

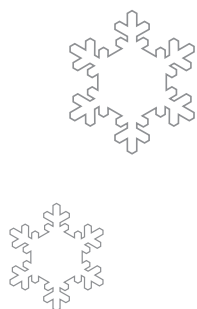


# COOL MINCER DWK 82 G

## High Quality Freshness

The Cool Mincer DWK 82 G combines state of the art cooling and cutting technology to produce minced meat of the highest quality.

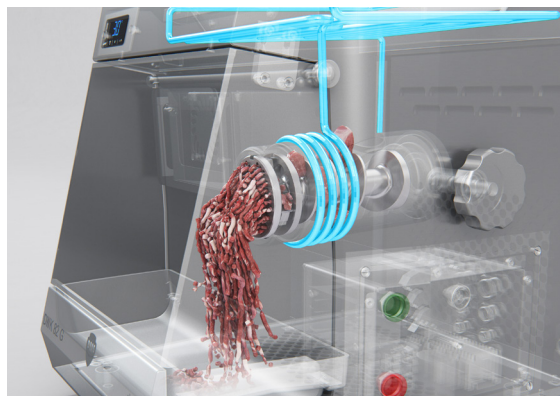
Because of the self-cooling function and the cooled chamber the DWK 82 G fulfills the minced meat regulation. The desired piece of meat is being minced right in front of the customer. More quality and trustworthiness simply isn't possible.



## No left overs and precise portioning

The specifically constructed worm works accurate to within a gram. No left overs remain in the worm. Because of its robust construction the mincer is almost maintenance free.

The direct drive provides a high engine output.



The machine casing and the cutting unit are completely made out of stainless steel. The removable worm casing makes it very easy to clean. The protection covers are glass. Because of the high end insulation there almost won't be any water condensation, even with warmer ambient temperatures.

## DETAILS



### Machine Type

- Machine casing stainless steel
- Removable cool worm casing, stainless steel
- Screw nut stainless steel
- Cooled meat bowl, stainless steel with glass cover
- Cooled chamber with lighting, with glass door and removable bowl
- cool temperature down to -3°C controllable over digital heat indicator
- Cutting Unit Unger, 3 pcs.

### Drive

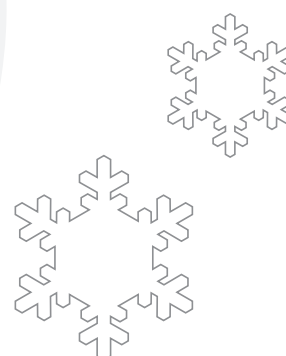
- attention-free gearmotor as direct drive
- 1 number of revolutions
- 1,1 kW, 400 V, 50 Hz
- On/Off piezo abutton with control light.
- Automatic shutdown, when the glass door is open

### DWK 82 G in action!



### Specifications

	DWK 82 S2 / 22 S2	DWK 82 GP	DWK 82 G / 22 G
Theoretical flow rate (kg/h)	300	300	300
Power (kW)	1,1	1,1	1,1
Voltage (V)	400	400	400
Fuse protection (A)	16	16	16
Dimensions (mm)			
Width	306	416	416
Depth	346	556	556
Height	512	574	574
Weight (kg)	40	70	65
Accessories	1 pull-out hook 1 wrench for the cap nut 1 stamper 1 sealing plug	1 pull-out hook 1 wrench for the cap nut 1 stamper 1 portioning unit	1 pull-out hook 1 wrench for the cap nut 1 stamper 1 sealing plug



#### 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