



DYNAMIC PREPARATION

MEAT MINCERS



PS-22 Meat Mincer		TECHNICAL SPECIFICATIONS
		Production /hour (max): 280 Kg
		Plate diameter: Ø 82 mm
OUTPUT: UP TO 280 KG PER HOUR		Mincing set included: n
Ideal for foodservice, communities and food retailers.		Aluminium enterprise mincing set: o
		Stainless steel enterprise mincing set: o
		Stainless steel unger mincing set: o
• 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. • This appliance has been designed and manufactured in compliance with 98/37/EEC, 73/23/EEC y 89/336/EEC Directives. • Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice.		Refrigerated mincer: n
		Electrical supply: 230 V / 50 Hz / 3 ~
		Loading: 1100 W
		External dimensions
		·Width: 310 mm
		·Depth: 440 mm ·Height: 480 mm
		Net weight: 31 Kg
DEFAULT EQUIPMENT	OPTIONAL EQUIPMENT	-
	 Enterprise system, aluminium cutting unit Enterprise system, stainless steel cutting unit 	
	· Stainless steel Unger system (double cut).	
AENOR		
ER-0437/196 SAMMIC, S.L. Basarle, 1 · 20720 AZKOITIA www.sammic.com		
UNE-EN 60335-2-64:2001, UNE-EN 60335- 1:1997; UNE-EN 55014-1:2002+A1:02, UNE-EN 61000-3-2:01; UNE-EN 61000-3- 3:97+A1:02+C:99, UNE-EN 55014-2:98]