



PS-22R REFRIGERATED MEAT GRINDER

Hourly output: up to 250 Kg.



SPECIFICATIONS

- Production /hour (max): 250 Kg
- Plate diameter: Ø 82 mm
- Refrigerated mincer: Yes
- Electrical supply: 230 V / 3 ~
- Total loading: 1100 W

External dimensions (WxDxH)

- ✓ Width: 310 mm
- ✓ Depth: 438 mm
- ✓ Height: 508 mm
- Net weight: 40 Kg

Crated dimensions

600 x 530 x 700 mm

AVAILABLE MODELS

5050200 Meat mincer PS-22R 230-400/50/3

5050210 Meat mincer PS-22R 230/50/1

* Ask for special versions availability

SALES DESCRIPTION

Refrigerated stainless steel countertop meat mincer for medium production levels.

Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

The highest hygiene in processing in respect of the **HACCP methodology** in order to improve the service to the customer. A sturdy, reliable machine, ideal for food stores and catering.

- ✓ Casing and feed pan in AISI 304 stainless steel.
- ✓ AISI 304 stainless steel external head, easy to clean.
- ✓ Ventilated motor, forward running and stop with low-voltage (24 V) N.V.R.
- ✓ Machine in conformity with “ hygiene and safety regulations and specific product standards.

Refrigeration

- ✓ Low-noise sealed compressor.
- ✓ Electronic thermostat for precision temperature control.
- ✓ Ecological refrigerating gas.

INCLUDES

- ✓ Enterprise cutting unit in stainless steel.
- ✓ Mesh plate of 4.5 mm.



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
COMMERCIAL MEAT GRINDERS

product sheet
updated 12/02/2018