



PS-12 MEAT GRINDER

Hourly output: up to 100 Kg.



DYNAMIC PREPARATION
COMMERCIAL MEAT GRINDERS



FEATURES AND BENEFITS

Ideal for foodservice, communities and food retailers.

- ✓ Body and hopper in stainless steel.
- ✓ Mincing head blockage that ensures a perfect cut.
- ✓ Sturdy and ventilated motor.

SALES DESCRIPTION

Motor unit and cutting unit in aluminium.

System: Enterprise.

1 knife and a Ø 6 mm. mesh plate included.

INCLUDES

- ✓ Enterprise system, aluminium cutting unit.
- ✓ Ø 6mm. mesh plate.

ACCESSORIES

- Mesh plates



sammic | www.sammic.com
Food Service Equipment Manufacturer

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Project	Date
Item	Qty
Approved	

product sheet
updated 05/11/2019



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SPECIFICATIONS

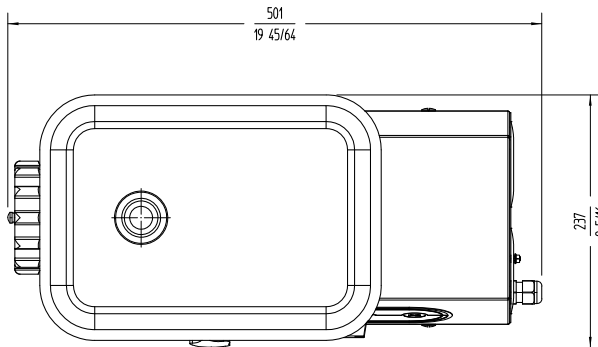
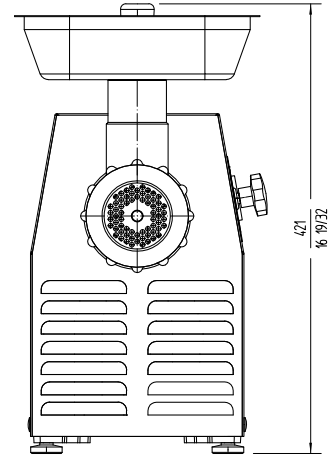
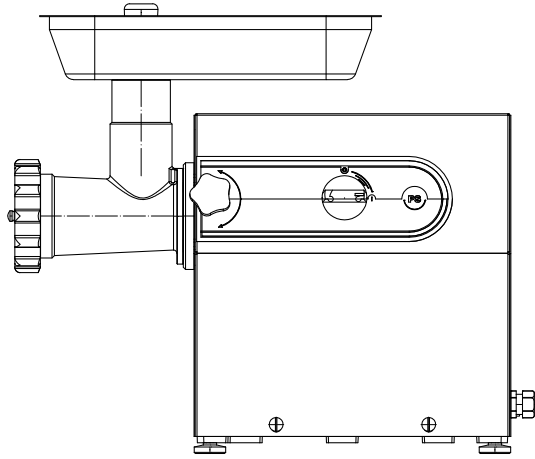
Production /hour (max): 100 Kg
Plate diameter: 70 mm
Inlet mouth diameter (1) : 45 mm
Electrical supply: 230 V / 1 ~
Total loading: 440 W

External dimensions (WxDxH)

✓ Width: 227 mm
✓ Depth: 470 mm
✓ Height: 410 mm
Net weight: 17.3 Kg
Noise level (1m.): <70 dB(A)
Background noise: 32 dB(A)
IP Protection grade:21

Crated dimensions

340 x 480 x 340 mm
Gross weight: 18.9 Kg.



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AVAILABLE MODELS

1050110 Meat mincer PS-12 230/50/1

1050111 Meat mincer PS-12 220/60/1

* Ask for special versions availability

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