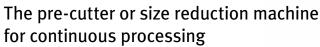
## Your Partner in Food Cutting







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
- » 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

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	16,0 kW	16,0 kW
Weight	1.350 kg	1.500 kg
LxWxH	2.275 X 1.325 X 2.170 mm	2.275 X 1.325 X 2.170 mm
Cutting grid sizes	6 x 6 mm - 75 x 75 mm	6 x 6 mm - 75 x 75 mm





