



PS-32R REFRIGERATED MEAT GRINDER

Hourly output: up to 450 kg.



DYNAMIC PREPARATION
COMMERCIAL MEAT GRINDERS

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

Total loading: 2200 W

External dimensions (W x D x H)

✓ 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

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.

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 4.5 mm.

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
Approved	

product sheet
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