



Cool Mincer DWK 82 S

High Quality Freshness

The Cool Mincer DWK 82 S 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 S 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 cover is made of plexiglass. Because of the high end insulation there almost won't be any water condensation, even with warmer ambient temperatures.



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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

Drive

- attention-free gearmotor as direct drive
- 1 number of revolutions
- 1,1 kW, 400 V, 50 Hz
- number of revolutions shiftable over contactor
- equipment and foil keyboard with controlfunction-lights

Specifications

	DWK 22 SS	DWK 82 S	DWK 82 SL	DWK 82 G
Power (kW)	1,1	1,1	1,1	1,1
Voltage (V)	400	400	400	400
Dimensions (mm)				
Height	544	560	570	520
Width	285	480	500	450
Depth	397	410	570	580
Weight (kg)	60	65	70	70
Cutting system	Enterprise 22 consisting of: <ul style="list-style-type: none"> ▪ 1 mincing knife, 4 pcs., type N ▪ 1 perforated disc, Longlife 3 mm 	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 Stamper ▪ 1 Tool to dismantle the cutting unit ▪ 1 dummy plug 	<ul style="list-style-type: none"> ▪ 1 Stamper ▪ 1 Tool to dismantle the cutting unit ▪ 1 dummy plug 	<ul style="list-style-type: none"> ▪ 1 Stamper ▪ 1 Tool to dismantle the cutting unit 	<ul style="list-style-type: none"> ▪ 1 Stamper ▪ 1 Tool to dismantle the cutting unit

DMS Maschinensysteme

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