



MEAT MINCER PS-12 220/60/1

Hourly output: up to 100 Kg.



1050111

DYNAMIC PREPARATION
COMMERCIAL MEAT MINCERS



FEATURES AND BENEFITS

Ideal for foodservice, communities and food retailers.

- ✓ Body and hopper in stainless steel.
- ✓ Mincing head blockage that ensures a perfect cut.
- ✓ Sturdy and ventilated motor.

SALES DESCRIPTION

Motor unit and cutting unit in aluminium.

System: Enterprise.

1 knife and a Ø 6 mm. mesh plate included.

INCLUDES

- ✓ Enterprise system, aluminium cutting unit.
- ✓ Ø 6mm. mesh plate.

ACCESSORIES

- Mesh plates



www.sammic.co.uk
 Food Service Equipment Manufacturer
 Unit 2, Trevanth Road
 Troon Industrial Park
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|----------|------|
| Project | Date |
| Item | Qty |
| Approved | |

product sheet
updated 06/04/2020



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SPECIFICATIONS

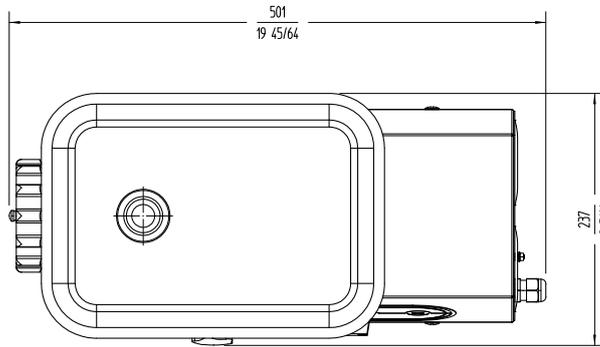
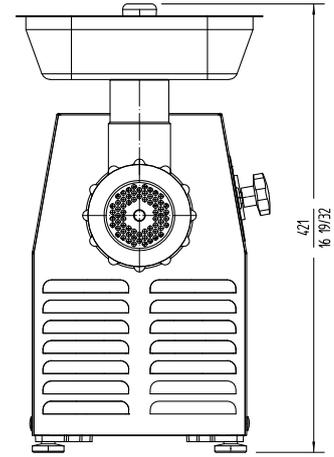
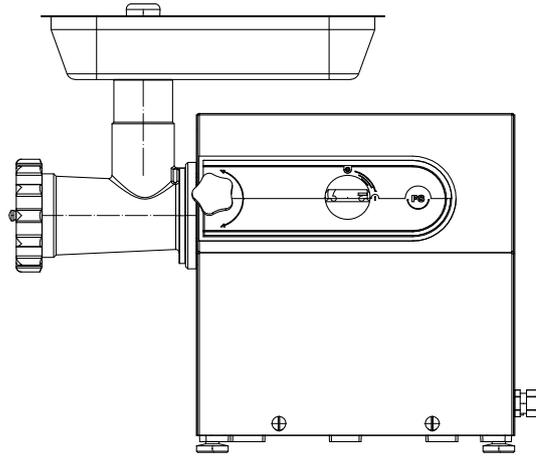
- Production /hour (max): 100 Kg
- Plate diameter: 70 mm
- Inlet mouth diameter (1) : 45 mm
- Electrical supply: 220 V / 60 Hz / 1 ~ (3.3 A)
- Plug: EU
- Total loading: 440 W

External dimensions (WxDxH)

- ✓ Width: 227 mm
- ✓ Depth: 470 mm
- ✓ Height: 410 mm
- Net weight: 17.3 Kg
- Noise level (1m.): <70 dB(A)
- Background noise: 32 dB(A)

Crated dimensions

- 340 x 480 x 340 mm
- Gross weight: 18.9 Kg.



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