

Simply the best from Germany

KILIA



Table Mincer B 98

Meister Plus

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zertifiziert

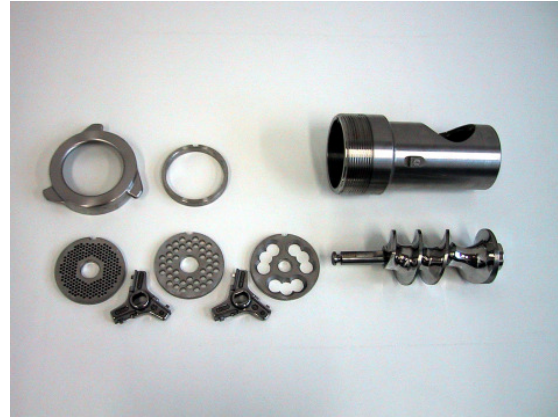


Zertifikat Nr.

CERT-09475-2000-AQ-ESN-TGA



Enterprise



Unger, 5-parts

The Meister Plus Table Mincer B 98 convinces by its remarkable value price performance ratio. Robust, reliable and easy to clean it was designed specially for butcheries, supermarkets and meat processing businesses. Machine body, external worm housing and extendable hopper are made from stainless steel

The machine is characterised by the following features:

- The robust worm housing can easily be assembled and disassembled. Thus an easy and secure cleaning of the machine is possible.
- Feed pan, hopper, cutting set and filling shaft can be removed separately for easy cleaning
- Compared to traditional mincers, the volume of the worm housing and feeding ring is higher. This enables a performance gain of 50 – 80% and thus a gain in output
- Due to the special form and the small tolerances between worm and housing, an excellent mincing performance results.
- The motor has a forced air circulation, which makes the machine suitable for continuous usage
- The machine is equipped with forward and reverse speed with push button steering.
- The electrical devices are integrated in a closed machine body with protection class IP65
- The machine meets the CE standards for hygiene and safety as well as the specific standards for meat mincers

The mincer is available with 2 cutting sets:

- **Enterprise:** 1 hole plate, 1 self-sharpening knife stainless steel
- **Unger: B 98:** 5 parts stainless steel including two rings

On request available:

- Semiautomatic Hamburger equipment
- Machine in special voltage

Capacity: 900 kg / h; Motor power: 3 kW; Weight net: 58 kg

