

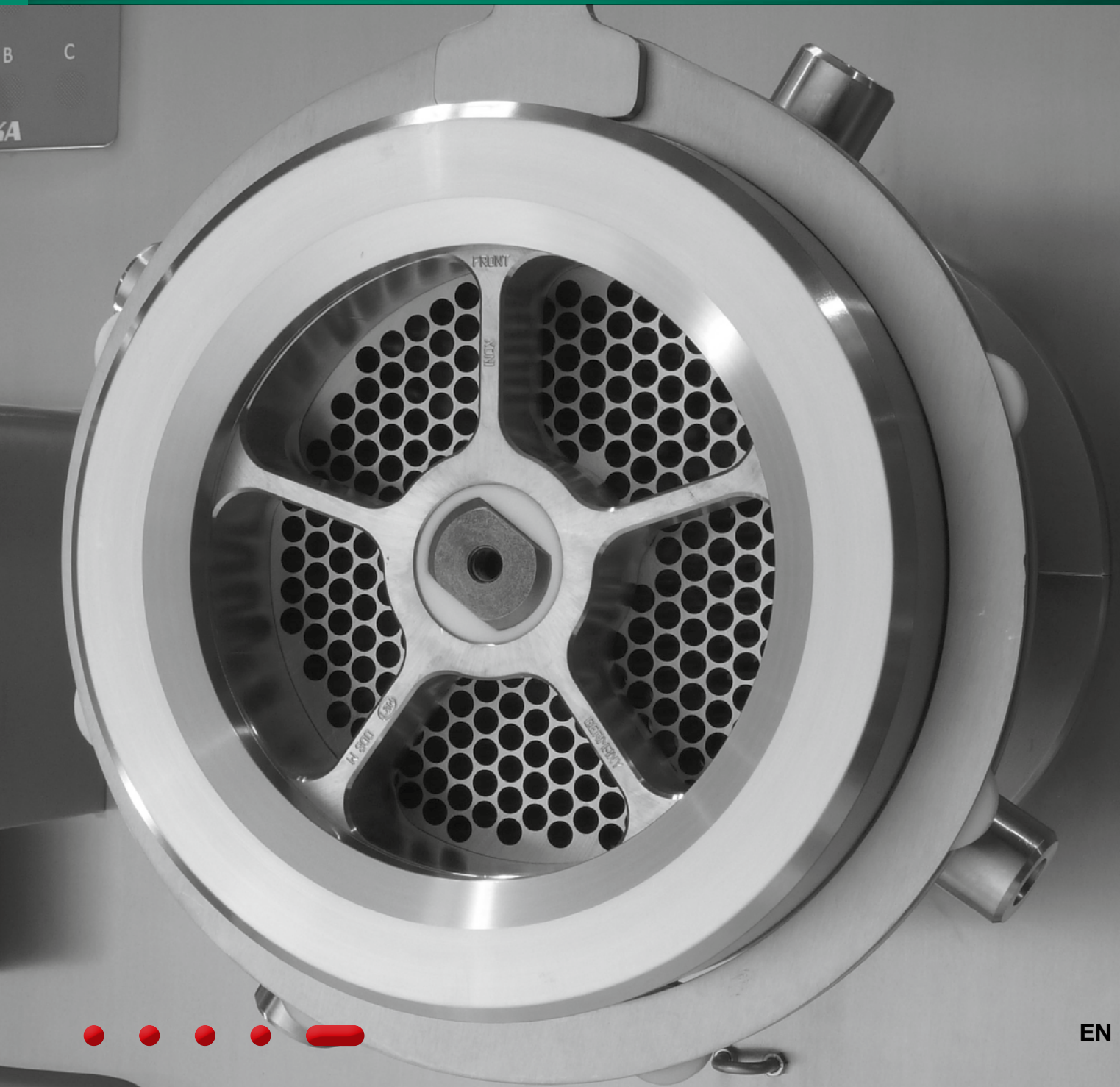
INDUSTRIAL GRINDER

EXCELLENT CUT QUALITY AT HIGH HOURLY RATE

WW 160 / 200 / 280

WWB 200 / 300

WMW 1330 / 1680 / 2080 / 2012 / 2020



APPLICATIONS OF THE LASKA GRINDERS

For many decades, LASKA has been on the market with various types of grinders for trade and industry. The excellent cut and the robust, low-maintenance design has convinced LASKA customers, who use their grinders to make the following products:

- › Scalded sausage
- › Raw sausage
- › Cooked sausage
- › Pies
- › Various fish products
- › Ground Meat and Hamburger
- › Cheese, butter
- › Fruit and vegetable products
- › Pet food
- › Sweets

STRENGTHS AND BENEFITS

LASKA grinders are appreciated for their excellent cut, the numerous safety measures, and the perfect cleaning concept. The high capacity ensures the processing of fresh meat within the shortest possible time. If provided with the appropriate equipment, the machine can also excellently process frozen meat.

QUALITY PROVEN IN USE

Just like all other LASKA machines, the grinders are made of solid stainless materials. They meet strict hygienic requirements and are easy to clean. The design allows for the unusual operating conditions and provides easy and safe operating options as well as good access for servicing.



