



# **Meat mincers**



## 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 offcenter 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.







T-SWE 82-1

TW-R 70



### **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

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