

# Mincers/Grinders Table or Free Standing Models

## W22/82 • W32/98 • W114 • W130

**MPBS**  
INDUSTRIES  
EST. 1938  
Commercial Food Processing & Packaging Equipment

**TALSA**

Market Leader in the Global Food Industry

CE EAC



W22/82



W32/98K



W130



W114L

***Robust and durable.***



*Equipped with high-quality cutting knives and plates by Lumbeck & Wolter Germany.*

**LUMBECK  
& WOLTER**  
Quality is the difference

# Outstanding features



Large filling tray with  
C € hand protection.

6 powerful models

## Free Standing Models

- **W32L/W98L** 2,2 kW (3 HP)
- **W114L** 3,7 kW (5 HP)
- **W130** 5,5 kW (7,5 HP)

## Table Models

- **W22/W82** 1,1 kW (1,5 HP)
- **W32K/W98K** 2,2 kW (3 HP)
- **W114K** 3,7 kW (5 HP)

Completely made of  
stainless steel.





## Advantages at a glance



**Complete mincing head made of high-quality stainless steel in microfusion quality.**



W130 knob

**Removable mincing head:  
no transmission of motor  
heat - best cutting results!**



# Cutting Systems



Available cutting systems for the best results depending on your product.

## W82

- Unger 2 (H-82), Single cut
- Unger 3 (H-82), Double cut
- Unger 5 (H-82), Quadruple cut

## W98L/K

- Unger 2 (B-98), Single cut
- Unger 3 (B-98), Double cut
- Unger 5 (B-98), Quadruple cut

## W114L/K

- Unger 2 (D-114), Single cut
- Unger 3 (D-114), Double cut
- Unger 5 (D-114), Quadruple cut

## W130

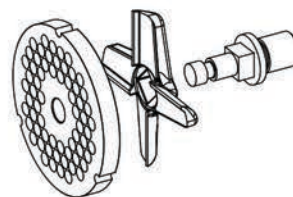
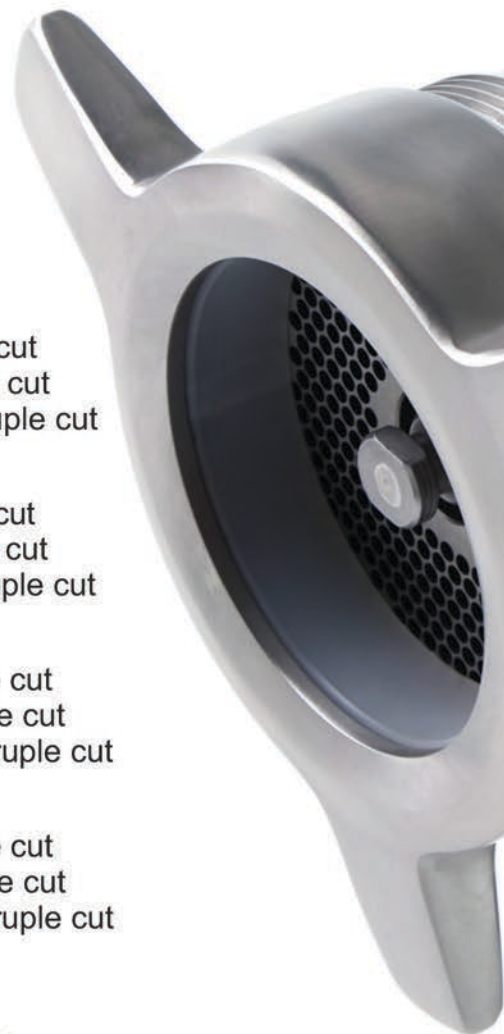
- Unger 2 (E-130), Single cut
- Unger 3 (E-130), Double cut
- Unger 5 (E-130), Quadruple cut

