



MEAT MINCER 400/50/3 UNG-5

Hourly output: up to 450 Kg.



5050224



SPECIFICATIONS

- Production /hour (max): 450 Kg
- Plate diameter: Ø 98 mm
- Refrigerated mincer: Yes
- Electrical supply: 230 V - 230-400 V / 3 ~
- Total loading: 2200 W

External dimensions (WxDxH)

- ✓ Width: 325 mm
- ✓ Depth: 544 mm
- ✓ Height: 553 mm
- Net weight: 74 Kg

Crated dimensions

- 600 x 530 x 700 mm
- Gross weight: 60 Kg.

ACCESSORIES

- 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.

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.



www.sammic.co.uk

Food Service Equipment Manufacturer
 Unit 2, Trevanah Road
 Troon Industrial Park
 LE4 9LS - Leicester
uksales@sammic.com
 Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
COMMERCIAL MEAT MINCERS

product sheet
updated 04/12/2019