

## GEA PowerGrind 280 high performance, multifunctional grinder



**The GEA PowerGrind 280 represents a new generation GEA grinders with improved capacity, hygiene and safety performance. These aspects are combined with high flexibility, robustness, and modularity, making the GEA PowerGrind 280 a reference in its class.**

### MULTIFUNCTIONAL, HEAVY DUTY GRINDER

The GEA PowerGrind 280 offers outstanding versatility for a wide range of raw materials, varying from coarse to extremely fine grinding. Both fresh and frozen meat is ground equally well. In the case of frozen food, the GEA PowerGrind 280 can handle blocks with a temperature down to -25°C. The enlarged infeed area minimizes the risk of bridge building. Together with an enlarged feeder worm diameter and pitch, these improvements significantly contribute to the performance increase.

### CONTINUOUS FEEDING

Designed for today's production environments, the GEA PowerGrind 280's two-worm configuration is suitable for continuous feeding. Separate drives for each worm enable independent speed adjustment.

Perfect fine and coarse grinding of fresh and frozen meat

- Frozen block grinding with minimum dust and fines
- Large infeed area that prevents bridge building
- Hinged lining and separate side door for perfect sanitation
- Fully separated, sealed zones for machine transmissions
- Excellent particle definition and minimum fat separation
- Frozen block grinding down to -25 °C
- Automatic removal of gristle, sinew and bone (GEA sorting device)
- Unique two-worm design with independently adjustable worm speed



## QUICK REFERENCE DATA

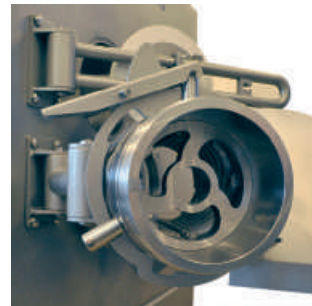
GEA PowerGrind 280	
Cutting set (3 or 5-part)	280 mm (11,0")
Hopper volume	600 l (160 US gallons)
Dimension H x W x D	3300 x 1600 x 2200 mm (129 x 63 x 86,6")
Weight	5000 kg (11.023 lb)
Product temperature	Down to 0 °C (32 °F) fresh Down to -25 °C (-13 °F) frozen blocks
Capacity frozen (standard blocks)	5.5 to 8.5 t/h
Capacity fresh (trimmings)	7 to 28 t/h



The slowly rotating feeder worm cuts frozen blocks rather than breaking them



The grinding head



Fixed pre-cutter



Unique hinged lining and plug for easy access and cleaning

As a result, blocks are cut rather than broken up, meaning almost no dust or fines are produced, particle definition is excellent and fat separation is reduced to an absolute minimum.

In the process of grinding, very little heat is generated (the temperature rises only 1 or 2 °C with fresh meat), so excellent quality is maintained with no squashing or smearing. The two-worm configuration also reduces changeover times because the same machine set-up can be used for both frozen and fresh meat. The reverse operation of the processing worm means cutting tool sets can be changed with ease even when the machine is loaded.

### OPTIMAL SANITATION

Cleaning of a grinder has never been easier as with the GEA PowerGrind 280. The unique hinged lining provides very easy access to channels as well as the interior, without the need of hoisting or supporting equipment. All joints in the processing areas are fully welded and rounded, all surfaces are inclined to prevent puddles. Easy cleaning of the entire machine prevents bacterial growth.

The special, stainless steel design of the GEA PowerGrind 280 incorporates separate compartments for the transmissions, completely separated from the processing zone. This means there is virtually no risk of contamination between zones.

### EXTENDED TOOL LIFE

The cutting heads featured in the GEA Flex-Grind-System reduce re-sharpening costs by extending the operational life up to three times. A support device in the cutting set reduces friction between the knives and the grinder plates.

### YOUR PERFORMANCE BENEFITS

- High grinding performance and flexibility
- Easy-to-clean and hygienic sealed cabinet
- Designed for easy handling and sanitation
- Flex-Grind-System makes grinding of fresh and frozen meat possible with minimal machine configuration changes
- Depending on the application, the cutting head lasts up to 3 times longer between re-sharpening
- Fresh and frozen without the need for tool changes
- No production hold-up due to the prevention of bridging
- Optional (continuous) fat analyzing, enabling standardization

## GEA Food Solutions

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As a result of constant improvement, drawings and specifications of GEA Food Solutions machines and software are subject to change. Some features and/or equipment mentioned in this publication are options.