Meat Grinder Full-Range Selection Guide / 3 Output Classes · 3 Grinders + 1 Extension

BUILT TO EU FOOD-MACHINERY STANDARDS · EU CE CERTIFIED

From butcher counters to production lines, DANIEL meat grinders are grouped into three classes by **hourly output** and **the frozen-meat temperature they can handle**: bench-top, floor-standing, in-line. Every model is designed to the **latest EU standards for food-processing machinery** and holds an EU CE certificate. The **auger and auger sleeve come off as complete parts** for cleaning; the housing is fully enclosed and washdown-capable, with no hygiene dead corners.

OUTPUT CLASSES	FROZEN MEAT	CLEANING	CERTIFICATION & PROMISE
450 → 1,800 kg/h	**Fresh / ≥ −2℃ / ≥ −4℃ / −30℃**	**Fully strip-down · washdown housing**	**EU CE · 2-year warranty**

Three Steps to Select

Fix the output class, then the frozen-meat temperature, then decide on in-line feeding

STEP 1

Choose the class by hourly output

Work out how many kilos you mince in your busiest hour: a few hundred kilos → bench-top; around a tonne → floor-standing; continuous feed measured in tonnes → in-line (twin-auger feeding, even output that portions easily).

STEP 2

Choose the model by frozen-meat temperature

Fresh or no colder than −2℃ → GT221 bench-top; no colder than −4℃ → GG241 floor-standing or GG251 in-line; −30℃ blocks processed straight from frozen into granules → MG321 (extension model).

STEP 3

Choose the cutting set and feeding method

The standard cutting set differs by model and the plate hole size sets the granule size — swappable to suit your product. The in-line model accepts an elevator or belt feeder, and a portioning machine can follow the outlet.

Three Output Classes

Match the class to your application

Bench-top
GT221 · 21 L · 1.1 kW

450–600 kg/h
Fresh / ≥ −2℃ · 3-phase 380 V

Butcher counters · restaurant kitchens · small processing rooms · supermarket counters

Floor-standing
GG241 · 70 L · 3.0 kW

800 kg/h
Fresh / ≥ −4℃ · 3-phase 380 V

Meat processing plants · central kitchens · school canteens · chain distribution

In-line
GG251 · 128 L · 8.1 kW

1,800 kg/h
Fresh / ≥ −4℃ · twin-auger feeding

Production lines · continuous bulk output · lines that portion as they go

Full Model Comparison

★ = in-line model (twin auger + PLC touch screen + mixing)

Model	Type / positioning	Power · Supply	Output	Hopper	Frozen meat
Bench-top · small batches, frequent product changes (H82 5-part / E22 3-part set)					
GT221	Bench-top · fixed body	1.1 kW · 3p380V 50Hz	450–600 kg/h	21 L	≥ −2℃
Floor-standing · medium processing and central kitchens (B98 5-part set as standard, usable as 3-part)					
GG241	Floor-standing · fully enclosed body	3.0 kW · 3p380V 50Hz	800 kg/h	70 L	≥ −4℃
In-line · continuous feed, programmable into a line (B98 5-part set; E32 / E130 / E52 optional)					
GG251 ★	Floor-standing · twin-auger feed · PLC touch screen · mixing	8.1 kW · 3p380V 50Hz	1,800 kg/h	128 L	≥ −4℃

Note: all models above are in current production. Output is rated hourly output and varies with meat texture, temperature and plate hole size. GG251 power: cutting 5.5 kW + mixing 1.1 kW + feeding 1.5 kW. Imported cutting blades and plates are standard across the range.

Extension Model

Frozen meat processed without thawing, straight into granules

MG321 Ultra-low-temperature frozen meat granulator / fascia separator

−30℃ blocks without thawing · 4–6 mm granules · patent ZL 2018 2 0465792.3

Power	2 × 1.5 kW · 3p380V 50Hz · 7.2 A
Output	200 kg/h · net weight 320 kg
Feed channel	200 × 200 mm · granules 4–6 mm
Features	No squeezing at low temperature, no drip loss; will not start with the cover open; forward / reverse / e-stop

Selection FAQ

Four questions that cover most of it

Q Can it mince frozen meat? Yes, depending on temperature: GT221 handles no colder than −2℃, GG241 / GG251 no colder than −4℃. For −30℃ blocks, use MG321.

