



DYNAMIC PREPARATION

MEAT MINCERS



PS-12		TECHNICAL SPECIFICATIONS
		Production /hour (max): 100 Kg
		Plate diameter: Ø 70 mm
OUTPUT: UP TO 100 KG PER HOUR		Mincing set included: y
· Ideal for foodservice, communities and food retailers.		Aluminium enterprise mincing set: y
		Stainless steel enterprise mincing set: n
		Stainless steel unger mincing set: n
 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. This appliance has been designed and manufactured in compliance with 98/37/ EEC, 73/23/EEC y 89/336/EEC Directives. Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice. 		Refrigerated mincer: n
		Electrical supply: 230 V / 50 Hz / 1 ~
		Loading: 440 W
		External dimensions
		·Width: 227 mm ·Depth: 470 mm ·Height: 410 mm
		Net weight: 18 Kg
DEFAULT EQUIPMENT Enterprise system, aluminium cutting unit.	OPTIONAL EQUIPMENT	
WIE-EN 60335-2-64:2001. UNE-EN 60335- 1:1997; UNE-EN 55014-1:2022+A1:02. UNE-EN 61000-3-2:01; UNE-EN 60100-3- 397+A1:02-C:99, UNE-EN 50104-2:98 2006/95/EC, 2004/108/EC.		