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**BIZERBA | MEAT MINCER****FW-N 32/98**

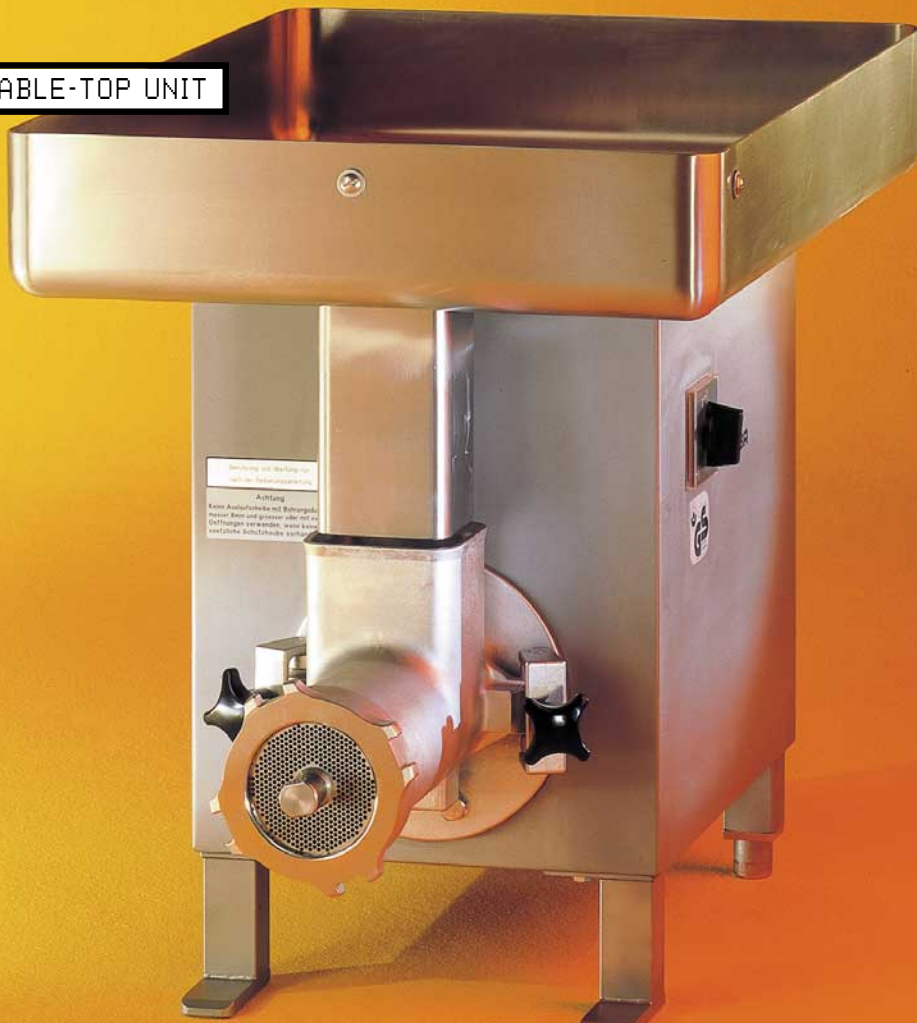
\*\* DURABLE TABLE-TOP OR FREE-STANDING  
UNIT IN STAINLESS STEEL FOR CONTINUOUS  
DAILY OPERATION.

**FW-N  
32/98**

→ BIZERBA PROVIDES WEIGHTY ANSWERS.



→ FW-N 32/98 TABLE-TOP UNIT



\*\* BY PRESENTING FOOD WITH A





# WHAT IS THE BEST WAY TO COMBINE HIGH OUTPUT WITH ATTRACTIVE PRESENTATION?

## → Top quality

### tested grinding sets

**1** L&W long-life grinding set, 2-part set featuring screw cap, 1 blade wheel (soldered-on blades) and 3 mm dia. perforated plate.

