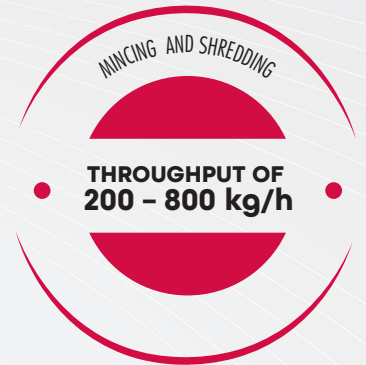


AW F RANGE

MEAT MINCER

BUTCHERIES / GASTRONOMY / CANTEENS/
COMMERCIAL KITCHENS



At a glance:

Meat mincer of the AWF range

- High throughput and excellent durability
- Unit incl. cutting set made of 100 % stainless steel
- Large meat tray
- Removable worm housing for easy and hygienic cleaning
- Injury protection CE compliant
- Enclosed unit
- Thermoprotected drive
- Safety switch

AW F 82.2

- Minimal depth – space saving on the worktop
- Smart control with shutdown when overloaded
- Easy to use
- Cleaned housing – shapely and easy to clean



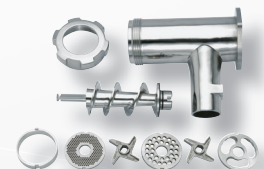
1/1 Gastronorm container fits underneath



Easily removable meat tray entirely in stainless steel – suitable for dishwashers.



Easy removable worm housing for hygienic cleaning outside the drive removable mincer. e.g. for refrigerated storage.



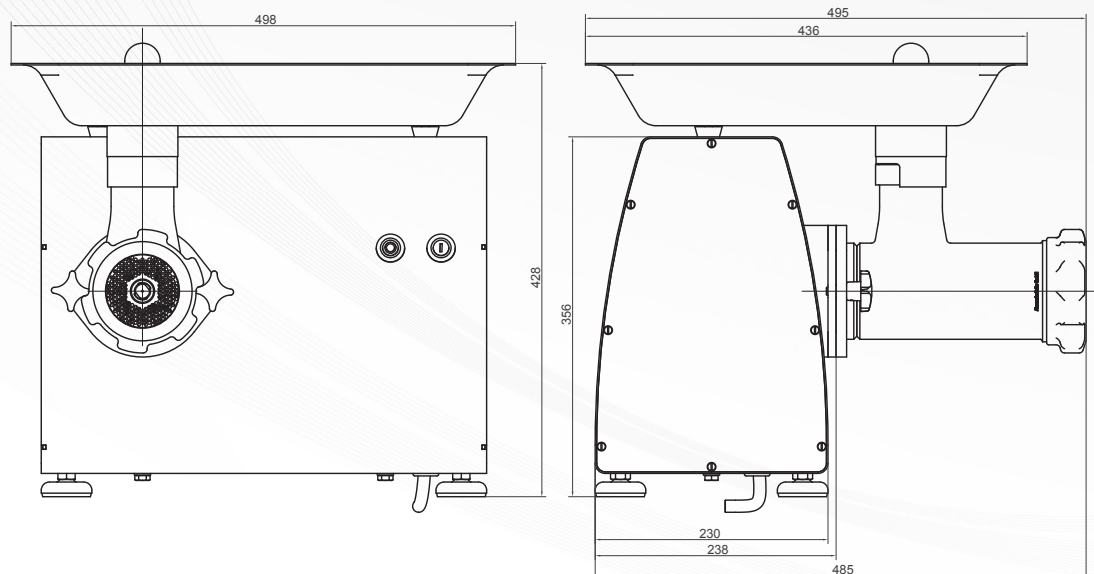
Easily removable external worm casing for hygienic cleaning.

AW F 82.2 Meat Mincer, table unit

Throughput 200 to 300 kg/h



Power supply	400 V, 50 Hz 2,5 m cable with CEE plug 5-p
Output (kW)	1,1
Fuse protection (A)	16
Dimensions	IP 54 (splash-proof)
Dimensions (L x B x H)	498 x 495 x 428 mm
Weight (kg)	50
Meat tray (l)	7,75
Cutting set	3-part, L&W, stainless steel, optional 5-part



AW F 98 Meat Mincer, table or floor-mounted unit

Throughput 700 to 800 kg/h



Power supply	400 V, 50 Hz, 2,5 m cable with CEE plug 5-p, optional 230 V
Output (kW)	2,2 optional 1,8
Fuse protection (A)	20
Dimensions	IP 54 (splash-proof)
Dimensions (L x B x H)	870 x 560 x 1020 / 780 x 420 x 610 mm
Weight (kg)	130 / 87
Meat tray (l)	52 / 23
Cutting set	3-part, L&W, stainless steel, optional 5-part