



Grinders for Pet Food Processing



Rome Grinding Solutions

BUILT RIGHT • BUILT IN THE USA • BUILT TO LAST

Production plants in the market for grinding equipment know that they can rely on Rome Grinding Solutions. With grinder options ranging from 6,000 up to 150,000 lbs/hr*, Rome helps its customers in the meat, pet food, poultry, produce, and rendering industries meet their diverse processing requirements. As a specialist in grinder design and drawing on 40+

years of experience, Rome builds grinders “to order” in its Midwestern-based manufacturing facility. When working with Rome Grinding Solutions you benefit from in-house engineering capabilities, expertise in CNC machining technology, in-house tin plating, and optimized turn-around times – backed by fast, reliable customer and technical service.

Grinders at a Glance

Titan Grinder Series

The Titan Series includes grinders that are designed for quick changeovers to accommodate different products. This helps decrease downtime and increase daily production yields. Minimal grinder parts provide quick dis/reassembly for easy and proper sanitation.

- Ideal for beef, pork and poultry
- Grinds fresh, pre-broken frozen, tempered, and frozen products
- Can handle bone and animal by-product processing
- Versatility and durability provides nimble product capabilities



Maximus Grinder Series

When you need to increase your yield, Rome’s largest grinders won’t let you down. Manufactured for strength, durability and longevity, these workhorses can help improve your production process and increase your bottom line.

- Ideal for large processors with grind rates up to 150,000 lbs/hr*
- Great for frozen block applications
- Pre-break grinder version
- Can withstand the toughest environments



Brutus Grinder Series

In need of the strongest, longest lasting, and most dependable grinder the industry has to offer for limited floor space? Then the Rome Brutus 6 Grinder is for you!

- Ideal for small processors
- Movable unit in a small footprint
- Unique retaining ring simplifies the sanitation process and enhances safety
- Perfect for USDA sample runs or small volume processing

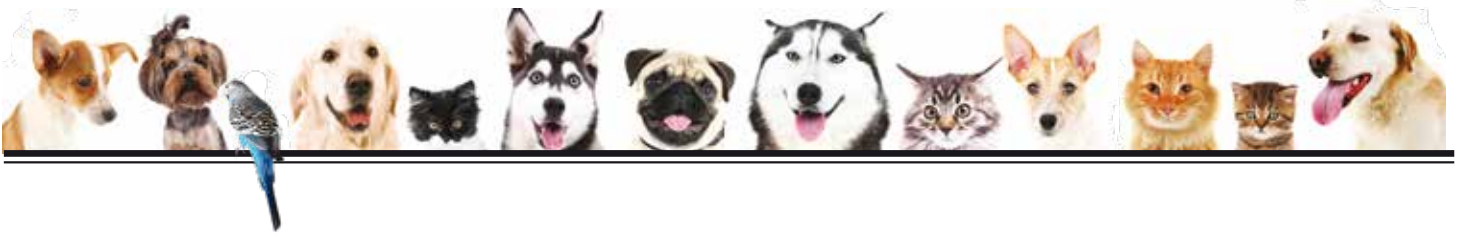


Smart Grinder Series

Every Smart Grinder comes standard with the Rome Reclaim System (RRS) that allows you to take control of your waste and your bottom line.

- Features Rome’s trusted Titan Grinder
- Equipped standard with the RRS
- Customizable to various grind rates
- Truly separates waste for a better bottom line





Grinder Parts & Services

Empress Series - Cutting Plates

- Cutting plates built to withstand the harshest grinding environments
- Champion Plates are designed for rendering, bone grinding and frozen applications
- Legend Plates have minimal flex to maintain a sharp cutting edge
- Imperial Plates hold a sharper cutting edge longer than other options



Hercules Gearbox - New and Rebuilds

- Class 12 bull gears, pinions and heavy duty cast steel case
- 35% more tensile strength vs. the competition
- Cooler operating temperatures means a smoother running gearbox
- Minimal noise - whisper quiet during operation

Added Value Services

- Free processing line and grinder audits to help you optimize your production rates, improve current processes, and decrease operating costs
- Equipment rebuilds - quick and knowledgeable grinder and parts repair/refurbish
- In-house engineering - helps ensure a grinder configuration perfect for your facility
- Free machine delivery to many areas in the lower 48 states
- Large in-stock parts inventory with same-day shipping for orders before 2 pm CT



Proven Performance. Rome. Trusted Partner.