**2** L&W grinding set, 5-part set featuring pre-cutter, 2 blade wheels, 2 perforated plates 3 mm and 13 mm dia.

**3** Auja grinding set, 5-part set featuring pre-cutter, 2 blade wheels (exchangeable blades), 2 perforated plates 3 mm and 13 mm dia.

**4** Lico grinding set, 5-part set featuring pre-cutter, 2 blade wheels (exchangeable blades), 2 perforated plates 3 mm and 13 mm dia.

## → Your benefit in terms of quality and precision

Particularly in the case of minced meat or tartar, customers are influenced most by visual impression. As a result, an appetizing, fresh appearance of the minced product is of outstanding importance. The gentle grinding action of the mincer FW-N 32/98 means that meat is cut rather than squashed. The result: a loose, fluffier volume, less heat generation and therefore less stickiness. The increased circulation of oxygen keeps the product fresh for longer and ensures that the natural colour is retained.

## → Application

The mincer FW-N 32/98 is suitable for cutting all types of meat in raw, cooked or smoked form. Whether lean, streaky or fat. The mincer is also suitable for processing offal, rind, vegetables for soup, onions etc. Main users are butchers, food retailers, delicatessen departments and catering kitchens. The mincer FW-N 32/98 can be used in the form of a free-standing or table-top unit in the preparation room.

## → Functions

The drive system of the mincer FW-N 32/98 is maintenance-free and functionally reliable. A low-noise spur gear motor (2.8 kW, IP 54) with a long service life ensures high-performance operation of the mincer. The mechanical structure permits optional application of different mincing attachments in stainless

steel with only a single basic unit:

- FW-N 98: Unger System with collar, 3 or 5-part set.
- FW-N 32: Enterprise System, 2-part set

## → Superior engineering

The durable table-top or free-standing unit made of high-grade stainless steel is designed for day-to-day continuous operation.

Depending on meat type, mincer insert and number of operating personnel, the processing rate is between 350 and 1100 kg per hour.

## → Operation

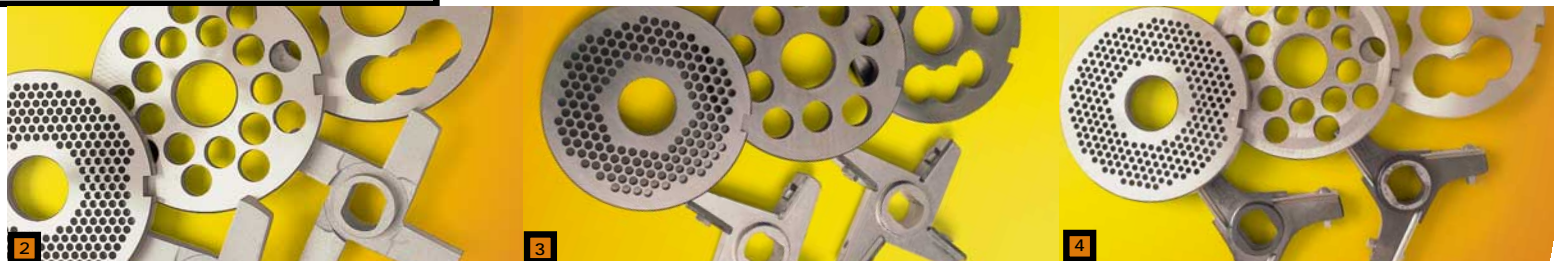
The mincer FW-N 32/98 can be used in accordance with the local circumstances as a table-top unit (foot height 104 mm) or as a free-standing unit (foot height 580 mm).

The hopper is generously dimensioned (appr. 50 litres). Its filling shaft measures 85 x 95 to accommodate large pieces of meat for mincing. A generously dimensioned reversing control switch with the settings forward feed, off, and reverse feed ensures extremely convenient mincer operation. The mincer is safeguarded by a motor protection facility and a low voltage release mechanism.

