PS-32 MEAT GRINDER

Hourly output: up to 425 Kg.





FEATURES AND BENEFITS

Ideal for foodservice, communities and food retailers.

- √ 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.

NCLUDES

✓ Motor unit.

SALES DESCRIPTION

The motor unit and the cutting units must be ordered separately.

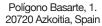
Available with aluminium or stainless steel Enterprise system cutting unit, or Unger double cut stainless steel system.

- 3-phase model only.
- 1 knife and a Ø 6 mm. mesh plate included.









phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty



PS-32 MEAT GRINDER

Hourly output: up to 425 Kg.

SPECIFICATIONS

Production /hour (max): 425 Kg

Plate diameter: Ø 98 mm

Inlet mouth diameter (1): 60 mm

Refrigerated mincer: No

Electrical supply: 230 V - 400 V / 3 \sim

Total loading: 1500 W

External dimensions (WxDxH)

√ Width: 310 mm

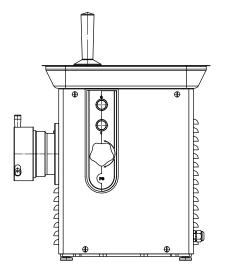
✓ Depth: 460 mm

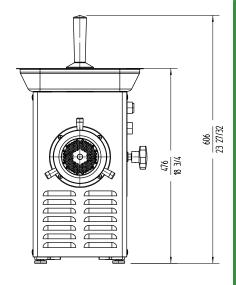
√ Height: 480 mm

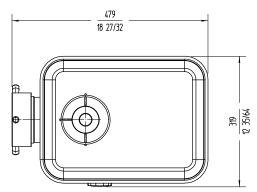
Net weight: 33 Kg

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

IP Protection grade: 21







AVAILABLE MODELS

9500107 PS-32III With Entreprise cutting unit in st. st.

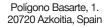
9500108 PS-32III With Unger cutting unit in st. st. (double cut)

1050220 Motor unit PS-32 230-400/50/3 (without cutting unit)

Accessories

- ☐ Enterprise cutting unit in aluminium
- ☐ Unger cutting unit in stainless steel
- ☐ Enterprise cutting unit in stainless steel ☐ Mesh
- Mesh plates





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^{*} Ask for special versions availability