



Bernad[®]
equipamiento industria alimentaria

TALSA W82 MEAT MINCER

Stainless steel table-top meat mincer, 1.1 kW (1.5 HP)

TALSA

Ø 82 MM

UNGER

TABLE-TOP



DESCRIPTION

Table-top meat mincer/grinder for butcher shops and delicatessens, with an approximate output of ± 300 to 350 kg/h.

It uses the Unger system (82 mm (Unger H-82)): Unger 2 single cut as standard, and optionally Unger 3 double cut or Unger 5 quadruple cut, depending on the product.

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 82 mm	Power	1.1 kW	Tray	10 L
Output	300-350 kg/h	Format	Table-top	Net weight	± 47 kg

VERSIONS

REF.	SYSTEM	CUT	SUPPLY
W82	Unger 2	Single cut	Standard
W82	Unger 3	Double cut	Optional
W82	Unger 5	Quadruple cut	Optional

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

APPLICATIONS

Butcher shops and delicatessens.

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.