding, fat grinding and bone grinding
HF300H	Fresh meat grinding, grinding of pre-broken frozen meat blocks and of thin meat blocks, fat grinding and bone grinding
HF400H	Fresh meat grinding, grinding of frozen meat blocks, fat grinding and bone grinding
HF550H	Fresh meat grinding, frozen meat grinding, fat grinding and bone grinding

We reserve the right to alter the specifications at any time without prior notice.



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