PS-32 MEAT GRINDER

Hourly output: up to 425 Kg.





SALES DESCRIPTION

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

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

- 3-phase model only.
- 1 knife and a Ø 6 mm. mesh plate included.

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.

INCLUDES

✓ Motor unit.

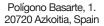
ACCESSORIES

- Enterprise cutting unit in stainless steel
- Unger cutting unit in stainless steel
- Mesh plates













Project	Date
Item	Qty



PS-32 MEAT GRINDER

Hourly output: up to 425 Kg.



SPECIFICATIONS

Production /hour (max): 425 Kg

Plate diameter: Ø 98 mm

Inlet mouth diameter (1): 60 mm

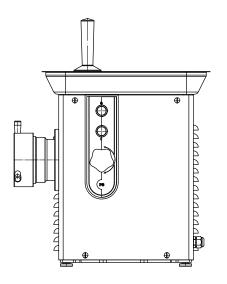
Refrigerated mincer: No Total loading: 1500 W

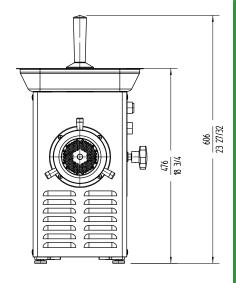
External dimensions (WxDxH)

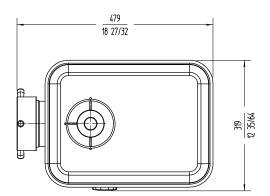
- ✓ Width: 310 mm
- ✓ Depth: 460 mm
- ✓ Height: 480 mm

Net weight: 33 Kg

Noise level (1 m.): <70 dB(A) Background noise: 32 dB(A) IP Protection grade: 21







AVAILABLE MODELS

9500106	PS-32III With Entreprise cutting unit in aluminium
9500107	PS-32III With Entreprise cutting unit in st. st.
9500108	PS-32III With Unger cutting unit in st. st. (double cut)
1050220	Motor unit PS-32 230-400/50/3 (without cutting unit)
1050221	Motor unit PS-32 220/60/3
1050209	Motor unit PS-32 400/60/3

^{*} Ask for special versions availability







Project	Date
Item	Qty