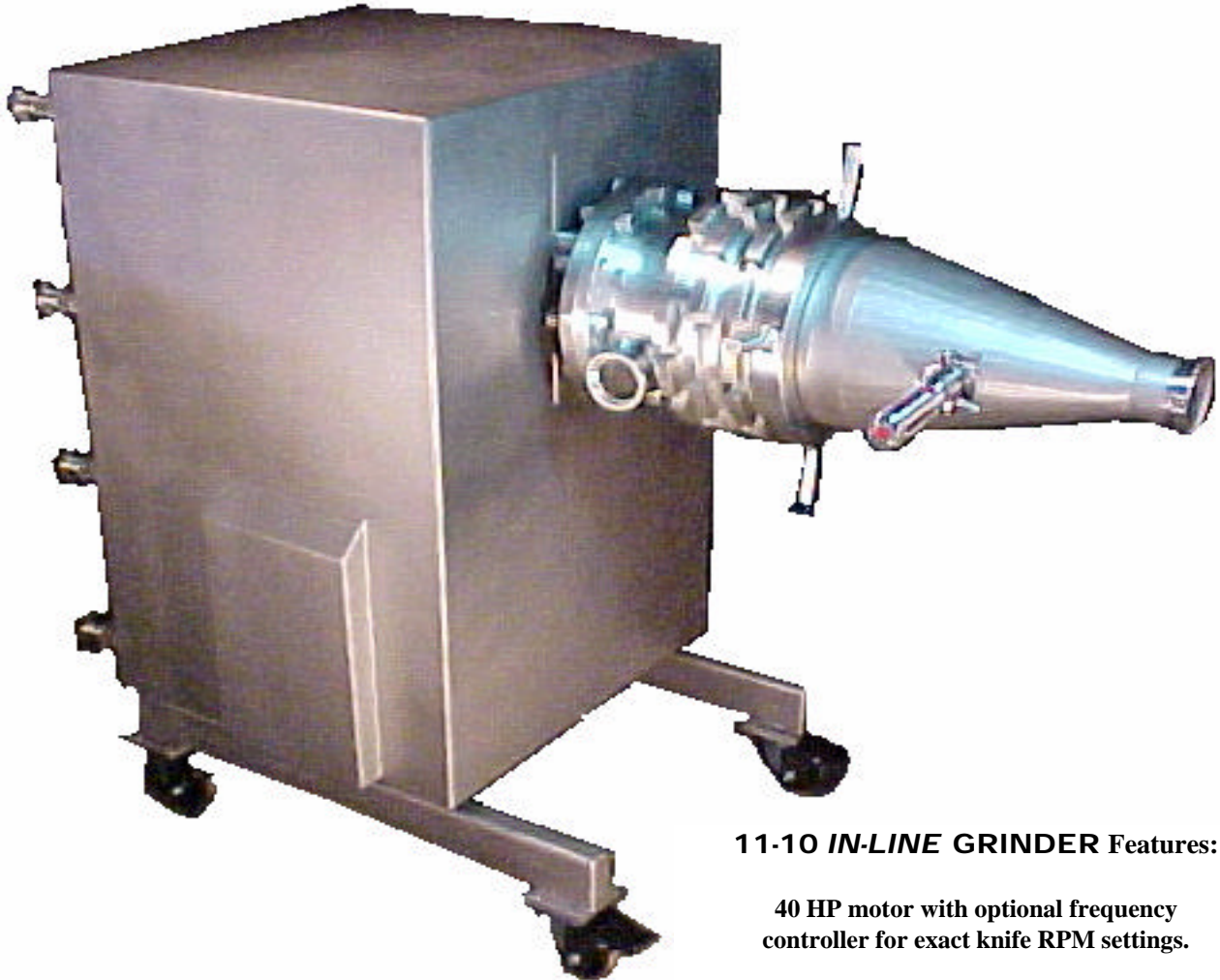


DIXIE 11-10 *IN-LINE* GRINDER



11-10 *IN-LINE* GRINDER Features:

40 HP motor with optional frequency controller for exact knife RPM settings.

Fan cooled industrial gearbox.

4 TPI ACME threads.

Standard 11" cutting parts.

3" inlet can be positioned at 30° intervals.

