

Kolbe Automatic Mixer-Grinder MW52

The Kolbe MW52 is considered the gold standard for mixer-grinders in Germany and Austria, widely trusted in butcheries and mid-sized processing plants for its unmatched reliability in producing high-quality burger mince, sausage fillings, and seasoned meat blends.



Made of solid stainless steel

Worm ejection system

Performance Data

Operating voltage: 3 Ph x 400V 50 Hz

Rated power: 7.5 + 1.1 kW

Rated current: 15.2 + 2.8 A

Control voltage: 24 VAC

Weight: 500 – 560 kg

Additional Data

Ex works Österreich

Year of manufacture: 2018

Condition: Used

Price: €16,000.00 (R320,000.00)

Spare Parts for Kolbe Automatic Mixer-Grinder MW52

Toolsteel / Hole plate No. 52 / 3 mm with hub – €126.00 (R2400.00)

Toolsteel / Hole plate No. 52 / 4.5 mm with hub – €104.00 (R2080.00)

Toolsteel / Hole plate No. 52 / 7.8 mm with hub – €99.50 (R1,990.00)

Toolsteel / Hole plate No. 52 / 13 mm with hub – €95.50 (R1,919.00)

Knife L&W No. 52, 4-blade Type-N – €55.00 (R1,100.00)

LongLife / Hole plate No. 52 / 3 mm with hub, coded – €212.00 (R4,240.00)

LongLife / Hole plate No. 52 / 4.5 mm with hub, coded – €178.00 (R3,560.00)

LongLife / Hole plate No. 52 / 7.8 mm with hub, coded – €171.00 (R3,420.00)

LongLife / Hole plate No. 52 / 13 mm with hub, coded – €175.00 I R3,500,00

Datasheet and Operating Manual

Page 7 – Cleaning Plan

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Mixer-Grinder Functionality

Mischen: Mixing: It has a horizontal mixing paddle or arms that ensure uniform blending of meat and other ingredients.

Grinding: It uses a No. 52 head, allowing for high-throughput grinding — suitable for both coarse and fine mincing.

All-in-one operation: The unit allows batch mixing followed by direct grinding, eliminating the need to transfer product between separate machines.

Why This Matters

- ✓ Great for burger mince, sausage filling preparation, and spice integration.
- ✓ The worm ejection system enables easy disassembly and cleaning — a major plus in food safety.