

**Mech
Masz**
Szczeciński
sp. z o.o. sp.k.



**EFFICIENT
COMPACT
AESTHETIC**



Bread crumb grinder

MTB

PRECISE EFFICIENT BREAD GRINDING

WATCH OUR
VIDEO ON
THE WEBSITE



Subscribe our channel  YouTube



PERFECT GRANULATION



Protection of the hopper with a rubber seal
(dusting reduction)

Wide and safe hopper

Stainless steel design

Double knives

Antidust seal

Simple control panel

Reliable closure

Different sieve mesh diameters

Open cover sensor

Bag gripper

Electric box

Electric motor

Adjustable legs

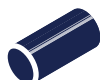
SPECIALLY FOR YOUR NEEDS

Bread crumb grinder MTB

The device is intended for grinding baking, confectionery and many other products to achieve appropriate final granulation, with further treatment or further part of the process in mind. A product obtained in such a way may be used for the further part of the production process, minimising possible production losses or achieving an appropriate effect of the final product already provided for sale.



simple and
safe control



AISI 304
stainless steel



safe
use



wide
hopper



different sieve
mesh size available



sharp knives for
cutting and grinding



Key functions

The entire bread crumb grinder/dough shredder body is made of top quality acid-proof steel AISI 304.

Caring for highest quality and hygiene standards, the whole structure is shot peened, which results in a properly smooth surface, makes the welds smooth and gives an effective look.

There is an enlarged hopper on top of the device allowing more amounts of material to be poured for grinding. In order to stiffen and enhance the impact resistance, the hopper is also ribbed/bent.

The hopper rim is bent to protect the operator against any injuries.

The inlet to the feed pipe is protected with a cut rubber seal. It is provided to prevent excessive dusting and protects the knives and motor against any possible overloading caused by the overfilled pipe.

The ergonomically selected height of the feed pipe protects an employee against direct contact with the knives and access to the interior of the grinding chamber.

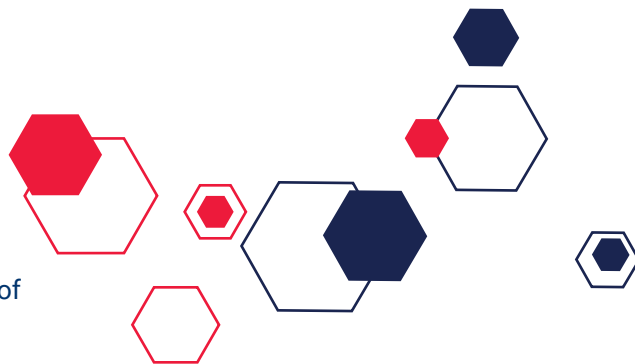
Already at the bread crumb grinder design stage, the constructors have designed a seal tightening ring which ensures its easy replacement as well.

The effect of intensive grinding is guaranteed by two high speed knives. The knives have been designed to properly cut and grind a product – the top bevelled knife is used for initial cutting, whereas the bottom knife crushes and effectively pushes the product through the installed sieve. Access to the knives is protected by an inductive sensor. Opening of the discharge automatically prevents the device from being started – OHS for the sake of your safety.

Product granulation is adjusted with removable sieves. As a standard, the grinder is equipped and delivered to the customer already with 3 sieves with 3, 4 and 5 mm mesh diameters.

To meet expectations of the most demanding customers, we offer sieves up to 10 mm in diameter – stroke every 1 mm.

Minimising the impact of the device on the environment, the connection between the sieve with the hopper is additionally sealed with a shaped gasket, and the hopper can easily be opened and is tightened with a clip.



ROBUST DESIGN

Hopper opening and closing, replacement of the sieve require no tools – TOOL FREE.

Another important aspect of ergonomic and user-friendly operation on the bread crumb grinder manufactured by MECH-MASZ is standard equipment of the hopper which is a bag clip.

A bag for collecting a ground product may be easily fixed to the grinder outlet and properly tightened.

The whole structure stands on 4 legs which are widened to ensure full stability.

The legs are equipped with adjustable feet for levelling the grinder to every floor.

For easier transport, the legs have additional transverse beams allowing a pallet truck to enter and move without any effort.

The full stability is also improved by the fact that the motor is positioned at the very bottom of the device, which reduces its centre of gravity, so the device is stable and it is practically impossible to overturn it.

To ensure fast servicing, all electric components are housed in the box on the rear wall of the device. Access to them is easy and does not require complicated technical operations.

TECHNICAL DATA

Capacity: do 500 kg/h

Dimensions: 75 x 75 x 147 [cm]

Power: 4 KW

Power supply: 400V / 50 Hz

Weight: 63 kg

Sieve mesh diameter: sieve I – 3, sieve II – 4, sieve III – 5 [mm]

** Optional sieve mesh from 2 to 10 mm*



WATCH OUR
VIDEO ON
THE WEBSITE



Subscribe our channel YouTube



Leader in the industry

MECH-MASZ Szczeciński Sp. z o.o. Sp. k. established in 1986 is an industry leader of Polish manufacturers of bakery and confectionery machines.

- For 33 years, services tailored to customer needs and perfect quality of products have been the main features making the MECH-MASZ brand stand out.

We participate in all major bakery and confectionery fairs in Poland and Europe. We organise annual meetings for bakers and confectioners, while offering our baked goods and presenting the registered office. At present, the company manufactures more than 50 models of devices, and the full range includes about 800 products.

Our products are sold to domestic market customer and exported to more than 30 countries worldwide.



The company is ISO 9001:2015 certified.



You're investing in future

MECH-MASZ Szczeciński
spółka z ograniczoną odpowiedzialnością sp.k.



Jaroszewo 80
88-400 ŻNIN
POLAND



export@mech-masz.com.pl
mechmasz@mech-masz.com.pl



tel.: +48 (52) 302 00 73
tel.2: +48 (52) 303 12 38
tel.3: +48 (52) 303 12 39

www.mech-masz.eu