OPERATION

- › Easy handling and user-friendly, robust operating elements
- › Easy and quick exchange of cutting set

LASKA INDUSTRIAL GRINDER

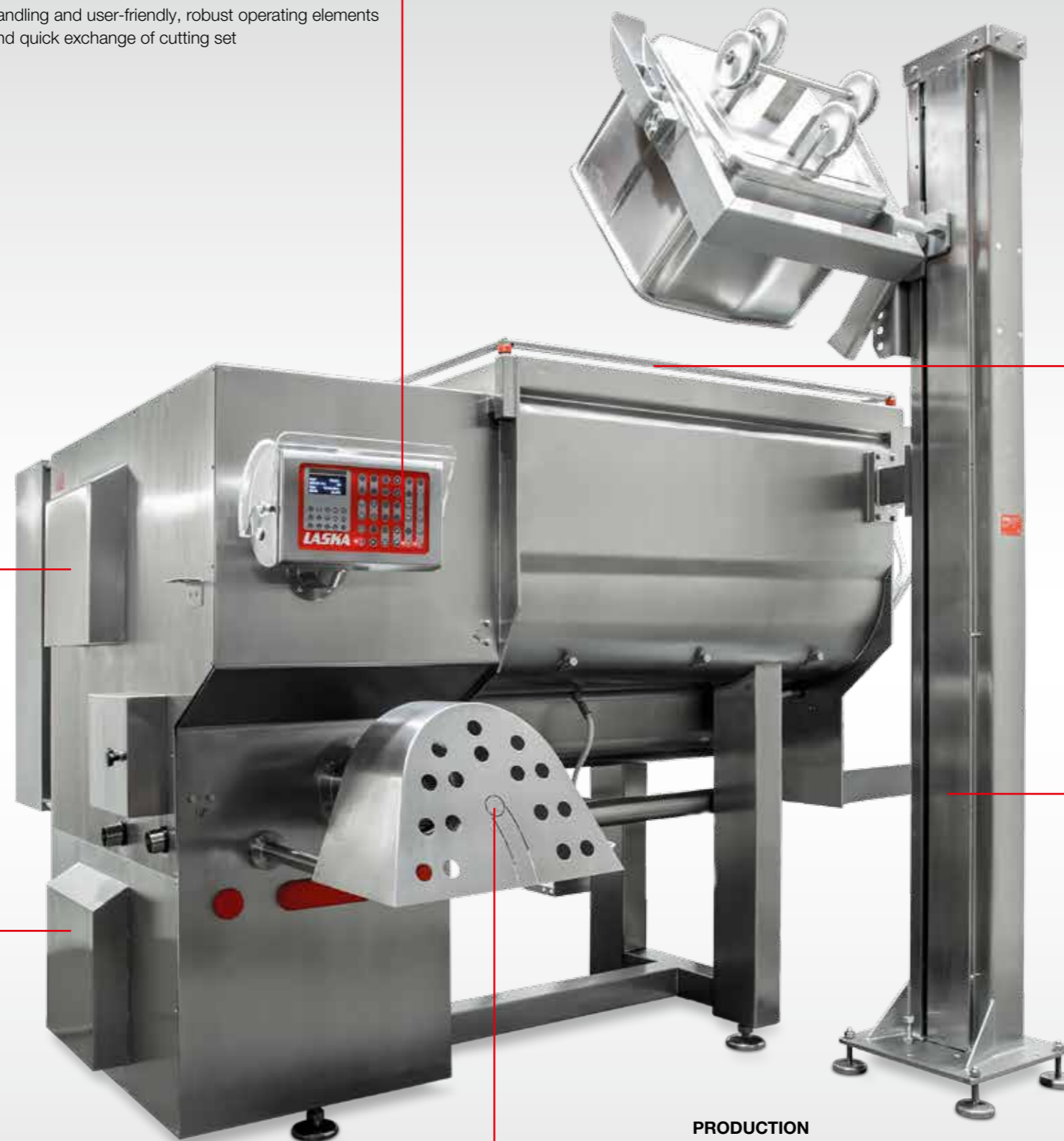
YOUR BENEFITS AT A GLANCE

ELECTRICAL EQUIPMENT

- › Low current consumption due to state-of-the-art drive and control technology
- › Integral control cabinet ensures compact design as well as long service life of electrical components

SERVICE AND MAINTENANCE

- › Minimum maintenance required due to field-tested machine concept
- › Easily accessible inspection doors
- › Worldwide service network and competent advice on all continents

**HYGIENE AND SAFETY**

- › Cleaning ducts provided with special sealings to ensure perfectly hygienic cleaning
- › Base plate prevents soiling of the machine interior
- › Polished surfaces for highest possible hygienic standard
- › Clearly arranged control system and high operating safety
- › Safety features for optimum working safety

DESIGN

- › Compact and space-saving design with integral control cabinet
- › Long service life
- › Low operating noise
- › Low wear of cutting set minimizes costs
- › Attractive and elegant design

