

GREAT MINCE 32S

WMG-32S



WATANABE SPECIAL BARREL KEEPS THE FRESHNESS OF MEATS AFTER GRINDED!!



SAFETY DEVISE

The interlock safety devise prevents from starting the machine without the upper meat tray.

SPECIAL BARREL

THE FEEDSCREW AND BARREL ARE CARTRIDGE TYPE

QUIET CONSTRUCTION

BOX TYPE

COMPACT DESIGN

KEEP FRESHNESS OF MEATS WELL!

The special barrel keeps the freshness of products.

WELL SANITARINESS

The barrel, feeding screw, locking ring, and meat tray are all stainless steel made.

SIMPLE AND COMPACT MACHINE

The new simple and compact design gives more space to operate.

SAFETY CIRCUIT

The machine is automatically stopped by the safety circuit when the motor is overloaded.

EFFICIENT USE

The wider meat tray gives you more efficient operation.

EASY TO ATTACH/ DETACH THE BARREL AND FEEDING SCREW

Only one lever for attaching/detaching them. Easy to be cleaned up!

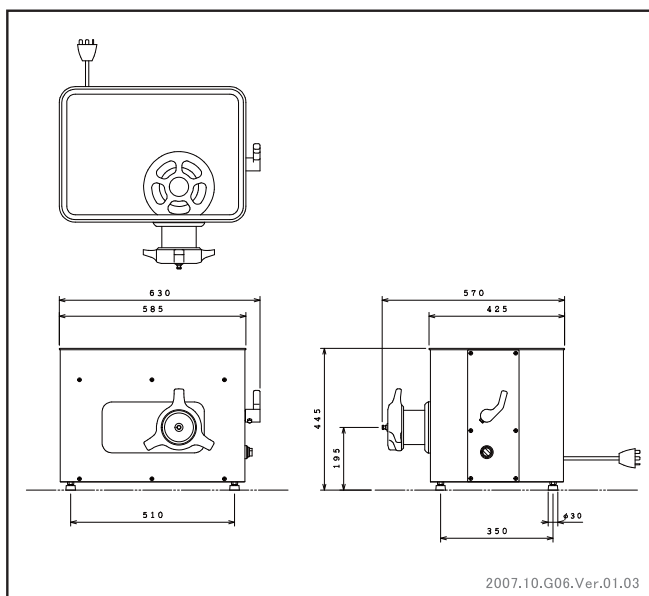
FOOT SWITCH (OPTIONAL)



■ SPECIFICATION

DIMENTION	W630×D570×H445mm
MOTOR	3P 200V 2.2 kW
PROCESS AMOUNT	600 kg / h (3.2mm plate)
MAX. PROCESS SIZE	○φ50 mm · □35 mm
TEMPERATURE	-4°C~0°C (DEPENDS ON MEAT, SHAPE and THICKNESS)
WEIGHT	73 kg

■ DRAWING Please refer to the drawing for further information .



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