Available in Single Plate, Double Plate, or Triple Plate configurations.

Available with DIXIE's exclusive BCA-2 Bone Collection Assembly.

Available with custom transition funnel.

DIXIE
GRINDERS
INCORPORATED
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The **DIXIE 11-10 IN-LINE GRINDER** is designed to eliminate the fat smear and fattening problems typically associated with other final grinders.

Most sausage products have been made using the proven grind-mix-grind process for about the last one hundred years. The problem with this system is the final grinder.

Final grinders do not operate at the same efficiency as primary grinders simply because the product has been reduced in size. Soft, sticky products are hard to grind. The final grinder becomes a screw pump because the product is difficult to grab hold of. The typical final grinder operates at approximately 50% efficiency while the typical primary grinder operates at close to 100%. This loss of efficiency causes smear, temperature rise, loss of color, and excessive wear on the machine.

Recent improvements in grinder design have improved efficiency and capacity in many applications. Our standard **DIXIE 11-10 GRINDER** has proven to increase final grind capacity by as much as 40% over other 11" grinders. However, it is a conventional hopper-fed grinder.

Recent innovations have proven that pulling a vacuum on meat products prior to the final grinding has several benefits. However, grinding the product again can put air back into the product. Using the Mepaco 420V Full Vacuum Deaerator Stuffer to feed the **DIXIE 11-10 IN-LINE GRINDER** provides a way to final grind a vacuumized product without pumping air back into the product.

Rather than having the grinder feedscrew generate back pressure alone, the stuffer's unload auger and positive displacement pump gently generate most of the back pressure that the grinder requires.

Most in-line grinders are basically a plate and a rotating knife. The pump does all the work. The **DIXIE 11-10 IN-LINE GRINDER** uses a shortened version of the feedscrew and head from our conventional 11-10 GRINDER. This configuration allows the **11-10 IN-LINE GRINDER** to create additional back pressure and uses the feedscrew pressure flights to gently push the product through the plate.

A variety of feedscrews are available in 2, 3, and 4 bladed configurations. This allows us to customize the machine to provide the cut that you are looking for.

GET IN LINE!
DIXIE
11 IN-LINE **10**
GRINDER
MADE WITH PRIDE IN THE U.S.A.

The **11-10 IN-LINE GRINDER**'s head, chamber ring, lock ring, inner ring, and outer ring use our 4 TPI ACME thread design. These threads are very strong and durable. They are not as prone to damage by mishandling as the 8 TPI V threads are that are used on most 11" grinders.

Our proven washer spring design provides the proper tension for our knifeholders and plates. The knifeholders use inexpensive replaceable knife inserts. Our high production premium plates are made from vacuum hardened AISI S-7 tool steel and are manufactured by Speco Inc. to our specifications. These parts are common to many of our customers.

The **DIXIE 11-10 IN-LINE GRINDER** is available in numerous configurations and can be set up to grind a variety of products including pork, beef, chicken, and pet food.

For products with a large pregrind size, the **11-10 IN-LINE GRINDER** can be equipped with our Double Plate Assembly.

For products that require maximum particle reduction, the **11-10 IN-LINE GRINDER** can be equipped with our Triple Plate Assembly.

For products that require bone collection, the **11-10 IN-LINE GRINDER** can be equipped with our exclusive BCA-2 Bone Collection Assembly. The uniform back pressure created by the pump makes the BCA-2 even more effective on the **11-10 IN-LINE GRINDER** than it is on other 11" grinders.

The **11-10 IN-LINE GRINDER** can be equipped with a transition funnel if you wish to feed the product to another machine via a direct pipe connection. A plate guard is used in place of the transition funnel if you want the product to fall onto a conveyor or into a cart.

The **11-10 IN-LINE GRINDER** is designed and manufactured with durability and longevity in mind. We build the grinder components using quality materials and proven manufacturing methods. The feedscrew and head can be constructed of tin plated carbon steel or 17-4 PH stainless steel. The industrial gearbox, motor, and other commercial components are selected to provide years of reliable operation. The grinder is easy to assemble and requires minimal maintenance and training.

For more information about the **DIXIE 11-10 IN-LINE GRINDER** or our other products and services, call us at 1-800-745-0586.

DIXIE 11-10 IN-LINE GRINDER