



COOL MINCER DWK 82 GP

High Quality Freshness

The Cool Mincer DWK 82 GP 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 GP 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 plexiglass.

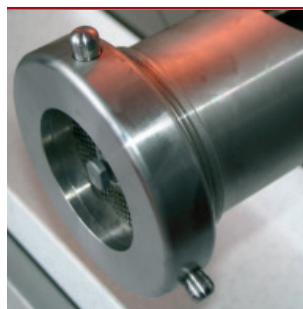
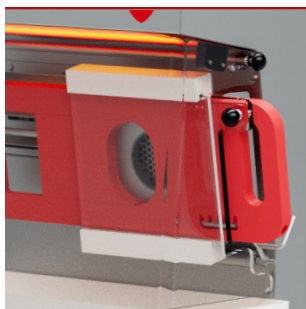
Because of the high end insulation there almost won't be any water condensation, even with warmer ambient temperatures.



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DETAILS

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Machine Type

- Machine casing stainless steel
- Removable cool worm casing with stainless steel
- Cooled stainless steel meat bowl with plexiglass cover
- Cool temperature down to -3°C controllable over digital heat indicator
- Plexiglass show case to open and close with special light
- Removable meat drip pan

Drive

- attention-free gearmotor as direct drive
- 1 number of revolutions
- 1,1 kW, 400 V, 50 Hz
- number of revolutions shiftable over contactor

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

DMS Maschinensysteme

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