



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.



Cool Mincer DWK 82 G



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 button with control light.
- Automatic shutdown, when the glass door is open

Specifications

	DWK 82 S	DWK 82 SLP	DWK 82 G
Power (kW)	1,1	1,1	1,1
Voltage (V)	400	400	400
Dimensions (mm)			
Height	560	570	520
Width	480	500	450
Depth	410	570	580
Weight (kg)	65	70	70
Cutting system	Unger H82 consisting of: <ul style="list-style-type: none"> ▪ 1 pre-cutter ▪ 1 breaker plate, 3 mm ▪ 1 knife with 3 blades (exchangeable) ▪ 1 plain washer, narrow 	Unger H82 consisting of: <ul style="list-style-type: none"> ▪ 1 pre-cutter ▪ 1 breaker plate, 3 mm ▪ 1 knife with 3 blades (exchangeable) ▪ 1 plain washer, narrow 	Unger H82 consisting of: <ul style="list-style-type: none"> ▪ 1 pre-cutter ▪ 1 breaker plate, 3 mm ▪ 1 knife with 3 blades (exchangeable) ▪ 1 plain washer, narrow
Accessories	<ul style="list-style-type: none"> ▪ 1 Tool to dismantle the cutting unit ▪ 1 wrench for the cap nut ▪ 1 Stamper ▪ 1 dummy plug 	<ul style="list-style-type: none"> ▪ 1 Tool to dismantle the cutting unit ▪ 1 wrench for the cap nut ▪ 1 Stamper ▪ portioning unit 	<ul style="list-style-type: none"> ▪ 1 Tool to dismantle the cutting unit ▪ 1 Stamper

DMS Maschinensysteme

Lebensmittelmaschinen GmbH & Co KG
An den Ziegelhütten 6 - 8
D - 66127 Saarbrücken - Germany

Tel.: +49 (0)68 98 / 93 37 - 0
Fax: +49 (0)68 98 / 93 37 - 29
E-Mail: info@dms-maschinen.de
Internet: www.dms-maschinen.de