



Technical Specification

Type: Mincer/Grinder

FPE's FG Series of Food Grinders have been designed and built to exacting specifications, incorporating many years experience in the food industry.

We have built this range of machines to be robust enough to handle the toughest of applications, uncompromising in quality yet keeping the machines simple, easy to maintain and cost effective.

Utilising the best available manufacturing techniques has enabled us to offer high quality machinery with real value-for-money prices in today's market.

SERIES	FG Grinder
MODEL	FG-130
DESCRIPTION	Fresh Tempered Meat Grinder
SUITABLE FOR	Meat, Poultry, Fish, Petfood

The FG-130 grinder is designed primarily for fresh trimmed material, producing a free flowing and non-smeared product, at a capacity of up to 1600 kg/hour. Available with single or double knife set arrangements, the grinder produces excellent particle definition with minimal working of product. It has a two speed motor as standard ensuring its versatility for small, speciality products, yet is robust enough for continuous production runs.

The FG-130 is suitable for final grind burgers and even finer minced meat, to tough applications including large primal cuts without requiring trimming.

The FG Series can be tailored to the customer's specific requirements, including electrical components and continuous / batch infeed & discharge systems.





MODEL	FG-130
CAPACITY*	Up to 1600 kg/hour
POWER	9/11 kW
HOLE PLATE	3 ~ 20 mm
WORM SPEED	106 / 160 rpm
PRODUCT TEMPERATURE	+5 °C ~ -2 °C
EXTERNAL DIMENSIONS	1350 x 750 x 1150 mm
WEIGHT	600 kg

* Capacities dependent on hole plate size, product temperature and product type.