PRODUCTION

- › Fresh meat, frozen meat, desinewing or defrosting cutting set as required for the product
- › High hourly output
- › Gentle and continuous feeding of material to be cut
- › Low heating of material to be cut
- › Excellent cut quality
- › Perfect self-unloading down to the cutting set
- › Hydraulic worm ejector



MACHINE TYPES

THE VERSATILE LASKA PRODUCT RANGE



FROZEN MEAT GRINDERS SuperGrinder WWB 200 / WWB 300

- › Holeplate diameters: 200 and/or 300 mm
- › Version with two worms arranged at an angle of 90°: gentle operation, low heating, and high hourly rate
- › Built-in control box - can be swivelled out for maintenance
- › Speed of feed worm is changed automatically and infinitely depending on the material to be cut, temperature, and holeplate

APPLICATION OF FROZEN MEAT GRINDERS SuperGrinder

- › Processing of several blocks of frozen meat simultaneously, but also fresh meat
- › -18 °C frozen meat blocks up to 3 mm holeplate in one process
- › Automatic positioning of the feed worm for comfortable installation and dismantling
- › Hydraulic worm ejector



ANGLE MIXER-GRINDERS WMW 1330 / WMW 1680 / WMW 2080 / WMW 2012 / WMW 2020

- › Holeplate diameters: 130, 160 and/or 200 mm
- › Angle structure: feed worm over the entire length of the mixing hopper
- › During mixing, the feed worm rotates backwards, thus supporting mixing

APPLICATION OF ANGLE MIXER-GRINDERS

- › For mixing and mincing in one process
- › Mixing hopper with 2 intermeshing paddle mixing shafts for quick and even mixing
- › Direct unloading of mixing hopper (option)



ANGLE GRINDERS WW 160 / WW 200 / WW 280

- › Holeplate diameters: 160, 200 and/or 280 mm
- › Version with two worms arranged at an angle of 90°: gentle operation, low heating, and high hourly rate

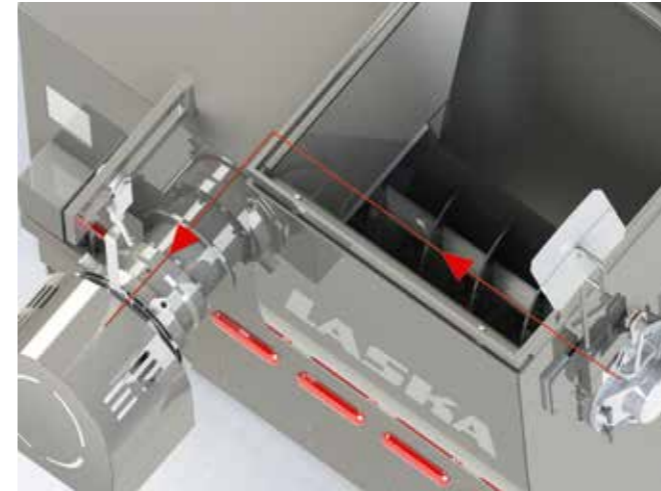
APPLICATION OF ANGLE GRINDERS

- › Processing of fresh meat and pre-chopped frozen meat
- › High-volume filling hopper
- › Feed worm can be drawn out laterally for easy cleaning
- › Hydraulic worm ejector



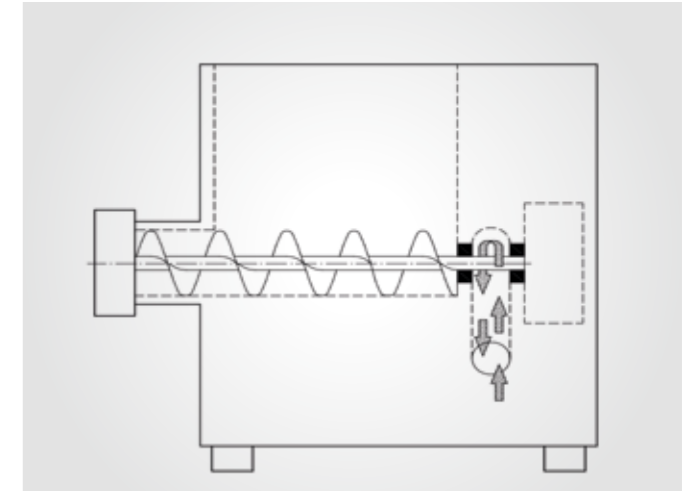


EQUIPMENT OF OUR GRINDERS



ANGLE STRUCTURE:

- › Material is gently taken by the feed worm and conveyed continuously to the working worm
- › High hourly outputs
- › Gentle treatment of the material to be processed
- › Robust and quiet
- › Low heating of material to be cut



HYGIENE

- › Double sealing between product and drive areas
- › Product areas in the worm housing are reliably protected against the penetration of bearing lubricants and/or gear oils
- › Drive areas are reliably protected against the penetration of product residues



HYDRAULIC WORM EJECTOR

not for WMW 1330

- › The worm with the cutting set is ejected at the push of a button
- › Easy cleaning of the worm including the cutting set



