



Bernad[®]
equipamiento industria alimentaria

TALSA W32L MEAT MINCER

Stainless steel free-standing meat mincer, 2.2 kW (3 HP)

TALSA

Ø 100 MM

ENTERPRISE

FREE-STANDING



DESCRIPTION

Free-standing meat mincer/grinder for workshops and butcher shops with daily production, with an approximate output of $\pm$ 700 to 800 kg/h.

It uses the Enterprise cutting system (100 mm plates) and comes with an L&W knife and 5 and 7.8 mm plates; plates from 2 to 12 mm are available.

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 100 mm	Power	2.2 kW	Tray	52 L
Output	700-800 kg/h	Format	Free-standing	Net weight	$\pm$ 107 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
W32L	W32L three-phase	Three-phase 230/400 V	2.2 kW (3 HP)
W32L	W32L single-phase	Single-phase 230 V	2 kW (2.6 HP)

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

APPLICATIONS

Workshops and butcher shops with daily production.

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.