



## PRE-MIXER MINCER

**PREMAT-130**

**PREMAT-160**

**PREMAT-200**

### GENERAL CHARACTERISTICS:

- Heavy duty construction made of AISI-304 stainless steel.
- Machine made according to the European Directive 2006/42/CE.
- Quiet and maintenance-free
- Safety mechanisms with emergency stop.
- Ideal for mincing fresh and frozen meat pre-cut in guillotine.
- Designed for mixing different kinds of meat before proceeding to the mincing, in order to obtain an even and high quality result.
- Supplied with 1 speed and optionally with 2 speeds.
- Totally automated PRE-MIXING process (programmable).
- Electric cupboard and IP65, 24 Volt. control panel.
- Supplied with 1 set of 3 plates and 2 knives.



**INDUSTRIES CASTELLVALL 2002, S.L.**

Pol. Ind. Girona – Avda. Països Catalans, 162-164  
17457 RIUDELLOTS DE LA SELVA (Girona - ESPAÑA)  
Phone. +34 972 478 399 Fax +34 972 477 594  
Castellvall@castellvall.com

**WWW.CASTELLVALL.COM**

## OPTIONS:

	PREMAT-130	PREMAT-160	PREMAT-200
Cutter cart lift for 200 liters carts fixed to the machine.	✓	✓	✓
2 speeds motor suitable for pre-cut product at -12°C.	✓	✓	✓
High machine for download 200 liters in cutter carts.	✓	-	-

## PERFORMANCE GUIDE:

Speed	Plate	Meat temperature	Production (Output)		
			PREMAT-130	PREMAT-160	PREMAT-200
1 <sup>a</sup>	Ø 6 mm.	0°C	1500 Kg/h.	3000 Kg/h.	3000 Kg/h.
1 <sup>a</sup>	Ø 3 mm.	0°C	900 Kg/h.	1700 Kg/h.	1700 Kg/h.
2 <sup>a</sup>	Ø 6 mm.	0°C	1800 Kg/h.	5000 Kg/h.	5000 Kg/h.
2 <sup>a</sup>	Ø 3 mm.	-12°C	1200 Kg/h.	3000 Kg/h.	3000 Kg/h.

## TECHNICAL DATA:

	PREMAT-130	PREMAT-160	PREMAT-200
Outlet diameter	130 mm.	160 mm.	200 mm.
Hopper capacity	300 liters	450 liters	800 liters
Motor power	9,2 Kw (with 2 speeds 6,6/9,9 kw)	22 Kw (with 2 speeds 22/29,5 kw)	37 kw (with 2 speeds 30/45 kw)
Paddles motor power	2 x 1,1 kw	2 x 1,5 kw	2x1,5 Kw
Dimensions (AxBxH) mm.	1655x845x1600	1200x2154x1880	1350X2500X2150
Weight	1080 kg	1380 kg	2320 kg

