



MINCER DTX 98

Compact and powerful

The space-saving mincer DTX 98 uses state of the art cutting technology to produce minced meat of the highest quality.

On account of it's highly efficient method of construction, combined with the hopper capacity of 15 Ltr., the Mincer DTX 98 produces a theoretical debit of 500 kg/h.



The specifically constructed worm conveys until empty and no left overs remain in the worm.

Because of it's robust construction the mincer is almost maintenance free. The direct drive provides a high engine output. The machine casing as well as the cutting unit is made of stainless-steel. The machine casing and the cutting unit are completely made of stainless-steel.

The removable worm casing makes it very easy to clean.



DETAILS



Machine type

- Completely stainless-steel
- Worm and worm casing stainless-steel
- Removable worm casing
- Hopper capacity: 15 Ltr.
- Theoretical debit: 500 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

	DTX 98	DTX 32
Theoretical flow rate (kg/h)	ca. 500	ca. 500
Power (kW)	2,2	2,2
Voltage (V)	400	400
Fuse protection (A)	16	16
Maße (mm)		
Width	518	518
Depth	641	641
Hieght	652	652
Weight (kg)	70	70
Accessories	<ul style="list-style-type: none"> ▪ 1 Stamper ▪ 1 Sealing plug ▪ 1 Pull-out hook ▪ 1 tool dismantle the screw nut 	<ul style="list-style-type: none"> ▪ 1 Stamper ▪ 1 Sealing plug ▪ 1 Pull-out hook ▪ 1 tool dismantle the screw nut
Options	<ul style="list-style-type: none"> ▪ mobile underframe ▪ also available as mixing mincer 	<ul style="list-style-type: none"> ▪ mobile underframe ▪ also available as mixing mincer

Cutting system in all machines:

Unger H82 consisting of:

- 1 pre-cutter
- 1 knife with 3 blades (exchangeable)
- 1 breaker plate, 3 mm
- plain washer, narrow

Enterprise E22 consisting of:

- 1 knife with 3 blades (exchangeable)
- 1 breaker plate, 3 mm
- plain washer, narrow