COMPLETE UNLOADING

- › Perfect self-unloading in case of product changeover and/or at the end of production due to the special geometry of the worm housing and worm
- › Facilitates cleaning of the machine
- › Maximum utilization of raw materials

EQUIPMENT OF OUR GRINDERS



SOLID CONSTRUCTION

- › Solid, self-supporting construction
- › No joints, stainless, highly polished
- › Quick and easy cleaning
- › Long service life
- › For quiet operation



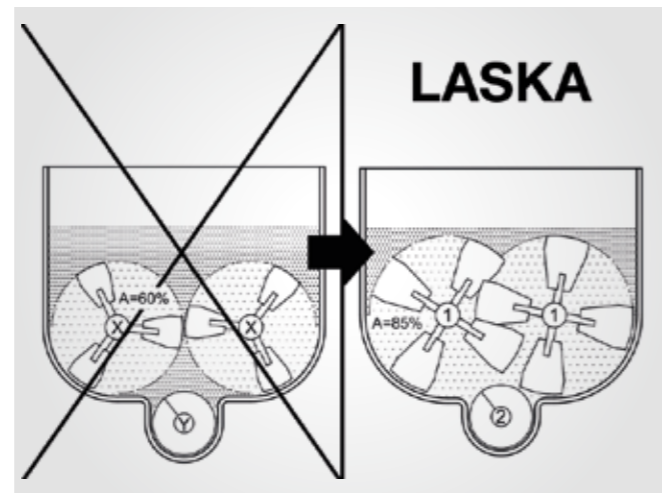
GENEROUS MAINTENANCE ACCESS

- › Perfect access for all maintenance and servicing work
- › Quick and easy maintenance



SPEED OPTIMIZATION FOR FROZEN MEAT GRINDERS

- › The speed of the feed worm is changed automatically and infinitely depending on the material temperature and holeplate bore
- › Ensures a high hourly output
- › Prevents overloading of the drives



INTERMESHING PADDLE MIXING SHAFTS

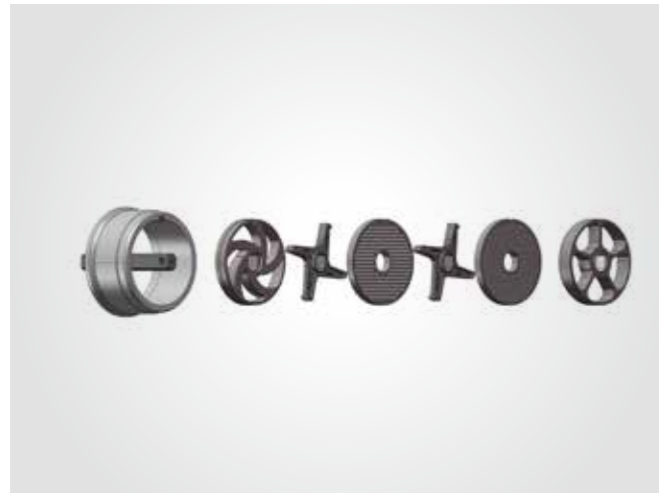
only for WMW

- › Large effective area of the mixing shafts in relation to the effective mixing hopper volume
- › Short unloading time (compared with mixing machines with mixing shafts arranged side by side, see schematic) due to especially large unloading flap



