



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

Polígono Basarte, 1. phone +34 943 15 72 36
20720 Azkoitia, Spain sales@sammic.com



| | |
|----------|------|
| Project | Date |
| Item | Qty |
| Approved | |

product sheet
updated 06/04/2020



PS-12 MEAT GRINDER

Hourly output: up to 100 Kg.



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)

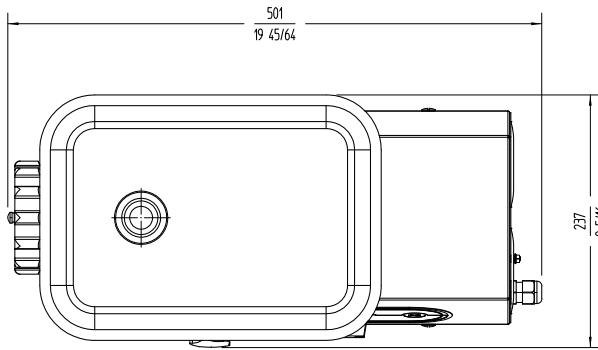
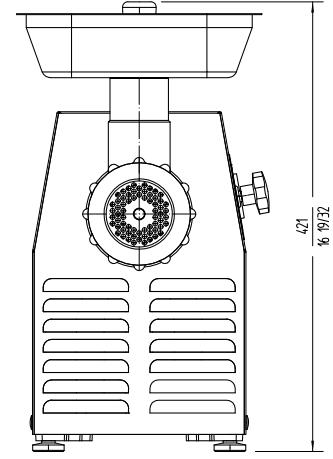
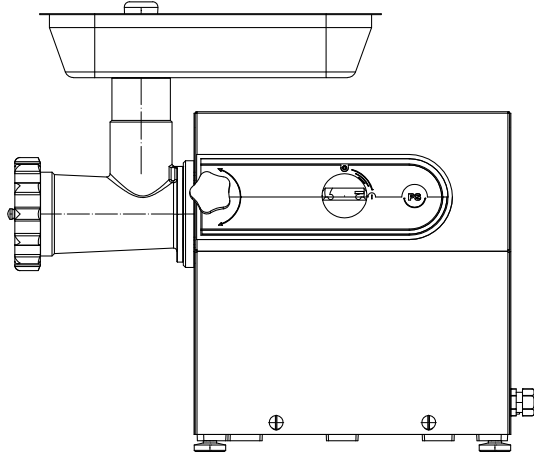
Background noise: 32 dB(A)

IP Protection grade:21

Crated dimensions

340 x 480 x 340 mm

Gross weight: 18.9 Kg.



DYNAMIC PREPARATION
COMMERCIAL MEAT GRINDERS

AVAILABLE MODELS

1050110 Meat mincer PS-12 230/50/1

1050111 Meat mincer PS-12 220/60/1

* Ask for special versions availability

sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36
20720 Azkoitia, Spain sales@sammic.com



| | |
|----------|------|
| Project | Date |
| Item | Qty |
| Approved | |

product sheet
updated 06/04/2020