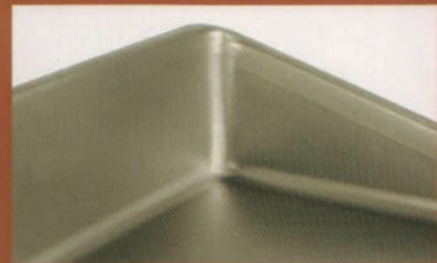


# TENDER STAR

BY PAULUS STUART

## GRINDER TS52





# TENDER STAR

## FEATURES AND SPECIFICATION

**MOTOR :** Heavy duty three phase motor, available in 50 or 60Hz. and various voltages. Totally enclosed within cabinet  
5.5Kw.-7.5Hp.  
7.5Kw.-10Hp.

**ELECTRICAL CONTROLS :** Manual Start/Stop push buttons sealed against liquid ingress(IP63), having overload and undervoltage protection.

**POWER TRANSMISSION :** Gear reduction with helical cut specially hardened steel gears supported by heavy duty radial and thrust bearings running in oil bath. Gears and bearings are splash lubricated with oil and are protected at front and back with spring loaded oil seals.

**CABINET :** Heavy gauge, stainless steel housing totally enclose all drive and electrical components. Glass bead blast finish. Round-foot height adjustable, with additional adjustment levelling the rear foot down or up to compensate floor irregularities. Double wheels fixed to the front, at the rear swivel wheels with brakes are standard.

**FEEDING PAN :** Stainless steel with welded rolled edges and corners. Stainless steel safety guard welded to the tank.

**GRINDING BOWL :** Heavy duty cast stainless steel (316l), helical grooves and coupling on quick locking hinge for a speedy dismantling of the body for easy cleaning. The bottom of the bowl is equipped with a slot for a good evacuation of the meat particles, detergents and disinfection products during the cleaning of the machine.

**GRINDING FEEDSCREW :** Heavy duty cast stainless steel (316l) construction with large square drive shank for positive alignment and extra strength.

**KNIFE AND PLATE RING :** Heavy duty cast stainless steel (316l) construction with extra long threads assure alignment of knife and plate.

**GRINDING CAPACITY :** Depends entirely on operating conditions. Namely, feeding rate, product temperature, cutting group condition and grinding plate hole size.

**SECURITY :** Very large red stop button. An electronic sensor monitors the closed position of the bowl and prevents the start up of the machine if the bowl is not locked into working position. Following the security standards of the E.C. it is prohibited to work with a plate of more than 7.5 mm. diameter holes.

**CLEANING :** Easy cleaning thanks to the quick opening of the bowl, which can be accessed without a problem at the rear. In addition, the use of a high-pressure machine is allowed. In combination with suitable products, these features allow a very low bacteriological level.

**STANDARD ACCESSORIES :** Stainless steel spurt guard, spanner wrench, food safe product stomper, external power cable, parts list and the instruction manual.



All machine dimensions shown are in cm

CONSTRUCTEUR: PAULUS STUART

9, RUE ROPSY-CHAUDRON  
1070 BRUXELLES  
BELGIQUE

TEL:++32 2 521 46 12

FAX :++32 2 523 46 25

E-MAIL :info@paulusstuart.be