

FOOD PROCESSING

voestalpine MEAT GRINDING TECHNOLOGY designed for pure performance

voestalpine Meat Grinding Technology offers high wear resistance, excellent ductility, a longer life cycle, and an overall reduced total cost of ownership.

YOUR ADDED VALUE

Based on many years of experience and technical know-how, we have developed a unique, extremely wear-resistant technology that minimizes regrinding costs. Our tailored meat grinding sets are made of **premium materials by BÖHLER/Uddeholm** using state-of-the-art heat treatment and PVD coatings. This results in an outstanding balance of high wear resistance, ductility (safety against cracks), corrosion resistance, and a prolonged life- and regrinding cycle.

voestalpine Meat Grinding Technology is designed for diverse applications such as ground beef, salami stuffing, or burger patty production, and it fits all common machine types and brands. Additional benefits of this technology include reduced energy consumption and increased sustainability in your production.

Our partners from the food industry confirm the significantly improved performance and profitability of voestalpine Meat Grinding Technology.

PERFORMANCE COMPARISON

- » **Reduced regrinding frequency**
- » **Significant reduction of the total cost of ownership**
- » **Higher machine availability**
- » **Better cutting quality**
- » **Shorter drying time for raw sausage production**

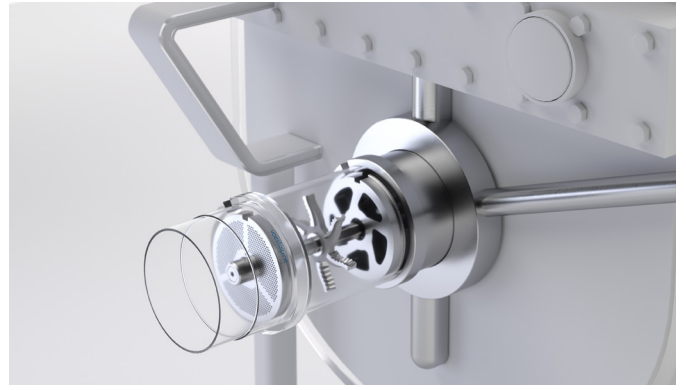
Main Properties

High wear resistance up to 64 HRC

Remains sharper for longer

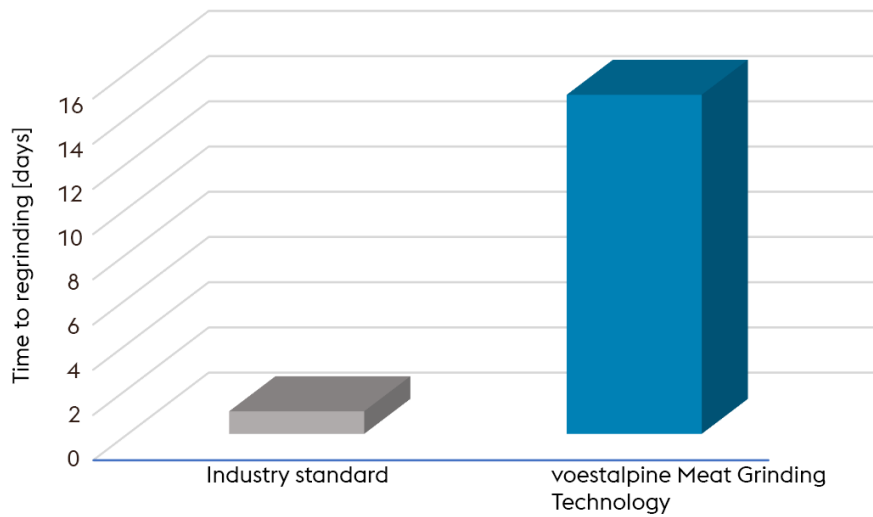
High ductility (safety against cracks)

Increased machine performance



INDUSTRIAL PERFORMANCE COMPARISON

Longer regrinding interval



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July_2023_EN

voestalpine

ONE STEP AHEAD.