



## Mincers

## MANUAL FEED MONO-BLOCK MINCERS

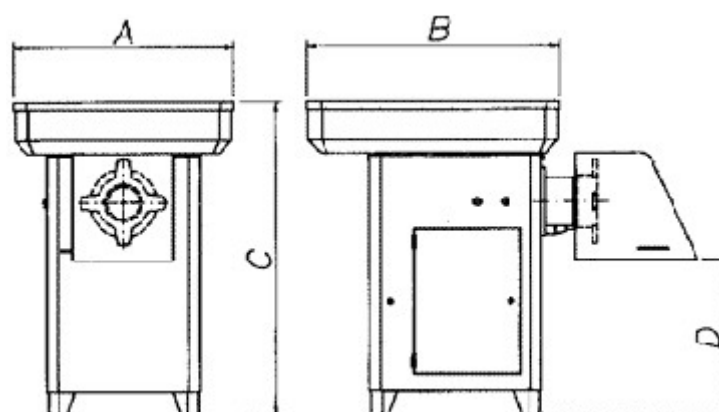


Totally built in stainless steel, even the spindle and the body. Ideal for mincing fresh, cooked or cold meat.

Big capacity tray, protected following international safety regulations.

Direct transmission, simple and without breakdowns.

Optionally they can be supplied with special propeller and body for avoiding smearing problems in delicate meats such as Iberian pork.



Manual feed mono-block mincers

ref.	capacity	power (kW)	∅ plate (mm)	weight (Kg)	dimensions (L x A x H)
PM -114	70 liters	3	114	140	700 x 1060 x 980
PM -130	105 liters	5,5	130	245	730 x 1190 x 1070
PM -160	160 liters	9,2	150	360	870 x 1540 x 1240

## LINEAR FEED SEMI AUTOMATIC MINCERS



Single worm used for feeding and cutting.

Supplied with a hopper allowing the loading of pieces without excessive cutting.

No maintenance needed.

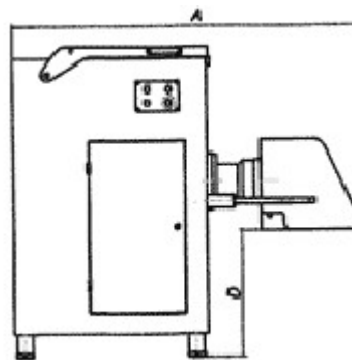
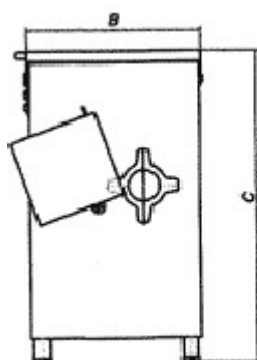
The cutting assembly can be equipped with a system that removes the nerves..



NCP-130



NCP-160



Linear feed semi automatic mincers

ref.	capacity	power (kW)	∅ plate (mm)	weight (Kg)	dimensions (L x A x H)
<b>NCP-130</b>	86 liters	5,5	130	300	1310 x 705 x 1325
<b>NCP-160</b>	120 liters	7,5	160	390	1435 x 880 x 1435

## ANGULAR FEED AUTOMATIC MINCERS



With two worms:  
the cutting and the transversal  
feeding worms are  
fundamental for the mincing of  
fresh meats, without need of  
cutting the pieces and avoiding  
the warming of meat.

The result is a homogeneous  
granulated product.

The mincing group is supplied  
with an extraction lever.

No maintenance required.

The cutting assembly can be  
equipped with a system that  
removes the nerves..



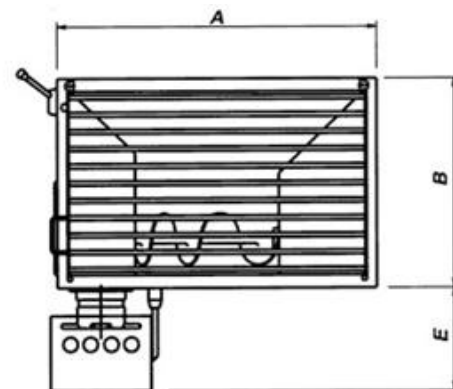
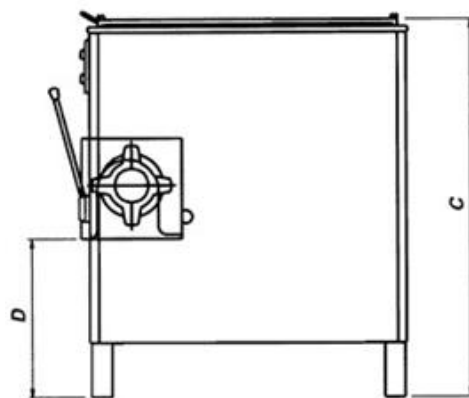
PA-130



PA-160



PA-200



Angular feed automatic mincers

ref.	capacity	power (kW)		Ø plate (mm)	weight (Kg)	dimensions (L x A x H)
		2 speeds				
PA -130	140/225 l.	9,2	6,5 / 11	130	505	1250 x 1090 x 1335
PA -160	225 l.	22	25 / 30	160	820	1355 x 1345 x 1645
PA -200	340 l.	37	30 / 45	200	1010	1665 x 1600 x 1650

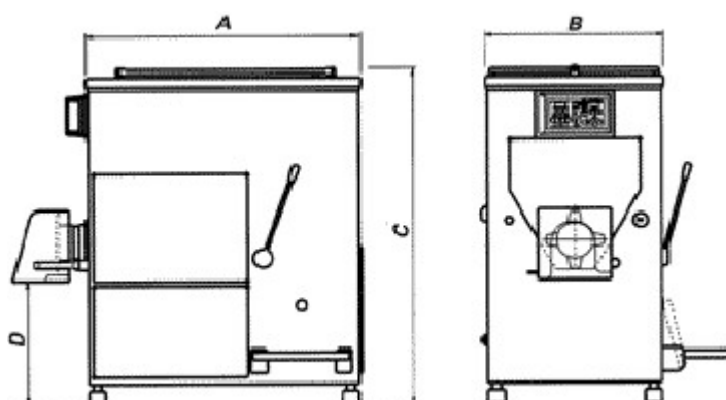
## PRE-MIXER MINCERS



Designed to mix pieces of different kinds of meats and fats, fresh and frozen up to -12°C, without subjecting them to unnecessary frictions or pressures before the mincing.

The pre-mixing phase is made manually or in automatic cycles, in order to obtain a homogeneous result.

After the mixing, the mincing process takes place, obtaining a granulated, clean and fluid cutting which results in a totally empty hopper.



Pre-mixer mincers						
ref.	capacity	power (kW)		Ø plate (mm)	weight (Kg)	dimensions (L x A x H)
		2 speeds				
<b>PREMAT-130</b>	300 liters	9,2	6,6 / 9,9	130	140	845 x 1655 x 1600
<b>PREMAT-160</b>	450 liters	5,5	22 / 33	160	245	2154 x 1200 x 1880
<b>PREMAT-200</b>	800 liters	36 / 43		200	360	1350 x 2500 x 2150





MACHINERY FOR THE MEAT INDUSTRY



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