

ANGLE MINCER
EKOMEX type WW130
Efficiency from 1500 to 2500 kg/h

Application:

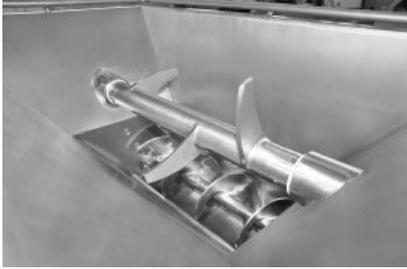
Angle meat mincers WW-130 are designed for mincing fresh or frozen meat, also in blocks (version WW-130G with frozen block cutter) as well as fish meat (fresh or frozen). The diameter of tools, robust construction made of stainless steel and drive 17 kW enable to process also raw skins and frozen meat up to temperature -12°C

TECHNICAL DATA:

- Diameter of tools \varnothing 130 mm
- Efficiency for frozen meat (shredded) max - 12°C up to 1500 kg/h (end hole plate - \varnothing 7,8 mm)
- Efficiency for fresh meat up to 2500 (end hole plate - \varnothing 5 mm)
- Efficiency for pork skins (soaked) up to 1500 kg/h
- Frozen meat block cutter (up to max - 8°C) placed over the passing worm (in WW130G)
- Capacity of the hopper 280 ltr
- 2-speed passing worm (power 1,1 / 1,4 kW)
- 2-speed working worm (power 13 / 17 kW)
- Supply voltage 400V / 50Hz / 3P
- NORD motoreducers (direct drive from the NORD motoreducer on the main worm)
- Machine completely made of stainless steel – polished AISI 304 (construction, casing, worms, throat, nut, hopper etc.)
- Robust and ergonomic construction meets the highest hygiene standards (according to the EU norms, and safety regulations).
- Stainless steel polished worms
- Throat cover protected with limit switches
- Two-part nut for quick change of tools
- Main worm discharger
- External greasing station
- Top grating protected with limit switch (with cylinder supporting opening)
- Anti-slide working platform
- Control panel with stainless steel buttons

Frozen meat block cutter placed
over the passing worm

Worm casing made of numerically treated casting



Machine is equipped in the set of cutting tools:
2 knives Robot S4, 1 pre-cutter with three holes INOX, 2 hole-plates INOX and two distance rings (short and long) INOX.

SEPARATING SET 'SINGRISET' GO130 FOR SINEW AND GRISTLES REMOVAL



Innovative, mechanical system SINGRISET for desinewing and separating meat from soft bones, cartillages, veins and sinews.

Starting from today the meat grinder can become an efficient desinewing and separating unit in order to improve quality, efficiency and the profitability of meat production.

The SINGRISET System provides:

- good quality of meat
- low temperature raise

Mechanical system SINGRISET type GO-130

For desinewing and separating meat from soft bones, cartillages, veins and gristles.

Designed for cooperation with mincer EKOMEX type WW-130



Innovative, mechanical **system SINGRISET** is based on the special, patented by EKOMEX precise head, designed for easy installation on the meat mincers that receive the new special function:

- Grinding with desinewing for small meat pieces, with lots of tendons, class III and IV, obtained from filleting
- Grinding all types of meat at very good structure from 3 to 8 mm with the effect of softening hard intermuscular fat (meat class III and IV)

In case of grinding fresh and slightly frozen meat the SINGRISET system replaces traditional cutting sets, composed of knives and plates. Through the bigger surface of holes area in the filter comparing to traditional grinder plates it is possible to achieve on the same machine with the same energy costs, greater grinding performance without traditional plates and knives. Singriset eliminates costs of sharpening and replacing of worm, tools and wear of the metal, which nevertheless remains in the meat.

The SINGRISET system enables also:

- separation of the poultry bones
- separation of the fish bones and wastes
- separation of the soft pork bones
- hole separation of the cartilages and soft pork bones, soft beef bones and poultry bones on the hole filter 3÷5 mm
- grinding with cleaning of the cooked meat

Technical data (separating head GO130 with 3 mm hole filter):

- diameter of filter holes 3 / 5 mm (internal/external)
- efficiency depending on the type of raw material -from 1000 to 2500 kg/h (raw product)
- completely made of stainless steel
- time of installation on the mincer: ca. 5 min.
- meat structure: 3 mm
- max. yield (depending on the type of product) – 20 -50%