Q Is 800 kg/h realistic? That is the rated hourly output; actual throughput depends on meat texture, feed temperature, plate hole size and operator rhythm — allow about 20% headroom when sizing.

Q How easy is cleaning, really? The auger and auger sleeve lift out and are washed as complete parts; the housing is fully enclosed and can be hosed down, with no dead corners.

Q Which cutting set? GT221 takes H82 (5-part) or E22 (3-part); GG241 / GG251 ship with the B98 5-part set (usable as 3-part), can be swapped to E32, and GG251 also accepts E130 / E52.

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Why DANIEL / Hygiene · Safety · Reliability · Verifiable

MEAT GRINDER BUILT TO EU FOOD-MACHINERY STANDARDS

Developed and built to the latest EU standards for food-processing machinery, **with a CE certificate issued by an EU notified body** — machine safety and food safety requirements met together.

① Hygiene: not "the lid opens", but "the parts come off to be washed"

- **The auger and auger sleeve come off as complete parts.** They are lifted out and washed separately — you are not wiping around inside the hopper. Shine a torch in afterwards and there is nothing left behind.
- **Fully enclosed housing.** The outside can be hosed down; water does not reach the electrical compartment, so washdown is not a risk.
- **Stainless steel construction, imported cutting blade and plate.** Everything that touches the product stands up to daily washing; plate hole size sets the granule size and swaps with the product.
- **Auger reverses.** A jam is backed out at the touch of a switch — no stripping the machine, no forcing it.

② Configuration Shared Across the Range

Not paid options — supplied as standard from the factory; only the configuration level differs between models

- Designed to latest EU food-machinery standards
- Enclosed, washdown-capable housing
- Motor overload protection
- Stainless steel construction
- 2-year warranty + lifetime maintenance
- EU CE certificate
- Whole-machine quiet running
- Overload / over-current / over-heat protection
- Auger reverse for clearing
- Customisable · full range of sizes
- Auger and sleeve fully removable
- Low-voltage control system
- Imported cutting blade and plate
- Ergonomic design · reduced labour

③ Verifiable Trust Assets

Recommended to accompany every quotation and product page

EU CE Certification
Designed and built to the latest EU food-machinery standards; certificates supplied for the buyer to verify independently.

2-Year Warranty · Lifetime Maintenance
Long-term spare parts supply; response times and cost terms written transparently into the contract.

Structure You Can Check On Site
Auger, sleeve and plate taken apart in front of you; the enclosure demonstrated with a hose.

Transparent Materials
Stainless steel body, imported cutting blade and plate, low-voltage control system.

Complete Application Coverage
Butcher counters, restaurant kitchens, school canteens, supermarket counters, processing plants and production lines.

Room to Grow
One cutting-set system runs from bench-top to in-line; when output outgrows the machine, you move up a class without relearning operation.

④ The Value in One Sentence

Ready to use at the sales table

① **Hygiene** — the auger and sleeve come out and are washed as complete parts; the housing is enclosed and can be hosed down, with no dead corners, so it passes an inspection done with a torch.
② **Safety** — low-voltage control with overload, over-current and over-heat protection, plus auger reverse to back a jam out.
③ **Reliability** — stainless steel body, imported cutting blade and plate, 2-year warranty and lifetime maintenance; one cutting-set system from bench-top to in-line, so growing output means moving up a machine, not starting over.

Full Technical Data

Ready to drop into a tender document; letters follow the drawing callouts

Model	Rated voltage	Power	Rated current	Fuse	Hopper	Output	Net weight / main dimensions
GT221	3p 380V 50Hz	1.1 kW	2.8 A	16 A	21 L	450–600 kg/h	70 kg · A400·B625·C750·H510
GG241	3p 380V 50Hz	3.0 kW	6.0 A	16 A	70 L	800 kg/h	180 kg · A580·B930·C1100·H1040
GG251	3p 380V 50Hz	8.1 kW	15 A	25 A	128 L	1,800 kg/h	580 kg · L1350·W1050·H1530
MG321	3p 380V 50Hz	2 × 1.5 kW	7.2 A	—	Channel 200×200 mm	200 kg/h	320 kg · H1420·W865·D730

Note: GG251 total power 8.1 kW = cutting 5.5 kW + mixing 1.1 kW + feeding 1.5 kW; supply cable 4G2.5 mm². MG321 is an ultra-low-temperature frozen meat granulator / fascia separator, not a conventional grinder, and is listed as an extension model.

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