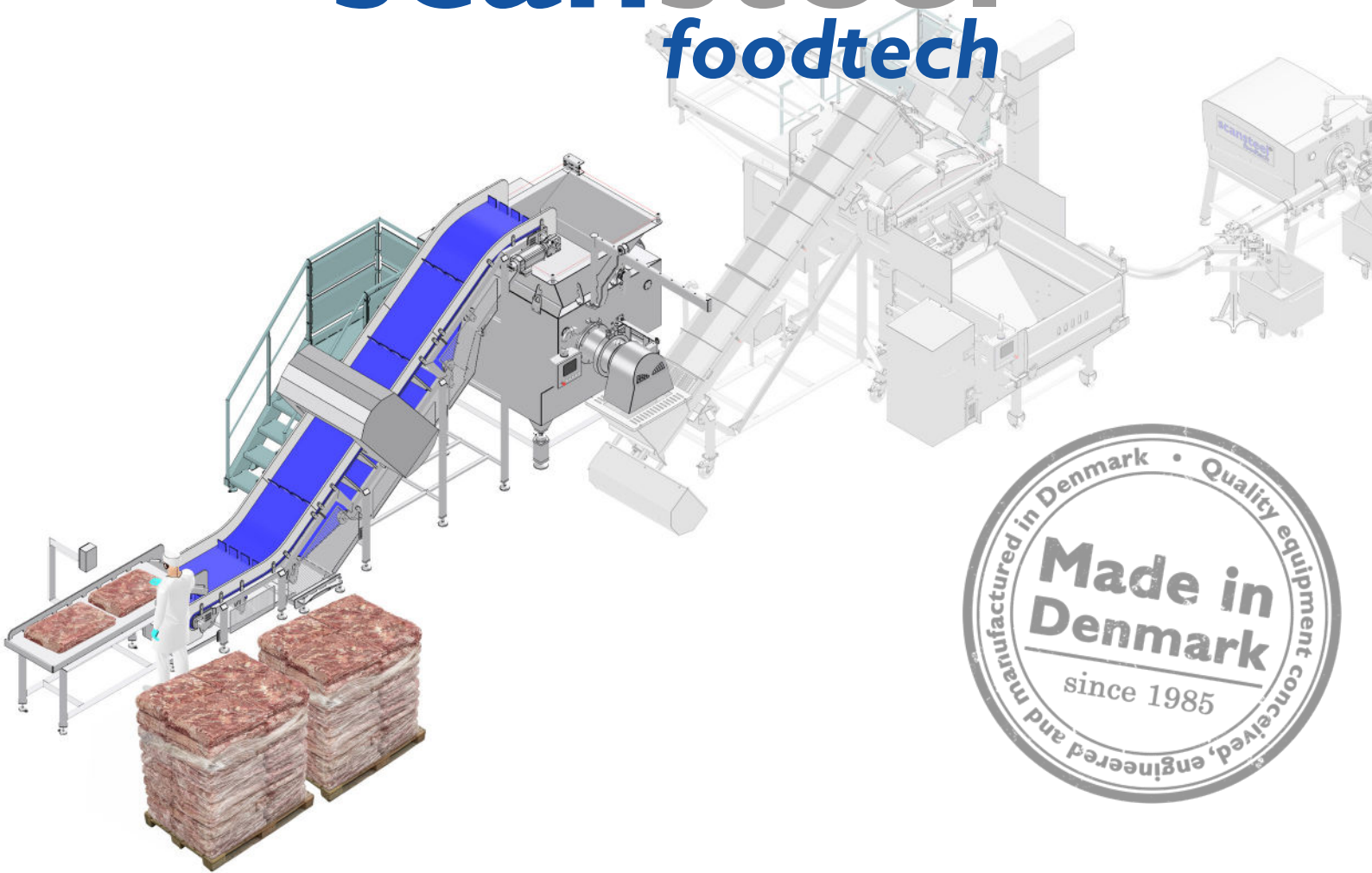


scansteel[®] foodtech



Did you know, that you can feed frozen blocks directly into our grinders?

scansteel foodtech probably offers one of the world's largest grinder programmes for the food industry. Our grinders are designed for heavy-duty production and can be used for applications such as frozen meat blocks and fresh meat. The grinders combine **simple** and **efficient operation**, **consistent high product quality**, **high continuous performance**, **low maintenance costs** and **long durability**.



Grinder Programme:	Motor/kW
SINGLE WORM/AUGER GRINDERS:	
SuperGrind SG 400/260	110-160 kW
MG 400 Super Heavy Duty, Brutalis	160-200 kW
MG 400 Heavy Duty	132-160kW
MG 400	90-110 kW
MG 330	75-90 kW
MG 250	55 kW
MG 225	37-45 kW
MG 200	30 kW
DOUBLE WORM/AUGER GRINDERS:	
CombiGrind CG 400 Heavy Duty, The Beast	22 + 110 - 200 kW
CombiGrind CG 330 Heavy Duty	22 + 110 - 132 kW
CombiGrind CG 300 Heavy Duty	22 + 90 - 132 kW
CombiGrind CG 300	22 + 90 kW
CombiGrind CG 225	15 + 75 kW

Optimal particle definition and low maintenance costs

All scansteel foodtech® grinders are constructed in stainless steel AISI 304 and are available in sizes from Ø225 mm to Ø400 mm with grinding capacities ranging from **2,000 up to 20,000 kg/hour**. Advanced level control with automatic start/stop and worm/auger speed control on both single- and double worm grinders secure optimal particle definition and consistent product quality.