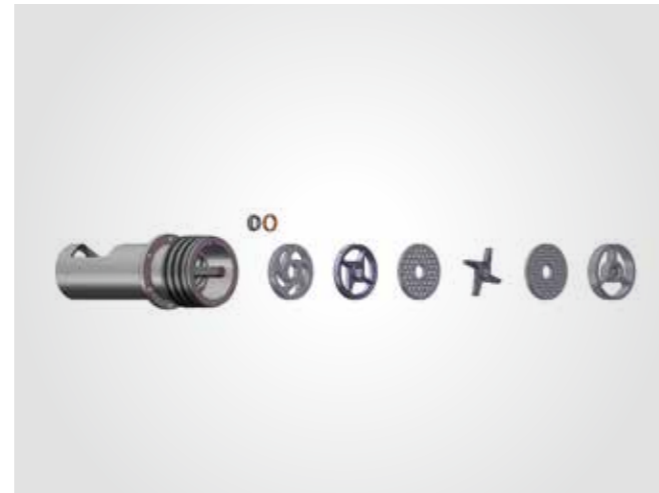
CUTTING TOOLS

THE OPTIMUM CUTTING SET FOR THE CUSTOMER'S REQUIREMENTS



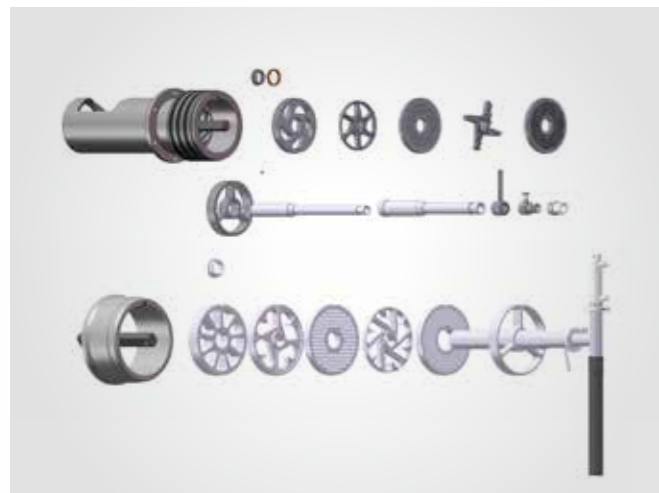
FRESH MEAT CUTTING SET

- › For processing fresh meat of a temperature of up to -4 °C
- › 5-part cutting set (pre-cutting plate, knife, holeplate 13 mm, knife, holeplate 8 mm, 5 mm and/or 3 mm)
- › Use of 3-part set also possible (pre-cutting plate, knife, holeplate)



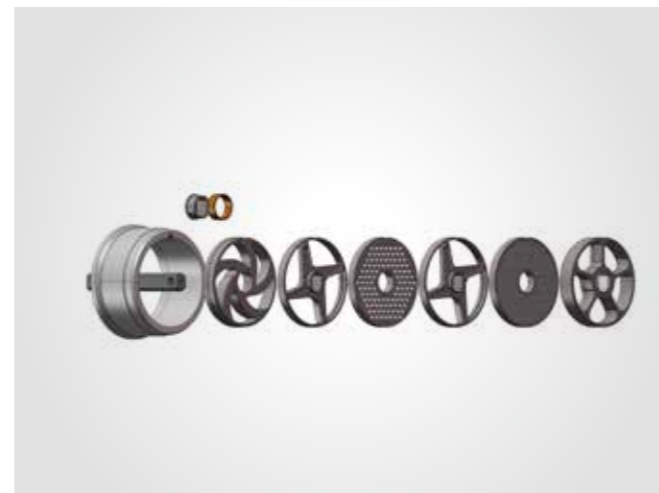
DEFROST CUTTING SET

- › For processing slightly frozen meat of a temperature of up to -10 °C
- › 5-part cutting set (pre-cutting plate, spacer ring knife, holeplate 20 mm, knife, holeplate 13 mm, 8 mm and 5 mm)
- › Use of 3-part set also possible (pre-cutting plate, knife, holeplate)



DESINEWING CUTTING SETS

- › Pneumatic (upper image) or manual (lower image)
- › 5-part cutting set (pre-cutting plate, ring knife, holeplate 8 mm, desinewing knife, holeplate 2.5 mm) plus cross bracing with discharge pipe and control valve
- › For sorting out sinews and hard components of the meat to be processed
- › Quality class of the meat is increased substantially

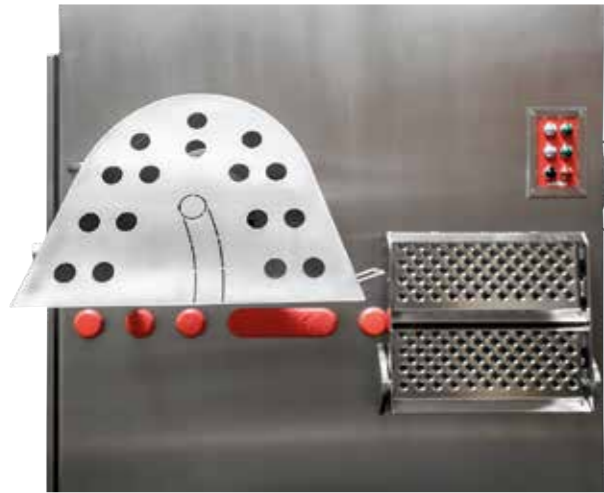


FROZEN MEAT CUTTING SET

- › For processing frozen meat
- › For coarse grain size
- › 5-part cutting set (pre-cutting plate, knife, holeplate 13 mm, knife, holeplate 8 mm, 5 mm and/or 3 mm)
- › Use of 3-part set also possible (pre-cutting plate, knife, holeplate)



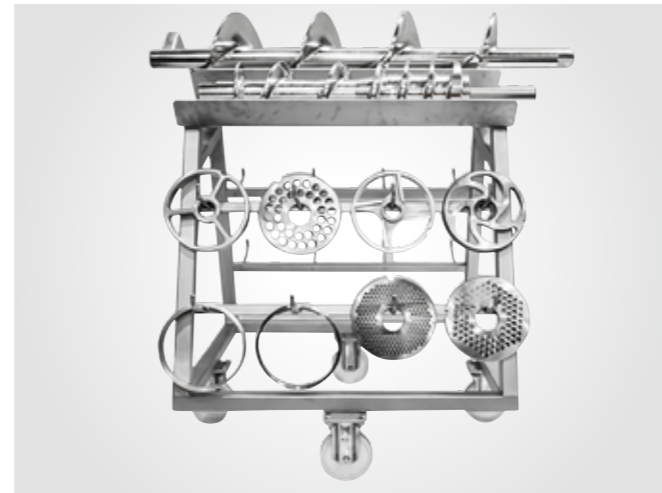
OPTIONS FOR YOUR LASKA GRINDER



SAFETY COVER FOR CUTTING SET

required for CE marking

- › Hinged and electrically interlocked
- › Machine can be switched on only if safety cover is closed



