



# MEAT MINCER PS-32R 230-400/50/3

Hourly output: up to 450 kg.



5050220



## OPTIONAL

- Unger cutting unit (double cut): Ø 98 mm, 3 items made of stainless steel.
- Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

## SPECIFICATIONS

Production /hour (max): 450 kg  
 Plate diameter: Ø 98 mm  
 Refrigerated mincer: yes  
 Electrical supply: 230 V - 400 V / 50 Hz / 3 ~  
 Plug: EU  
 Total loading: 2200 W

### External dimensions (WxDxH)

- ✓ Width: 325 mm
  - ✓ Depth: 544 mm
  - ✓ Height: 553 mm
- Net weight: 50 kg

### Crated dimensions

600 x 530 x 700 mm  
 Gross weight: 54 kg

## 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.  
 3-phase models only.

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 4.5mm.



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION  
COMMERCIAL MEAT MINCERS

product sheet  
updated 17/11/2023