## W22

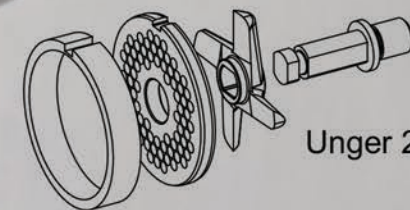
- Enterprise 22, Single cut

## W32L/K

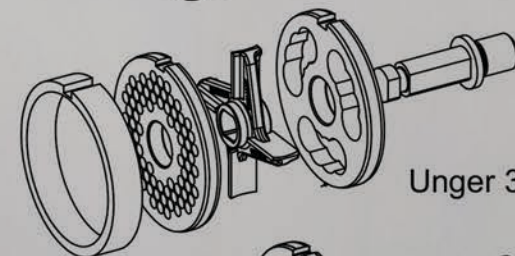
- Enterprise 32, Single cut



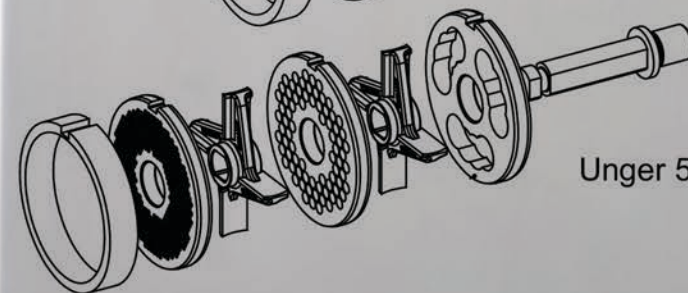
Enterprise



Unger 2



Unger 3



Unger 5



# High quality knives & plates



Talsa meat mincers are equipped as standard with knives and plates made of special carbon steel of the highest strength and durability from German brand Lumbeck&Wolter.

This material is characterised by significantly lower wear and tear, which prolongs the service life of the knives and plates and prevents contamination of the meat by abrasion of metal particles as with soft stainless steel alloys.

Standard scope of supply per cutting system	U5	U3	U2	Enterprise
Precutter plate 3 large straight holes L&W "Diamant"	1	1	1	-
Double cutting knife L&W "Robot S4"	2	1	-	-
Single cutting knife L&W 4 arms	1	1	-	-
Mincerplates L&W DIN 9805, hole ø	3, 5 & 7.8mm	5 & 7.8mm	5 & 7.8mm	-
Compensation ring U5->U3	1	-	-	-
Compensation ring U5->U2	1	-	-	-
Compensation ring U3->U2	1	1	-	-
Single cutting knife L&W Enterprise "Type N"	-	-	-	1
Mincerplates L&W Enterprise, hole ø	-	-	-	4.5 & 7.8mm

Available mincerplates DIN9805, hole ø	2, 3, 4, 5, 6, 7.8, 10, 13 mm
Available mincerplates Enterprise, hole ø	2, 3, 4, 4.5, 6, 7.8, 10, 13 mm

More knives and plates in different sizes and materials are available directly from Lumbeck&Wolter.



