



MINCER DSW 114 D

Excellent transport and cutting properties, even with larger batches

The mincer DSW 114 D is the ideal machine for professional meat processing in medium sized butcher's shops, and shift working supermarkets.

On account of it's highly efficient method of construction, combined with the hopper capacity of 50 litres., the Mincer DSW 114 D produces a theoretical debit of 1600 kg/h.

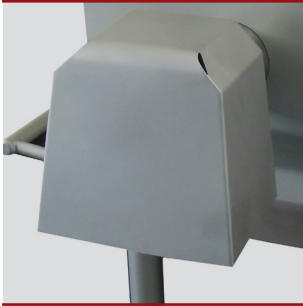


The machine casing can be taken apart very quickly and easily. The smooth surfaces and the swing-away protection of the feeding funnel (equipped with a magnetic security sensor), both make for an easy cleaning of the machine.

On demand the machine can be equipped with a separating device for separating the minced meat from sinews and gristles.



DETAILS



Machine type

- Completely stainless-steel
- Worm and worm casing stainless-steel
- Spilling protection cover stainless-steel (equipped with a magnetic security sensor)
- Removable worm casing
- swing-away protection for the feeding funnel (equipped with a magnetic security sensor)
- Hopper capacity: 50 Ltr.
- Theoretical debit: 1600 kg/h

Drive

- Attention-free gearmotor as direct drive
- 1 number of revolutions
- 2,2 kW , 400 V, 50 Hz
- On-/Off push buttons
- CEE jack 16 A

Specifications

	DSW 114 D
Theoretical flow rate (kg/h)	1600
Power (kW)	4
Voltage (V)	400
Dimensions (mm)	
Width	668
Height	1130
Depth	1255
Weight (kg)	130
Cutting System	Double cutting system Unger D 114, 5pcs. consisting of: <ul style="list-style-type: none"> 1 pre cutter 1 breaker plate 3 mm 1 breaker plate 7,8 mm 1 breaker plate 13 mm 2 mincer knives, with 3 blades 2 plain washer, narrow
Accessories	<ul style="list-style-type: none"> 1 stamper 1 tool to dismantle the cutting unit 1 tool to dismantle the screw nut