## → Cleaning and maintenance

The entire mincer insert, consisting of a worm casing, worm and outer fitting can be removed from the machine housing for cleaning in a matter of seconds.

WITH A FRESH, NATURAL COLOUR.



# → HOW TO ENSURE OPTIMUM TREATMENT OF MINCED PRODUCTS?

## → Accessories

Cleaning brush, (combination tool), stuffer, 5 mm perforated disk and spacer ring ( for FW-N 98 only), splash guard (available at an additional charge).

## → Accident protection

The mincer has been approved in accordance with the EC Machine Directive no. 89/392/EEC for Safety and Hygiene by a

registered test laboratory in accordance with type test no.

94014/94015 and GS (safety testing) no. 94043/94044.

The EC declaration of conformity included in the operating instructions certifies compliance with the relevant regulations.

The operating instructions must be observed for installation and operation of the equipment.

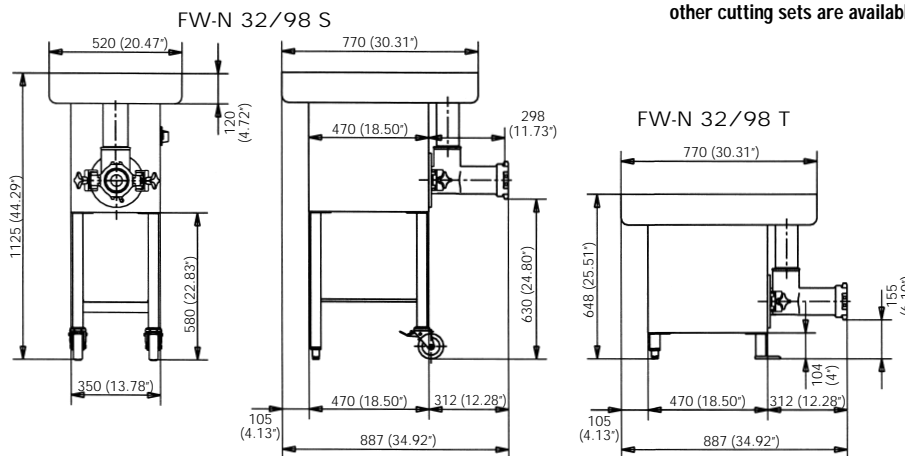
## THE MOST IMPORTANT SPECIFICATIONS



Current type	Voltage*)	Frequency	Amperage	Power consumption
	V	Hz	A	kW
→ Three-phase AC:	230/400	50/60	10.6/6.1	2.8
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→ Processing rate depending meat variety and mincing insert:	appr. 350 – 1100 kg/h			
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→ Hopper volume:	50.0 litres			
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→ Filling shaft diameter:	85 x 95 mm (3.35" x 3.74") stainless steel 3 mm wall thickness/hopper			
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→ Temperature range:	-10°C to +40°C			
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→ Noise level:	70 dbA			
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→ Installation area:	350 x 470 mm (13.78" x 18.50") (W x D)			
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→ Dimensions in mm (inches):				

→ Cutting sets 1)	Pre-cutter	Blade wheel	Perforated plate dia.	Spacer ring
				Narrow/wide
→ FW-N 32, 2-part set	-	1	3 mm or 5 mm	- -
→ FW-N 98, 5-part set	1	2	3 mm or 5 mm 13 mm	1 1
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→ Weight:	Table-top model without mincer insert: 70 (76) kg Stand-mounted model with mincer insert: 84 (90) kg			
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→ Shipping weight:	Gross 110 kg, net 95 kg			
→ Packaging:	107 x 73 x 85 cm (42.12" x 28.74" x 33.46")			
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→ Packing volume:	0.664 cbm			
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→ Protection class:	IP 54			

1) L+W cutting set for Unger and Enterprise system are standard, other cutting sets are available against an additional charge.



**\*\* ONLY WITH A HIGH-PERFORMANCE MINCER. BIZERBA FW-N 32/98.**



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