sammic

DYNAMIC PREPARATION
COMMERCIAL MEAT MINCERS

1050212

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.

SALES DESCRIPTION

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

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

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

INCLUDES

✓ Motor unit.

ACCESSORIES

❑ Enterprise cutting unit in stainless steel

❑ Unger cutting unit in stainless steel

❑ Mesh plates

CE

Project	Date
Item	Qty
Approved	

MOTOR UNIT PS-22 230-400/50/3 (WITHOUT CUTTING UNIT)
Hourly output: up to 280 Kg.

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SPECIFICATIONS

Production /hour (max): 280 Kg

Plate diameter: 82 mm

Inlet mouth diameter (1) : 60 mm

Refrigerated mincer: No

Electrical supply: 230 V - 400 V / 50 Hz / 3 ~ (4.8 A-2.8 A)

Plug: -

Total loading: 1100 W

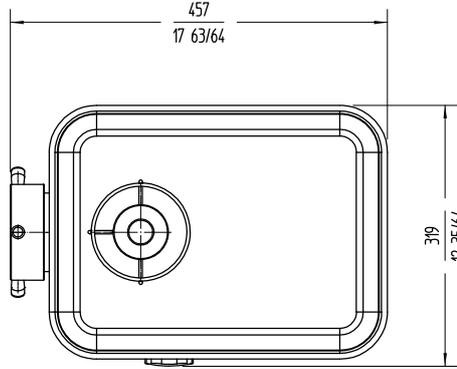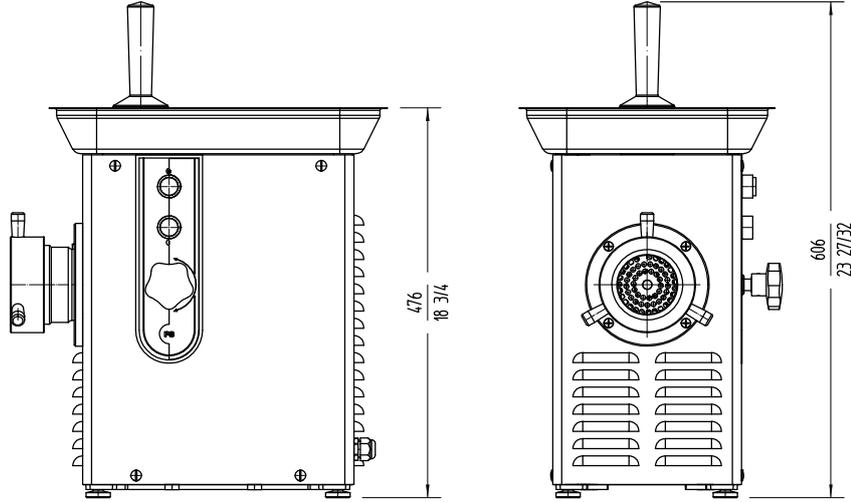**External dimensions (WxDxH)**

✓ Width: 310 mm

✓ Depth: 440 mm

✓ Height: 480 mm

Net weight: 30 Kg

Crated dimensions

350 x 440 x 530 mm

Gross weight: 32 Kg.

476
18 3/4

606
23 27/32

457
17 63/64

319
12 35/64

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product sheet
updated **12/03/2020**

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