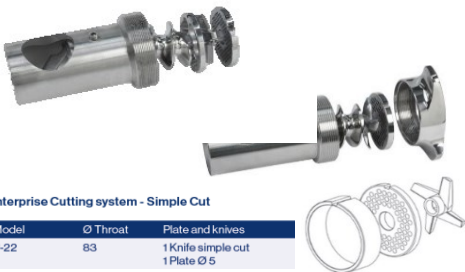


MINCER P-22



GENERAL CHARACTERISTICS

- ✓ Totally manufactured in AISI 304 stainless steel.
- ✓ Compact and very robust design.
- ✓ Plates and knives included.
- ✓ Throat removable.
- ✓ Steel reducer in oil bath.
- ✓ Push hammer.
- ✓ Thermal motor protection.
- ✓ Hand protection in the tray according to CE.
- ✓ Suitable for all types of meats.
- ✓ Production: 300 kg/h.
- ✓ Three-phase motor power 1.5 HP/1.10 kW.
- ✓ Tray dimensions: 310x410x55 mm.
- ✓ Net Weight: 37 kg.
- ✓ Voltage: 400V/3ph/50Hz



Enterprise Cutting system - Simple Cut

Model	Ø Throat	Plate and knives
P-22	83	1 Knife simple cut 1 Plate Ø 5

Unger Cutting system - Double Cut

Model	Ø Throat	Plate and knives
P-22	82	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 5

OPTIONS

- ✓ Single-phase motor 2.5 HP/ 1.83 kW. 220V/1ph/50Hz

CUTTING SYSTEM

- ✓ Enterprise aluminium system.
- ✓ Enterprise stainless steel system.
- ✓ Unger stainless steel system

TECHNICAL INFORMATION

	P-22
Production Kg/h	± 300
Three-phase motor power HP/Kw	1.5/1.1
Single-phase motor power HP/Kw	1,9/1,42
Packaging dimensions (mm)	595x350x520
Net/gross weight (Kg)	37/40

DIMENSIONS IN MM

