

**BIZERBA**

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III/110e



**BIZERBA | MEAT MINCER**

**FW-N**



→ FREE STANDING UNIT FW-N 32/98 S



→ TABLE-TOP UNIT FW-N 32/98 T



→ COMPACT TABLETOP MODEL IN STAINLESS STEEL WITH FEED TRAY IN TWO SIZES.

→ FW-N 32/98 TABLE-TOP UNIT



\*\* BY PRESENTING FOOD WITH





# HOW CAN BIZERBA HELP YOU SELL MINCED MEAT?

## → First Class

### approved cutting sets

#### **1** Cutting set

L&W-longlife,  
2 part with screw lid,  
1 knife (fixed blades)  
and perforated disk  
Ø 3 mm.

#### **2** 1Cutting set

L&W, 5 part with  
precutter, 2 knives,  
2 perforated discs  
Ø 3 and 13 mm.

#### **3** Cutting set

Lico, 5 part with  
precutter, 2 blades  
(blades changeable),  
2 perforated disks  
Ø 3 and 13 mm.

## → Quality and Precision

Customers like to purchase well presented and prepared food products that appeal to the eye. It is very important to have, for example, minced meat cut carefully. The meat is cut, not ground. The effect of this is that the meat has more volume, there is less heat generated and the meat stays cooler and therefore is free-flowing. Increased oxygen circulation keeps the meat fresher with less discolouration.

## → Usage

The FW-N can be used for cutting/mincing all types of meat, raw, cooked or smoked, lean or fat. You can also mince offal, rind, vegetables, onions, etc. It can be used by butchers, delicatessens, canteens – any type of food retailer.

## → The innovative and flexible concept of the Bizerba FW-N

The drive system of the FW-N 22/82 is maintenance free and safe. It consists of a powerful three phase motor (with single phase available as an option), a worm drive and a high efficiency 'belt drive'. The safety switch prevents the motor running after

power cuts and thus gives the highest possible protection for the operator.

The mechanical construction allows the use of a range of stainless steel cutting sets with only one base unit:

#### • FW-N 82/98:

Unger system with 3 or 5 parts.

#### • FW-N 22/32:

Enterprise system with 2 parts.

## → Cleaning and maintenance

Simple removal of the worm drive, worm and lock nut from the housing for cleaning.

## → Additional equipment

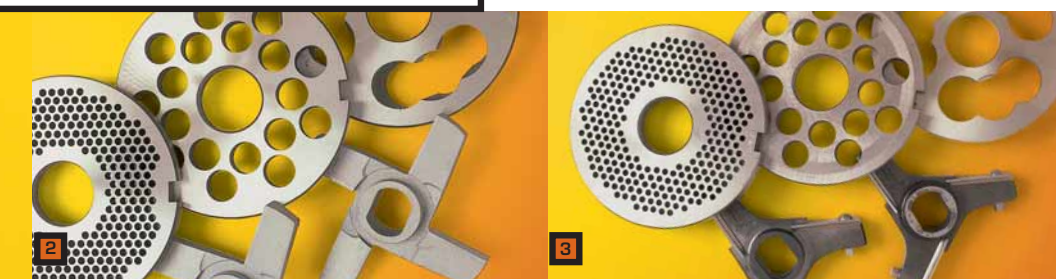
- Cleaning brush; • Extractor (FW-N 82 only);
- Stomper; • Splash guard (surcharge)

## → Safety features

The mincers has been approved to European safety and hygiene machine regulations no. 89/392/EEG by an accredited testing facility. The EC conformity declaration included in the instruction manual certifies compliance with these regulations.

Please refer to the operating manual before installation and operation of the machines.

WITH A FRESH, NATURAL COLOUR.