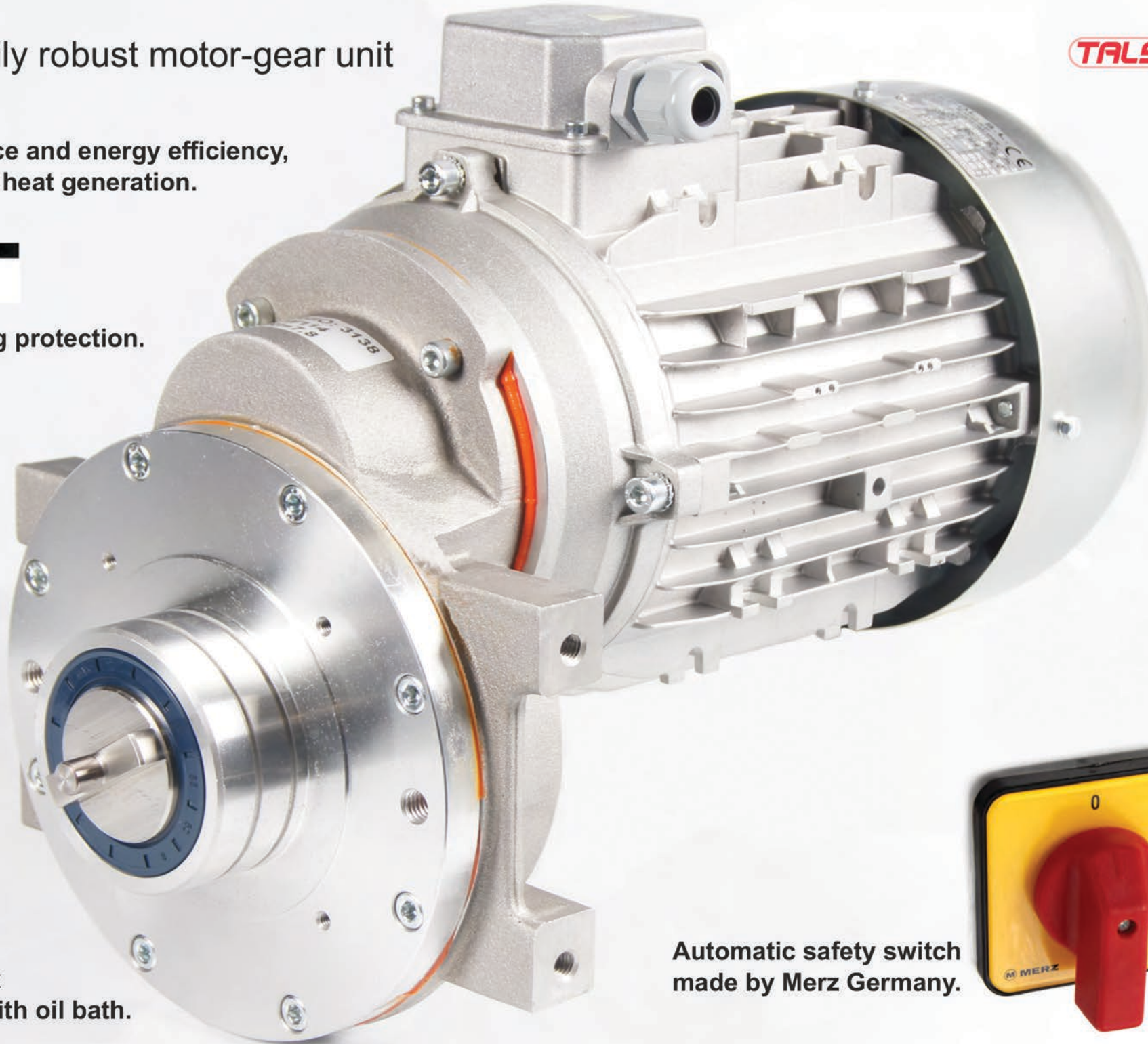
**Extraordinarily robust motor-gear unit**