Key benefits

- Constructed in stainless steel AISI 304.
- Grinders from Ø225 mm – Ø400 mm.
- Grinding capacities from 2000 – 20,000 kg/hour.
- Optional hydraulic knife tensioning system.
- Large hopper infeed area preventing bridge building.
- Low noise level.
- 1 or 2 units dismantling crane.
- Heavy Duty construction.

scanControl system

The scansteel foodtech® CombiGrind Series double worm/auger grinders are equipped with the scanControl System. The system continuously monitors the feeding/pre-grinding worm/auger and the grinding worm/auger to ensure optimal grinding conditions. In case of overload, the system decreases the feeding speed until acceptable grinding conditions have been re-established. In extreme situations, the scanControl System actually reverses feeding/pre-grinding worm/auger.



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SuperGrind SG 400/260



MG Series



CombiGrind CG G Series

Do you need to particle reduce/ crush whole pallets of frozen blocks?

Whether you need to particle reduce/crush whole pallet of frozen together blocks, scansteel foodtech has the solution for you, where you can reduce the pallet in one step or layer by layer.



Cut the Top



scanStructor

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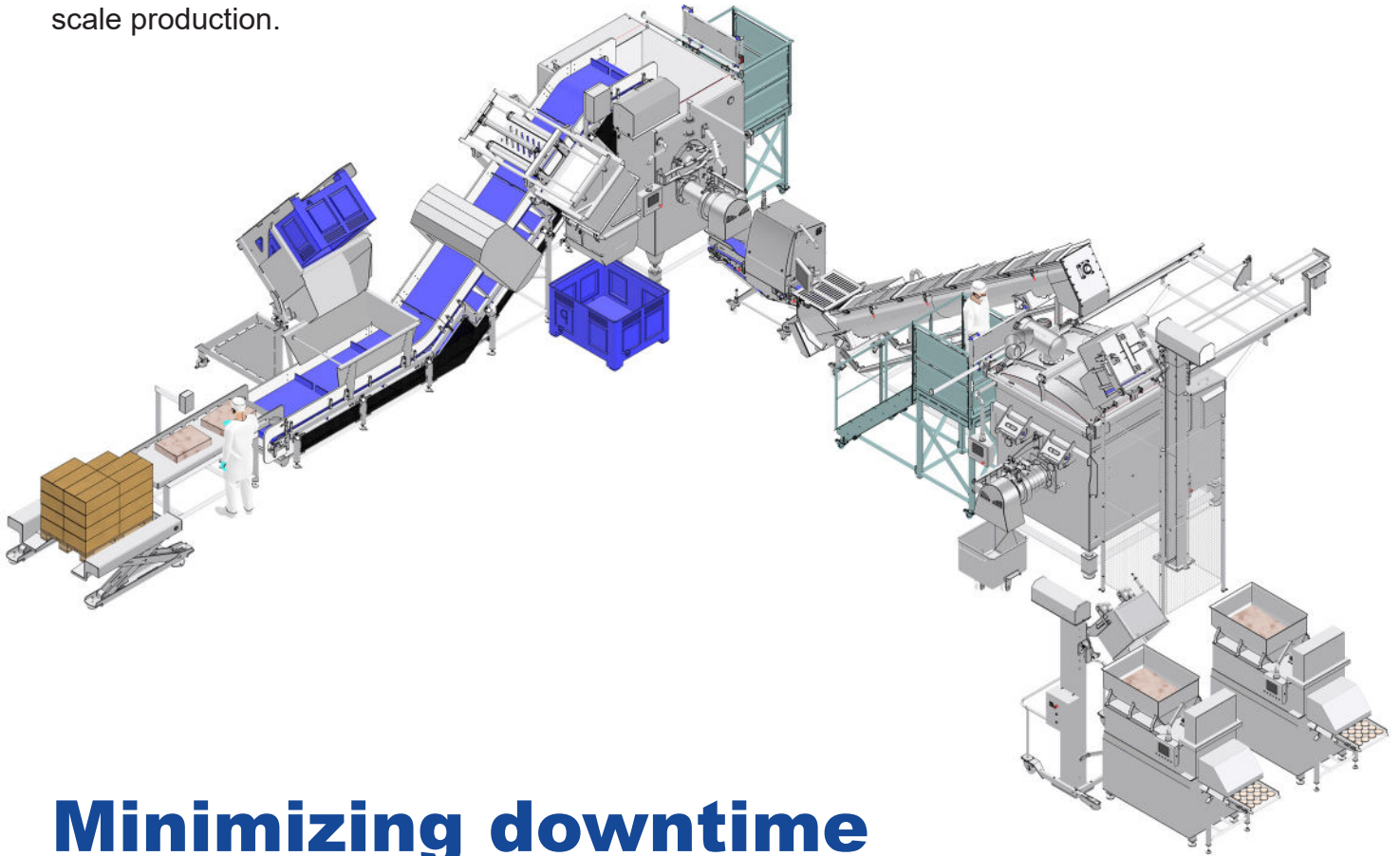
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Single machine to complete line

The scansteel foodtech® Emulsifier Series excels as **a standalone solution**, it can also be integrated into a **complete hamburger preparation line**, including transport conveyors, grinders, screw conveyor, mixer, and lifting devices, all machinery designed and manufactured by scansteel foodtech. As the central machine, it ensures smooth workflow and high-quality output. This turnkey approach maximizes efficiency and provides operators with a single, reliable system for large scale production.



Minimizing downtime

with spare parts access and preventive maintenance service

scansteel foodtech supports your production beyond the machine itself. We provide complete access to detailed spare parts lists, for both single machines and full production lines, giving you the tools to keep your equipment running smoothly. Our remote assistance offers technical guidance whenever you need it, while our preventive maintenance service ensure peak performance, minimize downtime, and protect your investment over time.



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