

GREAT MINCE P22

WMG-P22

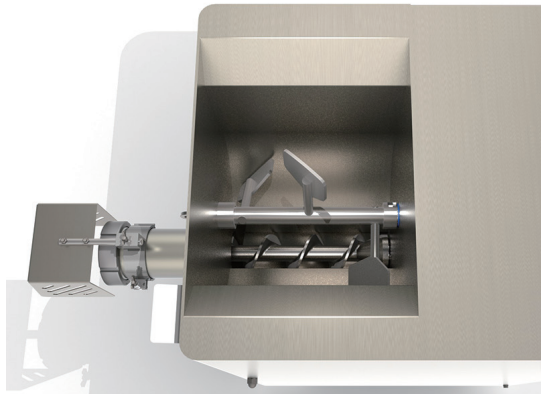


MIXER GRINDER HAS NEWLY JOINED
"WATANABE GREAT MINCE" SERIES!!



BETTER PRODUCTIVITY

Highly developed productivity by 50L hopper with a paddle.



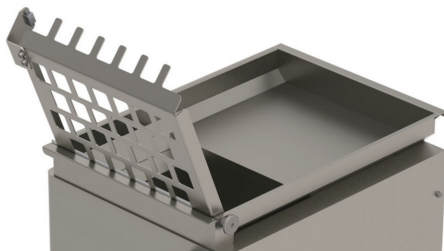
IMPROVES PRODUCT FRESHNESS

WMG-P22 has the excellent mincing technologies as well as other WMG series. It keeps the freshness and the vivid color of meats without squashing, pulping, and temperature rise during operation. Quite small amount of meat is left in the barrel after operation.



SAFETY

Interlock system is applied to all opening and shutting parts.



HYGIENE

The machine is washable. Barrel, feedscrew, paddle can be easily removed for cleaning.



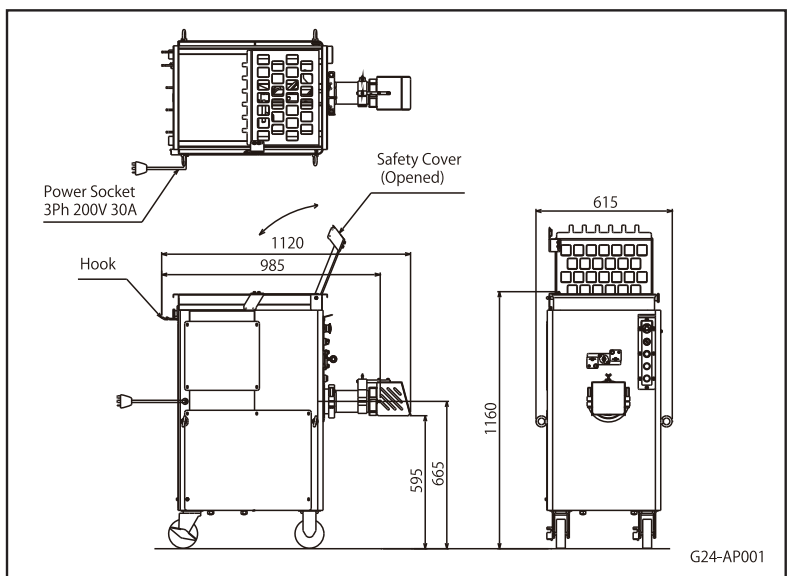
Foot switch is available as an option.



■ SPECIFICATION

DIMENSION	W1120 x D615 x H1160mm
CAPACITY	600 kg / h
TEMPERATURE	-4~0°C (Depends on products)
RATING ELECTRICITY	OUTPUT 3.7kW CURRENT 15A
RECOMMENDED POWER SUPPLY	3PHASE 200V 50/60Hz MORE THAN 30A

■ DRAWING Please check the detailed drawing for further details such as the installation space.



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