



## »WS 150«

The pre-cutter or size reduction machine for continuous processing

The WS 150 is the multipurpose dicer or size reduction machine for extra-high output levels. Its continuous product flow and cutting operation make it the perfect partner for pre-cutting meat and fat. Its gentle product handling, which avoids build-up of pressure or heat, guarantees the highest possible quality of the endproduct.

### Product features:

- » Single-part, all-plastic feed-auger, independent from cutting grid
- » Adjustable speed of cutting blade and auger
- » Computer controlled
- » Product window in blade chamber
- » Simple and effective sanitation
- » Integrated lift-tilt mechanism (optional)
- » Easy to integrate into continuous product lines
- » Two-part grid
- » Hardened shear edges and product stabilisers
- » Simple and safe grid fixation



CE All machines fulfil the strictest CE safety and hygiene regulations.

Technical specifications	WS 150	WS 150 L
Output (Depending on product)	Max. 10.000 kg/h	Max. 10.000 kg/h
Loading dimension W x H x L	150 x 150 x 900 mm	150 x 150 x 1.200 mm
Feed motion	1-75 mm	1-75 mm
Power supply	17,0 kW	17,0 kW
Weight	1.350 kg	1.500 kg
L x W x H	2.200 x 1.550 x 2.200 mm	2.200 x 1.550 x 2.200 mm
Cutting grid sizes	6 x 6 mm - 75 x 75 mm	6 x 6 mm - 75 x 75 mm