

LASKA



Grinders

laska.at

Fully redesigned to set new
benchmarks in hygienic design.

Highest output in its class, no waste and maximum hygiene



Strengths and benefits

The new angle grinders can be used universally, both for fresh and frozen material. The sturdy construction from solid, non-corrosive materials guarantees long shelf life.

Applications

Boiled, raw and cooked sausage
Various fish products
Mince and hamburgers
Fruit and vegetable products
Pâtés
Cheese, butter
Confectionery
Pet food

Maschinen	Perforated disk Ø in mm	Hopper capacity standard in litres	Motor power in kW		Motor power in kW	
			1-speed grinder	1G-speed grinder	2-speed grinder	2G-speed grinder
W 130-H	130	48	7,5	-	-	-
WW 130-H	130	175	-	15	13/17	-
WW 160-H	160	370	-	-	26/34	36/38
WW 200-H	200	385	-	-	36/38	43/55
WWB 200-H	200	640	-	55	-	-
WWB 300-H	300	800	-	132	-	-
WMW 1330	130	380	11	-	12,5/15	-
WMW 1680	160	800	22	-	26/34	-
WMW 2080	200	800	30	-	36/38	-
WMW 2012	200	1.200	30	-	36/38	-
WMW 2020	200	2.000	30	-	36/38	-
WWR 130-H	130	250	-	15	13/17	-
WWR 160-H	160	580	-	-	26/34	36/38
WWR 200-H*	200	580	-	-	36/38	43/55

* Certified acc. to Hygienic Design Weihenstephan. This certificate rates the degree to which the hygienic design requirements of the EU Machinery Directive and all other current and relevant standards have been implemented on an entire system.