Every piece of equipment that Rome Grinding Solutions produces is tried and tested in the harshest environments. Rome is the only grinder manufacturer that machines feedscrews and barrels from one-piece of solid steel, thus eliminating the need for welds. The manufacturing steps in the process allow Rome to produce the strongest, most dependable feedscrews and barrels on the market. Rome is able to manufacture a superior standard grinder to your exact specifications in just two weeks with more customized grinders ready for delivery in an average of six weeks.

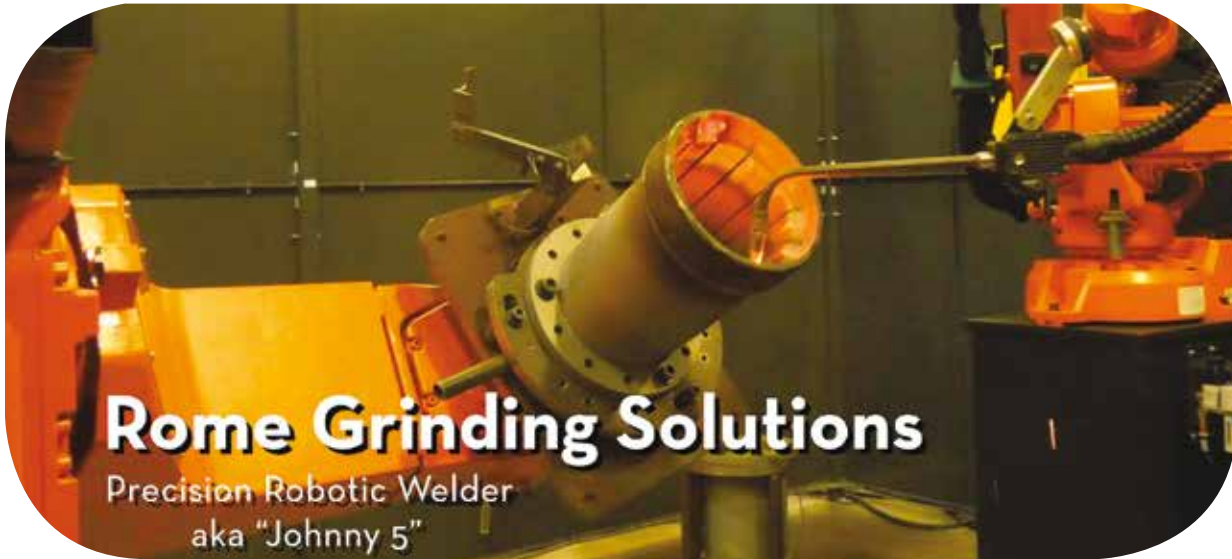


Rome grinds more than meat!

Rome's grinders are designed and built to handle the toughest meat and related products. This solid engineering and proven operation make Rome's grinders ideal for other applications:

- Fruits and vegetables
- Cheese
- Non-food products
- You name it, we will work to make a grinder for your application!

Our engineers love a challenge. Contact sales@romegrindingsolutions.com or 800-443-0557 with your unique grinder requirements.



Rome Grinding Solutions

Precision Robotic Welder
aka "Johnny 5"

Meet "Johnny 5"

Rome Grinding Solutions uses a continuous improvement mind-set to help its customers meet production challenges to ensure food safety, optimize plant performance, and achieve maximum plant productivity. Rome put this mind-set into action with the addition of Johnny 5, a precision robotic welder, to the manufacturing floor. The computer-controlled robot was taught how to weld based on what part of the grinder it is working on, which is variable. By taking out the human factor an improved weld quality and consistency is achieved in about a quarter of the time.

Watch Johnny 5 in action at rome grindingsolutions.com/manufacturing/



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