

## Meat Processing Machines



### Meat Mincer – Series FL-N

- Professional meat mincer for highest pretension
  - Housing, worm, worm barrel, cutting set, filling tray and collecting tray in stainless steel
  - With five-parts “UNGER” cutting set consists pre-cutter, two knives, two perforated disks (standard 3 and 7,8 mm)
  - Powerful and low-noise motor with forward and backward gear
  - Easy removal of worm barrel, worm and cutting set for easy cleaning
  - Easy maintenance due to quick dismounting
  - Incl. danner, distance ring and collecting tray
- Options:**
- Various perforated disks with different sizes of holes:
    - FL-82N: Ø 2mm, Ø 3mm, Ø 4mm, Ø 5mm, Ø 6mm, Ø 7,8mm, Ø 10mm
    - FL-98N: Ø 2mm, Ø 3mm, Ø 4mm, Ø 5mm, Ø 6mm, Ø 7,8mm, Ø 10mm

Technical Specifications		
Model	FL82N-400	FL98N-400
Art. No.	4314	4315
Perforated discs Ø	82 mm	98 mm
Capacity up to	300 kg	500 kg
Dimensions (WxDxH)	290 x 425 x 490 mm	290 x 505 x 505 mm
Power rating	1.2 kW	1.85 kW
Dead weight	40 kg	53 kg
Type of current	400 V	400 V

Technical modifications might be due to technical improvements.