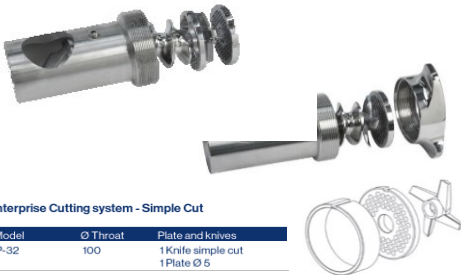


MINCER P-32



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: 425 kg/h.
- ✓ Three-phase motor power 2,5 HP/ 0.73 kW.
- ✓ Tray dimensions: 310x410x55 mm.
- ✓ Net Weight: 48 kg.



Enterprise Cutting system - Simple Cut

Model	Ø Throat	Plate and knives
P-32	100	1 Knife simple cut 1 Plate Ø 5

Unger Cutting system - Double Cut

Model	Ø Throat	Plate and knives
P-32	98	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 5

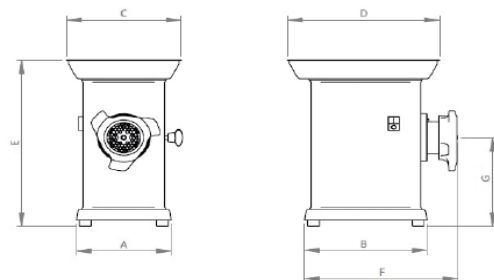
CUTTING SYSTEM

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

TECHNICAL INFORMATION

	P-32
Production Kg/h	± 425
Three-phase motor power HP/Kw	2.5/0.73
Single-phase motor power HP/Kw	2.5/1.83
Packaging dimensions (mm)	595x350x520
Net/gross weight (Kg)	48/52

DIMENSIONS IN MM



Model	A	B	C	D	E	F	G
P-32	255	295	310	410	490	413	263