**TALSA**

**High performance and energy efficiency,  
quieter and less heat generation.**



**With overheating protection.**



**Rugged gearbox  
made of steel, with oil bath.**

**Automatic safety switch  
made by Merz Germany.**



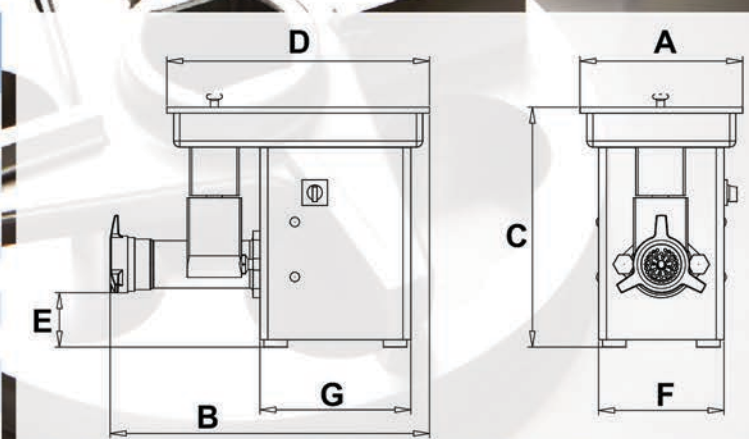


# Technical Specifications



Technical specifications	W82/22	W98/32K	W98/32L	W114K	W114L	W130
Model	Table	Table	Free Standing	Table	Free Standing	Free Standing
Diameter of mincerplate	W82: Unger H 82 mm W22: 83 mm	W98: Unger B 98 mm W32: 100 mm		Unger D 114 mm		Unger E 130 mm
Tray capacity	10 liters	23 liters	52 liters	23 liters	52 liters	78 liters
Hourly output	± 300-350 kg/h ± 660-780 lbs/h	± 700-800 kg/h ± 1550-1770 lbs/h		± 900-1200 kg/h ± 2000-2650 lbs/h		± 1300-1700 kg/h ± 2900-3800 lbs/h
Power three-phase motor	1,5 HP / 1,1 kW	3 HP / 2,2 kW		5 HP / 3,7 kW		7,5 HP / 5,5 kW
Consumption three-phase motor	400/380 V 2,5 A 230/220 V 4,3 A	5,0 A 8,7 A		8,3 A 14,3 A		13,2 A 22,8 A
Power single-phase motor	1,75 HP / 1,3 kW	3 HP / 2,2 kW		■	■	■
Consumption single-phase motor	230/220 V 10,5 A	16 A		■	■	■
Net weight three-phase machine	± 50 kg ± 110 lbs	± 110 kg ± 245 lbs	± 140 kg ± 310 lbs	± 122 kg ± 270 lbs	± 152 kg ± 335 lbs	± 230 kg ± 510 lbs
Noise level at 1 m	60 dB(A)	62 dB(A)	62 dB(A)	64 dB(A)	64 dB(A)	64 dB(A)
Operating temperature	+5° to +40° C (40° to 100° F)					
Operating relative humidity	20 to 90%					

Dimensions						
cm (inch)	W82/22K	W98/32K	W98/32L	W114K	W114L	W130L
A	31 (12.2")	42 (16.6")	56 (22.1")	42 (16.6")	56 (22.1")	64 (25.2")
B (U3)	60 (23.7")	78 (30.8")	87 (34.3")	82 (32.3")	82 (32.3")	105 (41.4")
B (U5)	62 (24.5")	81 (31.9")	90 (35.5")	85 (33.5")	95 (37.5")	108 (42.6")
C	46 (18.2")	61 (24.1")	102 (40.2")	61 (24.1")	102 (40.2")	125 (49.3")
D	52 (20.5")	73 (28.8")	83 (32.7")	73 (28.8")	83 (32.7")	94 (37.0")
E	17 (7.0")	14 (5.6")	52 (20.5")	13 (5.2")	51 (20.1")	69 (27.2")
F	26 (10.3")	32 (12.6")	44 (17.4")	32 (12.6")	44 (17.4")	52 (20.5")
G	33 (13.0")	45 (17.8")	53 (20.9")	45 (17.8")	53 (20.9")	62 (24.5")
Packaging WxDxH	69x34x50 (28x14x20")	99x71x124 (40x28x49")	112x80x139 (44x32x55")	99x71x124 (40x28x49")	112x80x139 (44x32x55")	122x78x142 (48x31x56")
Volume	0,12 m³	0,87 m³	1,25 m³	0,87 m³	1,25 m³	1,35 m³





# TALSA, Tradition and Innovation:

80 years producing mincers / grinders.

115 years of industrial experience in machinery.

Sales and distributors in more than 60 countries.



Four generations of the Belloch family have succeeded in making what began as a small mechanical workshop founded in 1900 to serve the electrical industry, more than 100 years later an efficient industrial structure of 6000m<sup>2</sup> where attention, illusion and constant improvement is paid to every detail of our machines.

In this catalog we offer you the best of our knowledge and experience and the most modern and innovative machines, newly designed with advanced 3D software technology and R&D support from the European Union.

Thank you for your trust.

Our product range:

- Cutters / Choppers
- Mincers / Grinders
- Fillers / Stuffers
- Mixers
- Cookers / Kettles



Your authorized TALSA dealer:



Commercial Food Processing & Packaging Equipment

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