



## DYNAMIC PREPARATION

MEAT MINCERS



PS-22 Meat Mincor			
PS-22 Meat Mincer		TECHNICAL SPECIFICATIONS	
		Production /hour (max): 280 Kg	
HOURLY OUTPUT: UP TO 280 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.		Plate diameter: Ø 82 mm	
		Inlet mouth diameter (1) : 60 mm	
		Electrical supply: 230 V / 3 ~	
		Total loading: 740-1100 W	
		Refrigerated mincer: n	
Ideal for foodservice, communities and food retailers.		External dimensions	
<ul> <li>The motor unit and the cutting units must be ordered separately.</li> <li>Stainless steel body.</li> <li>Powerful motor.</li> </ul>		·Width: 310 mm ·Depth: 440 mm ·Height: 480 mm	
<ul> <li>Stainless steel mesh plate and knife.</li> <li>Easy-to-remove cutting unit for cleaning.</li> </ul>		Net weight: 31 Kg	
· Removable stainless steel hopper.			
	oduct improvements, these specifications		
are subject to change without prior notice			
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 mm.		