



Our standard
means more

MINCER SUPERSTAR



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: 800 kg/h.
- ✓ Three-phase motor power 3.5 HP/ 2.57 kW.
- ✓ Tray dimensions: 400x600x80 mm.
- ✓ Net Weight: 68 kg.



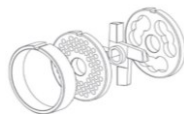
Enterprise Cutting system - Simple Cut

Model	Ø Throat	Plate and knives
SUPERSTAR	100	1 Knife simple cut 1 Plate Ø 5



Unger Cutting system - Double Cut

Model	Ø Throat	Plate and knives
SUPERSTAR	95	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 5



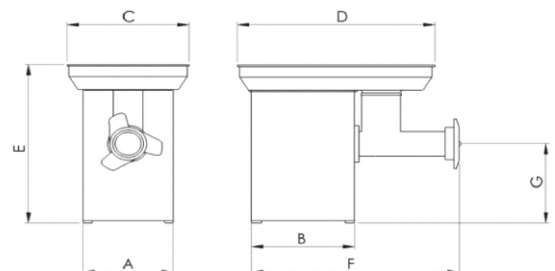
CUTTING SYSTEM

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

TECHNICAL INFORMATION

	SUPERSTAR
Production Kg/h	± 800
Three-phase motor power HP/Kw	3.5/2.57
Single-phase motor power HP/Kw	2,5/1.87
Packaging dimensions (mm)	730x430x550
Net/gross weight (Kg)	68/72

DIMENSIONS IN MM



Model	A	B	C	D	E	F	G
SUPERSTAR	280	330	408	610	520	675	251

