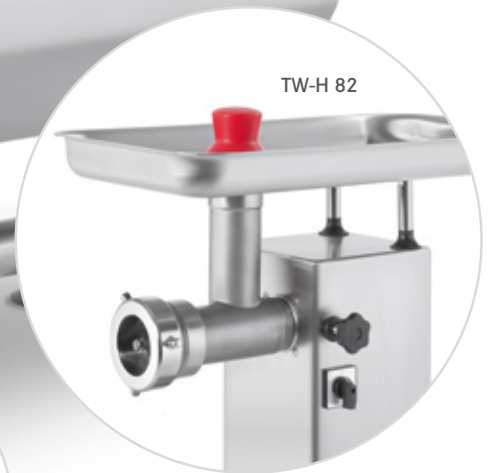


English



Meat mincers



made in
Germany



РУССКИЙ ПРОЕКТ®
WWW.RP.RU

Professional meat mincers



For meat, fish, or vegetables

Stainless steel mincers in the **TW-R 70** and **TW-H 82** lines are **jacks of all trades** and outstandingly well-suited for processing of meat, fish, or vegetables.

If you want to do more than just cutting and mincing, we also have the **T-SWF 82-1 separating mincer**.

All three machines are characterized by:

- High quality
- Long service life
- Reliability

Made in Germany. Made by FEUMA. Machines in outstanding quality for butchers, industrial kitchens, gastronomic facilities, supermarkets, all kinds of wholesale food preparation and community kitchens.

Function and principles

Our mincers are made entirely of stainless steel. The off-center position of the intake ensures outstanding feed capacity – even of material that has already been processed.

The mincer housing, in combination with the worm made of stainless steel, ensures the effective feed of the material to be processed into the cutting chamber. Brand-name blades ensure the perfect cut. The smooth interior surfaces within the mincer housing significantly reduce friction resistance, contributing greatly to processing quality.

These mincers meet the requirements of all hygienic standards, are easy to clean, and require very little counter space. The plug-in mincers are dishwasher-safe and can meet all HACCP requirements.

made in Germany

- ✓ Entirely of stainless steel
- ✓ Powerful brand-name motor
- ✓ HACCP-compliant
- ✓ Coded brand-name blades



TW-H 82

T-SWF 82-1

TW-R 70

Meat mincer TW-H 82

The machine for every application.
Optionally with 3-blade or 5-blade
cutting sets.



Technical data

- **Perforated disk diameter 82 mm**
- Entirely in stainless steel, including mincer housing and worm
- Solid high-based unit that requires little counter space, good for tall bowls
- Smooth housing surfaces for ease of cleaning
- Extra-large bowl included
- 5-blade cutting set included
- Reverse gear included
- Quick-action closure on mincer housing
- Powerful brand-name motor with special gears for low-noise running, including overload protection
- Throughput about 300 kg/hr with a 5.0 mm end perforated disk

Accessories

The standard accessories include:

- 1 pre-cutter
- 2 cross blades
- 2 perforated disks (5.0 mm and 13 mm)
- 2 spacer rings (18 mm and 36 mm)
- 1 large bowl (about 570 x 325 x 60 mm)
- 1 plastic pestle
- 1 withdrawing hook

The following perforated disks are also optionally available:

2.0 mm, 3.0 mm and 7.8 mm; other sizes upon request.



Accessory blade set

Meat and separating mincer

T-SWF 82-1

The specialist of the mincer line. Separate and mince in a single step.



Technical data

Mincing of the product to the final grain size while simultaneously separating out bone particles, residual rind, and bits of gristle is no problem for the **T-SWF 81-1** separating mincer. After separation of residual rind and gristle, the production meat is significantly improved in quality even as you grind. And of course, this machine can always be used as a conventional meat mincer as well.

- **Perforated disk diameter 82 mm**
- Entirely in stainless steel, including mincer housing and worm
- Smooth housing surfaces for ease of cleaning
- Extra-large bowl included
- Separating blade set with standard 4 mm end perforated disk
- Reverse gear included
- Quick-action closure on mincer housing
- Powerful brand-name motor with special gears for low-noise running, including overload protection
- Easy to reconfigure for conventional meat mincer
- Unger system (3-blade cutting set)
- Throughput of up to 400 kg/hr

Accessories

The standard accessories include:

- 1 pre-cutter
- 1 separation blade
- 1 separation perforated disk 5.0 mm
- 1 spacer ring 25 mm
- 1 large bowl (about 570 x 325 x 60 mm)
- 1 plastic pestle
- 1 withdrawing hook

The following accessories are also optionally available:

- Separation perforated disk 3.0 mm
- For conventional mincing (Unger system)
 - Cross blades and 2.0 mm, 3.0 mm, 5.0 mm, 7.8 mm or 13 mm perforated disks; other sizes upon request.
 - spacer ring 36 mm



Accessory blade set

Meat mincer TW-R 70

The little mincer
with lots of power.



Technical data

- **Perforated disk diameter 70 mm**
- Entirely in stainless steel, including mincer housing and worm
- Solid high-based unit that requires little counter space, good for tall bowls
- Smooth housing surfaces for ease of cleaning
- 3-blade cutting set (Unger system)
- Reverse gear included
- Quick-action closure on mincer housing
- Powerful brand-name motor with special gears for low-noise running, including overload protection
- Throughput about 150 kg/hr with a 4.5 mm end perforated disk

Accessories

The standard accessories include:

- 1 pre-cutter
- 1 cross blade
- 1 perforated disk 4.5 mm
- 1 spacer ring 15 mm wide
- 1 small stainless steel bowl (about 380 x 270 x 50 mm)
- 1 plastic pestle
- 1 withdrawing hook

The following perforated disks are also optionally available:

2.0 mm, 3.0 mm, 6.0 mm, 7.8 mm and 13 mm; other sizes upon request.



Accessory blade set

TECHNICAL DATA

	TW-H 82	T-SWF 82-1	TW-R 70
Electrical power	3 ~ 400 V 50 Hz	3 ~ 400 V 50 Hz	3 ~ 400 V 50 Hz
Protection class	IP 54	IP 54	IP 54
Power consumption	1.1 kW	1.5 kW	830 W
Shaft speed	100 RPM	160 RPM	100 RPM
Connection cable with CEE 7/VII grounded plug	2.5 m	4.5 m	2.5 m
Gross weight	28 kg	47 kg	23 kg
Motor circuit breaker	✓	✓	✓
GS mark	✓	✓	✓
CE tested	✓	✓	✓
Dimensions (in mm) (L x W x H)	457 x 200 x 500	700 x 400 x 500	415 x 253 x 520

✓ standard



Dimensions, weights and performance data are approximations. We accept no liability for technical changes and misprints.

04/2017 | TW-R 70 | TW-H 82 | T-SWF 82-1

CONTACT



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