



PS-32 MEAT GRINDER

Hourly output: up to 425 kg.



SPECIFICATIONS

- Production / hour (max): 425 kg
- Plate diameter: Ø 98 mm
- Inlet mouth diameter (I) : 60 mm
- Refrigerated mincer: no
- Total loading: 1500 W
- External dimensions (W x D x H)**
 - ✓ Width: 310 mm
 - ✓ Depth: 460 mm
 - ✓ Height: 480 mm
- Net weight: 33 kg
- Noise level (1m.): <70 dB(A)
- Background noise: 32 dB(A)
- IP Protection grade: 21

AVAILABLE MODELS

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

SALES DESCRIPTION

- ✓ The motor unit and the cutting units must be ordered separately.
- ✓ Available with stainless steel Enterprise system or Unger double cut system.
- ✓ 3-phase model only.
- ✓ 1 knife and a Ø 6 mm mesh plate included.

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.

OPTIONAL

- Enterprise system, stainless steel cutting unit (double cut).
- Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.
- Stainless steel Unger system

ACCESSORIES

- Mesh plates

DYNAMIC PREPARATION
COMMERCIAL MEAT GRINDERS

product sheet
updated 30/01/2024



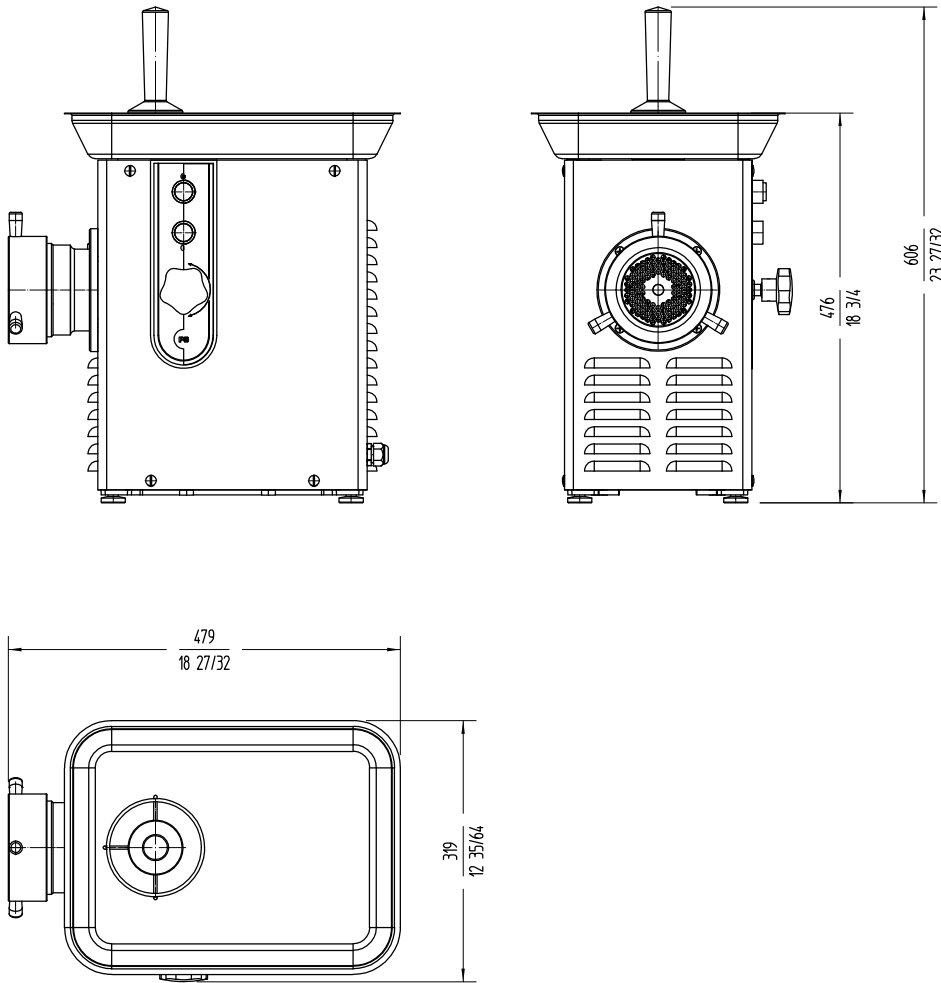


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DYNAMIC PREPARATION
COMMERCIAL MEAT GRINDERS



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Project	Date
Item	Qty
Approved	

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