

Nowicki Meat Grinders W-series

The W-Series by Nowicki is our collection of grinders. The grinders are suitable for grinding down lightly frozen and fresh products.

With a cutting plate of 130 to 200 mm and a variety of accessories you can choose a grinder that perfectly suits your product processes. Havantec's specialists will gladly support you in choosing the right accessories.

The feed worm brings the product to the press worm, after which the press worm pushes the product through the knives and cutting plates. The cutting plates and knives are available in the desired output sizes.



The W Series from Nowicki

1. Equipped with a clear button control or a user-friendly digital touch screen from the Mitsubishi brand
2. Worm easily removable
3. Always a spare parts trolley included
4. Equipped with NORD motors
5. Made-to-measure? No problem at all. In consultation with the customer and Nowicki, the grinder can be completely tailored to the customer's wishes.

Can optionally be equipped with

1. Standard truck lift for easy loading with 200 litre standard bins
2. Separator
3. Raised hopper

Are you looking for the right solution within your production process? Havantec's specialists are happy to think along with you!

Specifications

Brand	NOMA (Nowicki)
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Types

Type	Article number	Diameter holeplate	Capacity of hopper	Output	Power	Measurements	Weight
W-130	M001183	130 mm	360 liter	Up to 3000 kg/h	20,0 kW	2310x1750x3000 mm	1500 kg
W-160	M001185	160 mm	360 liter	Up to 9000 kg/h	38,0 kW	2650x1940x3250 mm	2300 kg
W-200	M001186	200 mm	450 liter	Up to 12000 kg/h	53,0 kW	3110x1990x3280 mm	3100 kg

Do you have any questions? Feel free to contact us!

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