sammic

PS-32R REFRIGERATED MEAT GRINDER

Hourly output: up to 450 Kg.





SALES DESCRIPTION

Refrigerated stainless steel countertop meat mincer for medium production levels.

Complete with stainless steel cutting unit, knife and \varnothing 4.5 mesh plate.

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.
- \checkmark Electronic thermostat for precision temperature control.
- Ecological refrigerating gas.

NCLUDES

✓ Enterprise cutting unit in stain✓ Mesh plate of 4.5mm.
less steel.

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

Plug: --

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

AVAILABLE MODELS

5050220 Meat mincer PS-32R 230-400/50/3

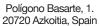
5050224 Meat mincer 400/50/3 UNG-5

* Ask for special versions availability









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Project	Date
Item	Qty