SAFETY SWITCHING RAIL

required for CE marking

- › Safeguard for hopper
- › Machine stops immediately as soon as the switching rail is actuated



HYDRAULIC LOADING HOIST FOR 200 LITRE STANDARD TRANSPORT TROLLEY

- › Stainless, hydraulic
- › Easy to operate
- › Robust, low-maintenance, and durable due to hydraulic drive



INCLINED OR ANGLED BELT CONVEYOR

- › Modular plastic belt
- › Side guides on both sides of the belt, foldable for cleaning
- › Incl. drip tray and collection pan
- › Frame height adjustable +/- 75 mm with 4 lockable castors



CLEANING TROLLEY

required for CE marking

- › For working and feed worm, cutting sets and cap nut
- › Worms can be drawn out of the machine direct onto the trolley
- › For cleaning and storage
- › Hygienic and space-saving



IDLE CUT-OFF MECHANISM

- › Automatic disconnection of the machine in case of running idle
- › Prevents cutting set from running hot, thus going easy on it



ENLARGED GRINDER HOPPER WITH MIXING SYSTEM only WW

- › Paddle mixing shaft or Z-mixing arms
- › Machine with enlarged hopper
- › For mixing in of ingredients and/or for salting
- › Gentle treatment of goods to be mixed (interval switching possible)
- › Prevents bridging in the mincing hopper



Z-SHAPED MIXING ARMS

only WMW

- › Ideal form for tough products that are to be kneaded
- › Perfect for mixing in of fillings in the sausage meat as well as for fluid products
- › Ideal for frequent product changes
- › Especially easy to clean
- › Complete unloading of- non-sticking material

OPTIONS FOR YOUR LASKA GRINDER



CO² OR NITROGEN (N₂) REFRIGERATION

only for WMW

- › Via cover or bottom nozzles for various applications
- › Automatic temperature control
- › Stainless mixing hopper cover, hydraulic or pneumatic
- › Suction flange

DIRECT UNLOADING OF MIXING HOPPER

only for WMW

- › After mixing, the mixed material can be unloaded from the mixing hopper direct into a standard transport trolley
- › Feed worm runs backwards



AUTOMATIC MIXING CONTROL MA 1, MA 20, MAC 20

only for WMW

- › Freely programmable automatic work sequence
- › Up to 20 programmes depending on customer requirement
- › Presetting of speed and time of mixing shaft rotating direction (forward, reverse, mixing pause)
- › Infinitely variable speed as an option
- › Programme-controlled automatic mixing controls options



WATER DOSING

only for WMW

- › Automatic addition of freely selectable amount of water
- › Can be preselected and called during production at the push of a button
- › Other liquids than water up to +90 °C can be added





THAT'S WHAT OUR CUSTOMERS SAY



PERUTNINA PTUJ
SLOVENIA

"Food industry is technologically a complex and very demanding industrial branch. Thereof we are taking into account and giving a large importance to the reliability of our partners in the implementation of technological equipment. LASKA is in this regard a constant. We are cooperating with LASKA since 1989 and have with its help built our food concern.

From the very first cutting machine forward, the decision on modernization and implementation of our technological lines has been clear. We will be choosing LASKA. Reliability, high quality, and additional value on the side of our customers are just a few very important reasons for our choice."

MR. GLASER
CHIEF EXECUTIVE OFFICER



LANDENA KG.
AUSTRIA

"Being our long-term supplier, LASKA has become a very important partner assisting us in some production areas. In case of the latest projects the decisive factors were quality and the reliability of the production process, as well as the price-performance ratio.

Moreover, we set great store by being close to our suppliers, since it helps us to avoid long and costly waiting times in the fields of service and spare parts management."

MR. SCHACHNER
TECHNICAL DIRECTOR



DÖLLINGHAREICO GMBH & CO. KG
GERMANY

"Some years ago we had to make a major investment in grinders.

Why we opted for Laska at that time? Because the grinders have an excellent cut and are able to process both frozen meat blocks and fresh meat, and because of the ideal infinite adjustability of the feed worm to the work worm. Moreover, the machines are robust, and the spare parts supply works smoothly."

