



Partner in your success

Risco TR 130 - TR 160 - TR 200: excellence in the grinding process



TR 160

Risco versatile TR 130, TR 160, and TR 200 are suitable for gentle and precise processing of various products, including fresh and tempered meat, vegetables, cheese, and beyond. Available with 130, 160, or 200 mm output grinding plate size, Risco grinders meet the needs of all industries.

A variety of cutting combinations (i.e. 1 or more plates and 1 or 2 knives) and different grinding plates ensure quick adjustments to accommodate the various types of grinded products and changing production needs.



The feeding system includes a mixing arm that conveys the product to the feeding auger located at the bottom of the bowl. The product is continuously moved towards the grinding auger, which is positioned at a 90° angle to the feeding auger. The feeding auger operates at a variable speed to ensure consistent performance to suit the product being processed and the chosen cutting combination.

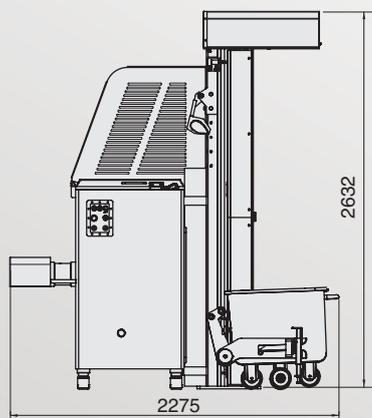
Risco range of automatic grinders can be equipped with a deboning device at the product outlet to separate solid pieces, nerves, and gristle from meat. Additionally, a vertical loader for 100 or 200 lt. carts can be connected to the grinders, thus resulting in a further productivity facilitation.

Main features:

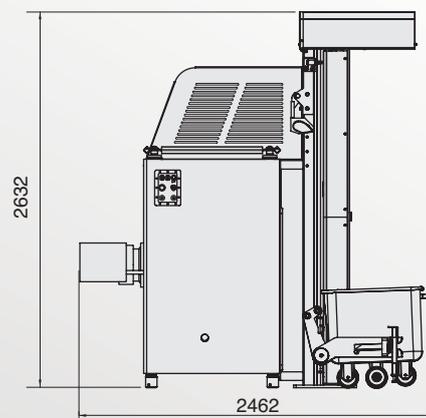
- Effective cutting performance
- Preservation of the original characteristics of the food mass, while maintaining temperature
- Streamlined cleaning procedure of all parts
- TR 160 and TR 200 with safety trip bar and 325 lt. bowl capacity
- TR 130 with upper safety grid and 200 lt. bowl capacity



TR 130



TR 130



TR 160 - TR 200

The Company reserves the right to alter any specification.



Risco S.p.A.

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