



DYNAMIC PREPARATION

MEAT MINCERS



PS-32 Meat Mincer

HOURLY OUTPUT: UP TO 425 KG.

The motor unit and the cutting units must be ordered separately. Available with aluminium or stainless steel Enterprise system cutting unit, or Unger double cut stainless steel system. 1 knife and a Ø 6 mm. mesh plate included.

Ideal for foodservice, communities and food retailers.

- \cdot The motor unit and the cutting units must be ordered separately.
- · Stainless steel body.
- · Powerful motor.
- · Stainless steel mesh plate and knife.
- · Easy-to-remove cutting unit for cleaning.
- · Removable stainless steel hopper.
- · Start-stop switch.
- · Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice.

TECHNICAL SPECIFICATIONS

Production /hour (max): 425 Kg

Plate diameter: Ø 98 mm

Inlet mouth diameter (1): 60 mm

Refrigerated mincer: n

Electrical supply: 230 V - 400 V / 3 ~

Total loading: 1500 W

External dimensions

·Width: 310 mm ·Depth: 460 mm Height: 480 mm

Net weight: 33 Kg

Noise level (1m.): <70 dB(A) Background noise: 32 dB(A)

DEFAULT EQUIPMENT Motor unit.

OPTIONAL EQUIPMENT

Enterprise system, aluminium cutting unit

Enterprise system, stainless steel cutting unit
Stainless steel Unger system (double cut).
Mesh plates of various sizes: 3 / 4.5 / 6 / 8



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2006/95/EC, 2004/108/EC.

UNE-EN 60335-2-64:2001, UNE-EN 60335-1:1997 UNE-EN 55014-1:2002+A1:02, UNE-EN 61000-3-2:01 UNE-EN 61000-3-3:97+A1:02+C:99, UNE-EN 55014-2:98+A1:02