



119 GRINDER

- For fresh, pre-broken or tempered frozen products, coarse and finish grind.
- Heavy-duty, all stainless steel one piece frame with sloped surfaces.
- One piece hopper with safety grate.
- 11" (280 mm) diameter plates and 9" (225 mm) diameter machined feedscrew.
- Spring-loaded knife holders with 2, 3 or 4-blade configurations.
- Swing-away discharge safety guard over grinding head for easy plate check and easy sanitation.
- Continuous barrel flutes through hopper eliminate dead zone of product between hopper and barrel.
- Available with bone/gristle elimination system.
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



The PrimeGrind® 119 can grind up to 72,000 pounds (32,660 kg) per hour.

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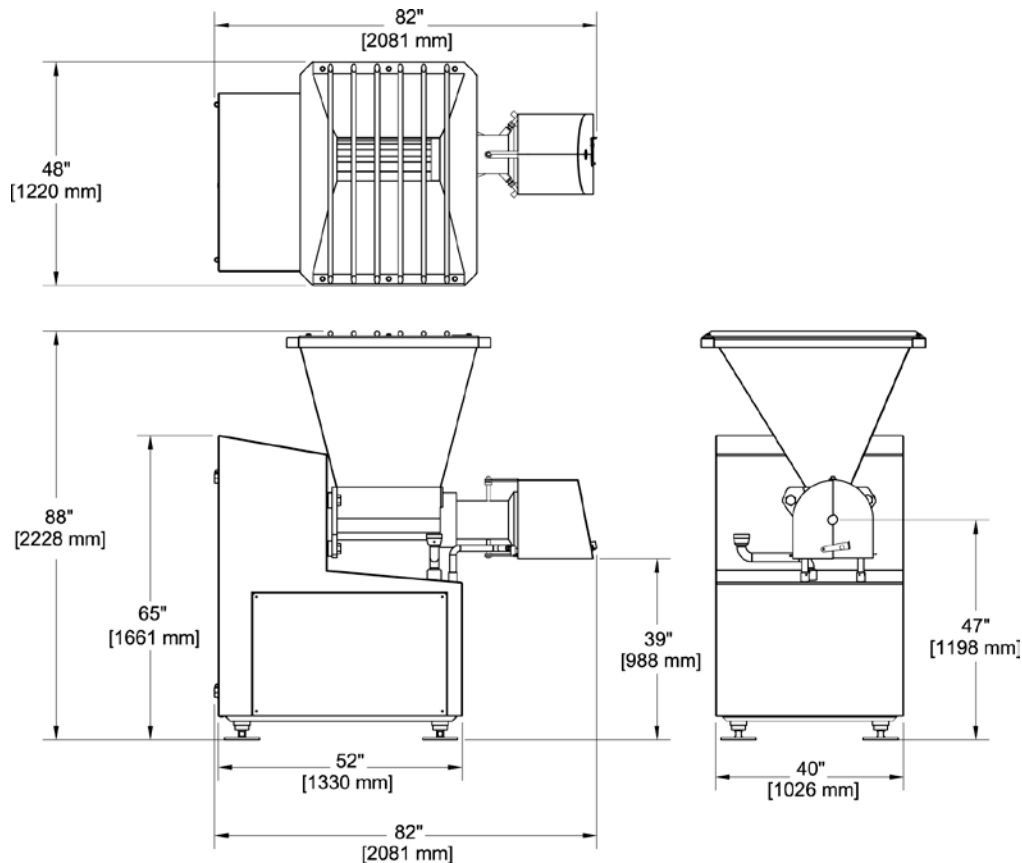
The PrimeGrind® 119 grinder (CPG119) is a great choice for processing tempered or pre-broken frozen blocks. It can grind up to 72,000 pounds (32,660 kg) per hour depending on the application.

The CPG119 offers a multitude of Cozzini ergonomic and sanitation design features, with safety and operator convenience in mind:

- Local operator station with Start/Stop and Emergency Stop buttons on right or left side.
- One-piece hopper with safety grate.
- Motor and components accessible from rear hinged door and 2 removable side panels.
- Ring lifter for safe ring removal and support.
- Gantry or cart-style feedscrew puller.

Additionally, the CPG119 meets AMI sanitary design specifications. The heavy duty stainless steel one-piece frame has sloped surfaces to prevent liquid accumulation. Other features like the swing-out discharge guard or the one-piece hopper design make assembly and disassembly easy for sanitation.

The PrimeGrind CPG119 integrates seamlessly into any production line – simple or complex – where grinding is required prior to further processing.



PRIMEGRIND 119			
<i>Voltage</i>	<i>hp</i>	<i>kW</i>	<i>Gearbox Ratio</i>
380/460 V, 50/60 Hz	125	93	4.8:1 to 7.5:1

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