



Bernad[®]
equipamiento industria alimentaria

TALSA W114L MEAT MINCER

Stainless steel free-standing meat mincer, 3.7 kW (5 HP)

TALSA

Ø 114 MM

UNGER

FREE-STANDING



DESCRIPTION

Free-standing meat mincer/grinder for workshops and meat processing plants, with an approximate output of ± 900 to 1200 kg/h.

It comes with the Unger 3 double-cut system (pre-cutting plate, «Robot S4» knife and 5 and 7.8 mm plates) plus ring and knife to also work in Unger 2; the Unger 5 quadruple-cut system is optional.

Removable external head: the meat does not heat up from the motor and cleaning is easy.

CONSTRUCTION AND STANDARD EQUIPMENT

- Cutting head assembly in high-quality investment-cast stainless steel.
- Large top tray with hand-protection grid.
- Efficient, quiet gear motor that generates less heat, with thermal protector.
- Very sturdy steel gearbox in oil bath.

KEY DATA

Plates	Ø 114 mm	Power	3.7 kW	Tray	52 L
Output	900-1200 kg/h	Format	Free-standing	Net weight	± 127 kg

VERSIONS

REF.	SYSTEM	CUT	SUPPLY
W114L	Unger 2	Single cut	Included (ring)
W114L	Unger 3	Double cut	Standard
W114L	Unger 5	Quadruple cut	Optional

Available plates: DIN 9805, 2, 3, 4, 5, 6, 7.8, 10 and 12 mm.

APPLICATIONS

Workshops and meat processing plants.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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