

Automatic Grinders

**MYHRVOLD
GRUPPEN**



MIXER GRINDERS are equipped with two motors (LM-22A/82A one motor), the grinder both minces the meat and mixes the minced meat, for example for sausages of the Frankfurter or Balkan type. Through the holes in the lid it is possible to monitor the mixing and, without stopping the machine, to feed the required additives to the minced meat. Optional items include a manual minced meat dosing feeder, filling tubes of different sizes for filling sausage skins, plus a foot pedal switch

ALL KT-GRINDERS have been manufactured to the highest specifications using the latest technology. Because of the precise adjustment of motor and components, the grinders are reliable, maintenance-free and enjoy a long service life. Every detail is thoroughly considered. KT grinders combine practicality with safety. The quality and reliability of the product is reflected in its individual appearance.

SUFFICIENT POWER FOR ANY

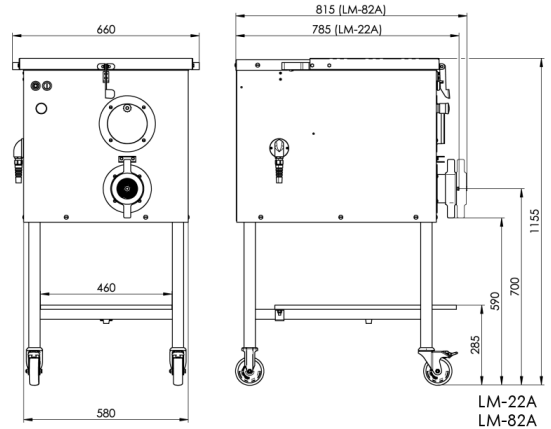
APPLICATION: Due to their quiet and smooth running and powerful capacity, KT grinders offer excellent performance.

SAFE AND HYGIENIC: KT grinders fulfil all current and pending requirements of the European Standard EN 12331 Mincing Machines. It is not costly to run a KT grinder - both operating and maintenance costs are lower than ever. The owner has every reason to feel satisfied, now and well into the future.

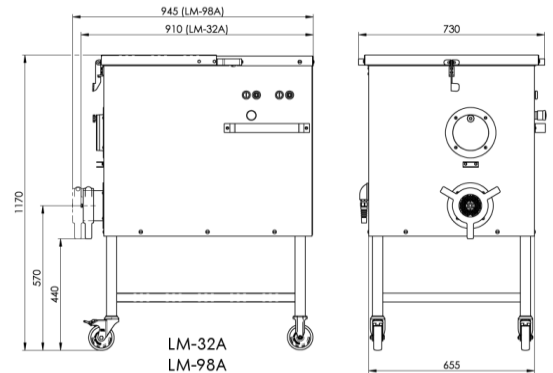




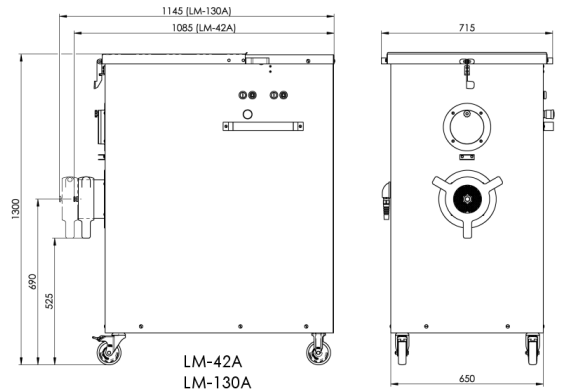
Dimensional drawing LM-22A, LM-82A



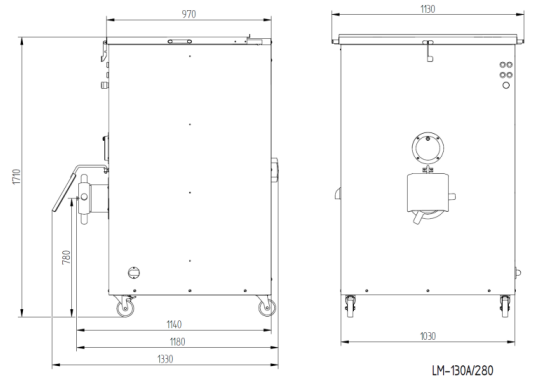
Dimensional drawing LM-32A, LM-98A



Dimensional drawing LM-42A, LM-130A



Dimensional drawing LM-130A/280



	LM-22/A	LM-32/A	LM-42/A	LM-42/280/A
	LM-82/A	LM-98/A	LM-130/A	LM-130/280/A
Grinding motor / kW	3	3	7,5 (11)	7,5 (11)
Mixing motor / kW	-	1,1	1,1	1,1
Grinding capacity / kg/h	860	1150	1800	1800
Aperture disk diameter / mm	83 / 82	100 / 98	130	130
Hopper volume / l	40	80	110	280
Weight / kg	180	230	380	510

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