Minced meat portioner MMP 220

for the reliable production of minced meat with no risk

**Optimum hygiene in producing minced meat.**

Grinding, separating and portioning – with the minced meat portioner MMP 220 you can expand your VEMAG grinding system to give an automated production line. Would you like to automate your production even further? No problem – if required, you simply add a tray denester and the appropriate conveyor belt solution (optional) to your minced meat line. The portions can then be placed in trays and transported onwards automatically. The well designed machinery concept assures optimum hygiene conditions in production. The machine is straightforward to clean and all areas are easily accessed.

The minced meat portioner is compatible with the VEMAG grinding system. This, together with the separation grinder 982 and the minced meat attachment 801, gives the answer in integrated minced meat production.

**Application**

The minced meat portioner is suitable for producing minced meat from beef, pork and poultry. The shape for the minced meat portion depends on the final hole plate fitted to the minced meat attachment. This can be adapted without any difficulty to match different tray sizes.

In the minced meat portioner, the flow of product exiting the minced meat attachment is automatically placed on a carrier (paper) and transported by a conveyor belt to the blade. The vertical cutting arrangement divides up the flow of product together with carrier into individual portions. The vacuum filler upstream of this controls the minced meat portioner and in this way gives portions which are very accurate in weight.

**Handling**

It is very easy to move the minced meat portioner by its rollers. Also, it is easily attached to the 801 minced meat attachment and there is no complicated adjustment work necessary. Changing the rolls of paper at the operator side is a straightforward routine as well. All machinery components are easily cleaned using low-pressure equipment. Optimum protection of electrical components from the water used for cleaning is given.

The machine is virtually maintenance-free; all components in the machine are easily accessible.

**All the benefits at a glance**

- Well designed machinery concept for optimum hygiene
- Straightforward cleaning
- No problems with product residues
- High portioning output
- Low-noise operation
- Perfect integration in the VEMAG grinding system
- Expansion possible to give a fully automated production line
**Technical data**

**Can be combined with filling machines:** ROBOT HP-series

**Portioning output:** up to 100 portions/min. (depends on portion weight and downstream processing)

**Portion weight:** 100 g - 3,000 g

**Type of paper:** backing paper, rolled product

**Core:** dia. 25 mm - dia. 77 mm (3”)

**Width of paper:** 240 mm

**Width of portion:** max. 240 mm

**Length of portion:** max. 305 mm

**Height of portion:** max. 100 mm

**Transfer:**
- to tray denester (optional)
- to conveyor belt (optional)