

Data Sheet

FW N22/82

BIZERBA

Compact meat mincer for sales counter and preparation area. 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 N22/82 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 N22/82 produces a loose and fluffy volume. The mixture retains its red color due to increased oxygen enrichment. Food processors will achieve perfect results and the machines can be cleaned quickly and efficiently.

The compact FW N22/82 is perfectly suitable for installation in the counter area to freshly mince meat right in front of the customer.



FW N22/82

Highlights

- Clearance-free fit for gentle comminution without warming up and with high oxygen enrichment for a longer product life
- Stainless steel housing and thick-walled product feed pan ensuring a robust structure
- Feed pan without folded upper edge for optimum hygiene
- Feed pan, feed hopper and take-up of worm housing are seamlessly welded together
- Optimized worm shape for efficient feeding, largely without re-feeding



Funnel-shaped feed opening



Unger and Enterprise cutting sets

Options

- Large product feed pan with a filling volume of 13.5 l
- Splash guard
- Fly cover flap
- Various cutting sets:
 - L+W longlife (Enterprise)
 - L+W (Unger)
 - Lico (Unger, with replaceable blades)

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