TECHNICAL DATA

PERFORMANCE LIST

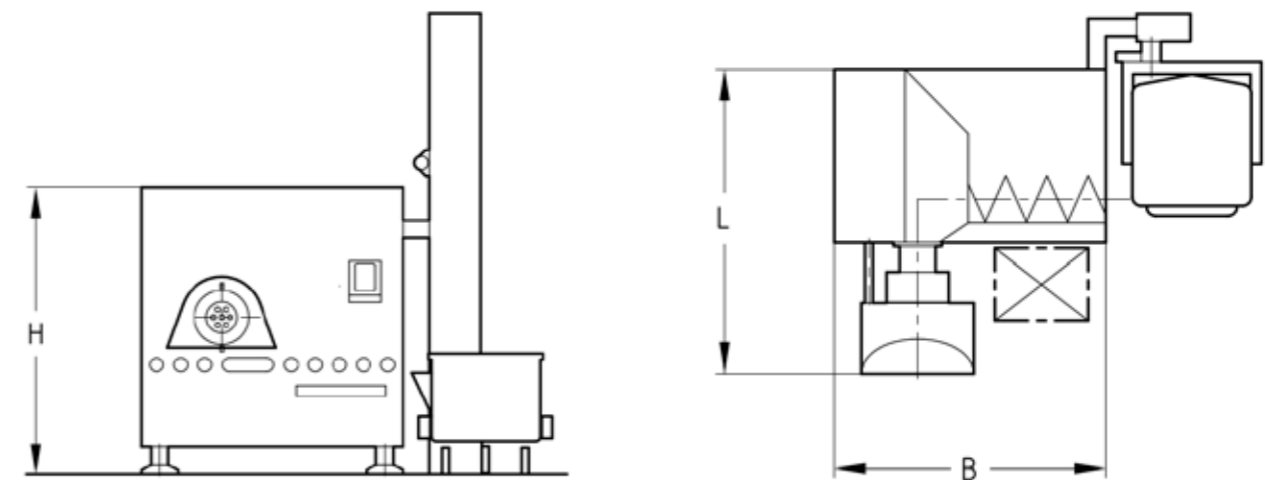
PERFORMANCE CHARACTERISTICS							
TYPE			WW 160	WW 200	WW 280	WWB 200	WWB 300
Holeplate Ø	mm		160	200	280	200	300
Hopper volume standard	ltr		370	370	430	550	800
Motor rating depending on version	kw	- 1	22	30			
		- 2	34	38			
		- G 1	30	45	90	55	132
		- G 2	38	55	120		
Nominal output depending on version	kw	- 1	25	33			
		- 2	37	41			
		- G 1	33	48	97	66	155
		- G 2	41	58	127		
Fuse, slow-blow depending on version	A	- 1	63	80			
		- 2	80	100			
		- G 1	80	125	200	160	315
		- G 2	100	160	250		
Feed pipe cross section depending on version	mm ² CU	- 1	16	25			
		- 2	25	35			
		- G 1	25	50	95	70	185
		- G 2	35	70	120		
Speed optimization			(-1G & -2G)	(-1G & -2G)	(-1G & -2G)	•	•
Safety cover ¹			o (CE)	o (CE)	o (CE)	o (CE)	o (CE)
Safety switching strip			o (CE)	o (CE)	o (CE)	o (CE)	o (CE)
Cleaning trolley			o (CE)	o (CE)	o (CE)	o (CE)	o (CE)
Operation			push button	push button	push button	push button	push button
Hopper and/or mixing hopper mirror			•	•	•	•	•
Infinitely variable feed worm			o (-1 & -2)	o (-1 & -2)	-	-	-
Infinitely variable feed worm and working worm			o (-1 & -2)	o (-1 & -2)	-	-	-
Worm ejector			hydr.	hydr.	hydr.	hydr.	hydr.
Machine elevation			o	o	-	o	o
Idle cut-off mechanism			o	o	o	o	o
Starting reactor "soft start"			-	-	-	o	o
Desinewing device	pneum. or mech.		o	o	o	o	o
Enlarged hopper volume	ltr		-	-	-	approx. 1000	on request
Stirrer ² + enl. hopper	ltr		o approx. 600	o approx. 600	-	-	-
Loading hoist			o	o	o	o	o
Conveyor belt charging			o	o	o	o	o

DIMENSIONS AND WEIGHT						
TYPE		WW 160	WW 200	WW 280	WWB 200	WWB 300
Length mm L		1.650	1.650	1.800	2.300	2.560
Width mm B		1.760	1.850	2.310	1.800	2.270
Height mm H		1.710	1.710	1.810	1.950	2.130
Height mm G		2.700	2.700	3.100	2.900	3.150
Weight kg		1.560	1.650	2.700	2.900	5.000

SEAWORTHY CASE*

Length mm L	2.220	2.220	2.500	2.580	2.830
Width mm B	1.900	1.900	2.000	2.200	2.200
Height mm H	2.100	2.100	2.000	2.200	2.400
Weight kg	330	330	370	400	420

* depending on type of transport



CAPTION

•	standard	- 1	1-speed grinder	1	for cutting set
o	option	- 2	2-speed grinder	2	paddle or Z-arm
-	not available	- G 1	1-speed grinder, frozen meat version		
		- G 2	2-speed grinder, frozen meat version		

Data and dimensions without engagement - subject to change.



