

Data Sheet

FW N32/98

BIZERBA

Ideal for production: Meat mincer as tabletop or stand-alone unit for the preparation room. Small to medium-size quantities of all kinds of meat as well as soup vegetables are comminuted in a gentle way. Food processors achieve perfect results and can easily clean the device.



More information
High performance
with a wide range of
solutions and options.

Product description

The FW N 32/98 minces raw, cooked or smoked meat. Even marbled meat (hot or cold), bacon, offal, rind and vegetables can be minced.

For Bizerba, mincing means comminution of meat instead of squashing it. FW-N 32/98 produces a loose and fluffy volume. The mixture retains its red color due to increased oxygen enrichment. Food processing facilities will achieve perfect results and the machines can be cleaned quickly and efficiently.

With a throughput of up to 1100 kg/h the FW N 32/98 is the right solution for preparation rooms, large kitchens or as a manual solution for production.



FW N32/98

Highlights

- Clearance-free fit for gentle comminution without warming up and with high oxygen enrichment for a longer product life
- Ideal in the preparation room as a tabletop or stand-alone device
- Particularly large one-piece feed pan
- Stainless steel housing and thick-walled product feed pan ensuring a robust structure
- Feed pan without folded upper edge for optimum hygiene
- Optimized worm shape for efficient feeding, largely without re-feeding



Large feed pan



Removable mincer insert

Options

- Tabletop and stand version, also mobile variant available
- Splash guard
- Various cutting sets:
 - L+W longlife (Enterprise)
 - L+W (Unger)
 - Lico (Unger, replaceable blades, screwed)
 - Auja (Unger, replaceable blades, inserted)

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