# TECHNICAL DATA



Current		Voltage*)	Frequency	Operating Current	Power consumption
		V	Hz	A	kW
→ 1-phase AC:	FW-N 22/82	230	50	10.5	2.4
→ 3-phase AC:	FW-N 22/82	230/400	50	6.9/4.0	2.3
		240/415	50	6.3/3.6	2.3
		220	60	6.9	2.3
	FW-N 32/98	230/400	50/60	10.6/6.1	2.8

\*) country specific

→ Processing rate depending meat variety and mincing insert:		→ Temperature range:	
FW-N 22/82	approx. 350 kg/h	FW-N 22/82	-10 °C to +40 °C
FW-N 32/98	approx. 350-1100 kg/h	FW-N 32/98	-10 °C to +40 °C
→ Volume of feed tray:		→ Noise level:	
FW-N 22/82	large tray 13.5 l, small tray 8.3 l	FW-N 22/82	68 dbA
FW-N 32/98	50.0 l	FW-N 32/98	70 dbA
→ Filling shaft diameter:		→ Installation area:	
FW-N 22/82	52 mm	FW-N 22/82	(W x D) 305 x 215 mm (12" x 8.5")
FW-N 32/98	85 x 95 mm stainless steel, 3 mm wall thickness/hopper	FW-N 32/98	350 x 470 mm (13.78" x 18.5")
→ Distance from infill to worm:		→ Cutting sets 1)	
FW-N 22/82	120 mm (137mm) 4.7" (5.4")	Pre-cutter	Blade wheel Perforated plate dia. Spacer ring narrow/wide
		FW-N 22, 2tlg.	- 1 3 mm (4,5 mm)
		FW-N 82, 5tlg.	1 2 3 mm (5 mm) 13 mm 1 1
		FW-N 32, 2tlg.	- 1 3 mm (5 mm) - -
		FW-N 98, 5tlg.	1 2 3 mm (5 mm) 13 mm 1 1
→ Dead weight:		→ Packaging:	
FW-N 22/82	without barrel assembly 36.5 kg, with barrel assembly 45 kg	FW-N 22/82	(W x D x H) 54 x 50 x 59 cm
FW-N 32/98		FW-N 32/98	(W x D x H) 107 x 73 x 85 cm
Table-top model (Stand-mounted model)	without barrel assembly 70 (76) kg, with barrel assembly 84 (90) kg	→ Shipping weight:	
		FW-N 22/82	gross 45 kg, net 43 kg
		FW-N 32/98	gross 110 kg, net 95 kg
		→ Protection class:	
		FW-N 22/82	IP X5
		FW-N 32/98	IP X5

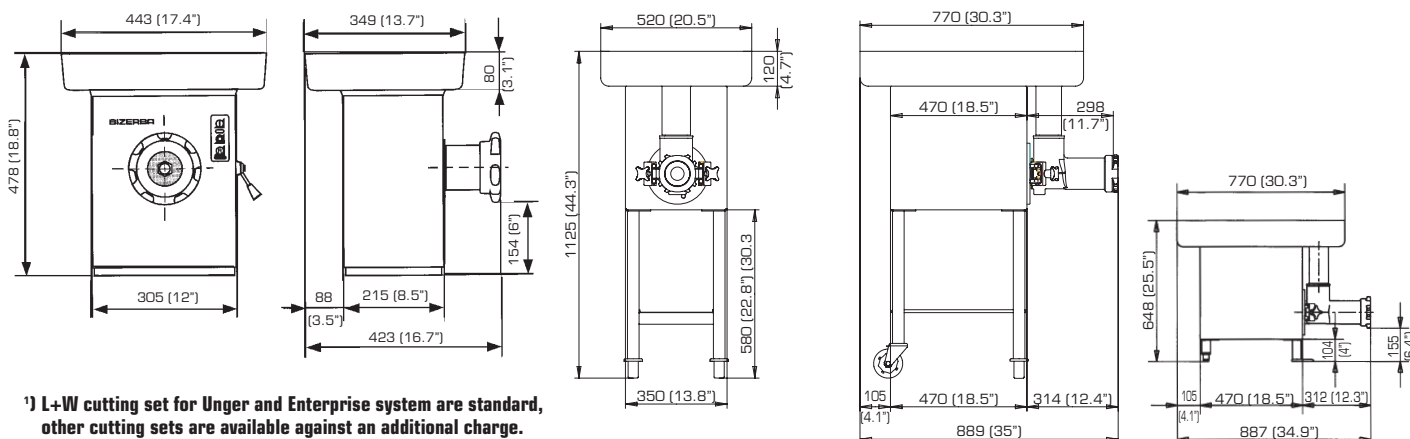
→ Dimensions in mm (inches):  
FW-N 22/82 (small tray)

→ FW-N 32/98

FW-N 32/98 S

FW-N 32/98 S

FW-N 32/98 T



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



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