TECHNICAL DATA

PERFORMANCE LIST

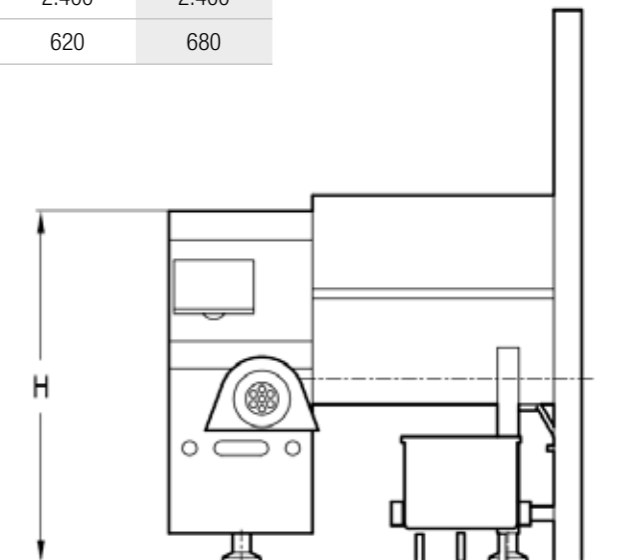
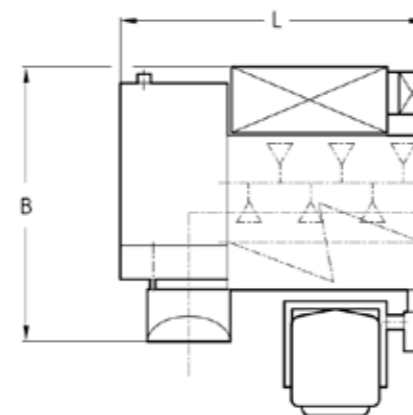
PERFORMANCE CHARACTERISTICS							
TYPE			WMW 1330	WMW 1680	WMW 2080	WMW 2012	WMW 2020
Holeplate Ø	mm		130	160	200	200	200
Hopper volume standard	ltr		380	800	800	1200	2000
Motor rating (grinder/mixing shafts)	kw	- 1 - 2	11 / 4 15 / 4	22 / 11 34 / 11	30 / 11 38 / 11	30 / 15 38 / 15	30 / 22 38 / 22
Nominal output	kw	- 1 - 2	17 21	36 48	44 52	48 59	56 63
Fuse, slow-blow	A	- 1 - 2	50 50	80 100	100 125	125 125	125 160
Feed pipe cross section	mm ² CU	- 1 - 2	10 10	25 35	35 50	50 50	50 70
Safety cover ²			o (CE)	o (CE)	o (CE)	o (CE)	o (CE)
Safety switching strip			o (CE)	o (CE)	o (CE)	o (CE)	o (CE)
Cleaning trolley			o (CE)	o (CE)	o (CE)	o (CE)	o (CE)
Operation			PLC ¹	PLC ¹	PLC ¹	PLC ¹	PLC ¹
Hopper and/or mixing hopper mirror			•	•	•	•	•
Z-mixing arms ³			o	o	o	o	o
Infinitely variable feed worm			o	o	o	o	o
Idle cut-off mechanism			-	o	o	o	o
Infinitely variable mixing shaft speed			o	o	o	o	o
Temperature display			o	o	o	o	o
MA 1 automatic mixing control ⁴			o	o	o	o	o
MA 20 automatic mixing control ⁴			o	o	o	o	o
MAC 20 programme-controlled automatic mixing ⁵			o	o	o	o	o
Weighing system			-	o	o	o	o
Direct unloading ⁶			o	o	o	o	o
Desinewing device	pneum. or mech.		o	o	o	o	o
Loading hoist			o	o	o	o	o
CO ² or nitrogen refrigeration			o	o	o	o	o
Programmed water dosing			o	o	o	o	o

DIMENSIONS AND WEIGHT						
TYPE		WMW 1330	WMW 1680	WMW 2080	WMW 2012	WMW 2020
Length mm L		1.570	2.150	2.150	2.390	2.900
Width mm B		1.260	2.170	2.260	2.460	2.460
Height mm H		1.930	1.950	1.950	2.100	2.100
Weight kg		1.350	2.550	2.700	2.800	3.300

SEAWORTHY CASE*

Length mm L	2.200	2.900	2.900	3.260	3.830
Width mm B	2.030	2.330	2.330	2.300	2.300
Height mm H	2.200	2.270	2.270	2.400	2.400
Weight kg	400	500	500	620	680

* depending on type of transport



CAPTION

•	standard	- 1	1-speed grinder	¹	micro process control
o	option	- 2	2-speed grinder	²	for cutting set
-	not available			³	instead of paddle arms
				⁴	forward/reverse/pause/total time
				⁵	forward/reverse/pause/total time and additional options
				⁶	via feed worm

Data and dimensions without engagement - subject to change.

TRADITION & INNOVATION

MORE THAN 130 YEARS OF EXPERIENCE



Since 1880, the family enterprise has been active as a supplier of the food industry and closely associated with the latter. The machines produced by Laska are high-grade products made of stainless steel featuring a number of auxiliary equipment.

Although LASKA is generally known for the best processing of meat, there are numerous other applications in practice, such as the processing of grease, cheese, fruit, vegetable, yeast, pasta, sweets, etc.

Today, LASKA machines are famous for their high quality in more than 130 countries on all continents, where they work to the complete satisfaction of national and international customers.

OUR PRODUCT RANGE:

- Cutters
- Grinders & mixer-grinders
- Frozen meat cutters
- Emulsifiers
- Mixing machines
- Production lines



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DEALER/PARTNER

