



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-1PC11R5 · Rev. 01 · 10/2026

MEAT MINCER PC-114

Industrial benchtop meat mincer for meat processors with high output

STAINLESS STEEL

CORTE UNGER 114

MEAT MINCING

THREE-PHASE



DESCRIPTION

Meat mincer with UNGER 114 (single, double and triple cut) cutting system and an output of $\pm 1,150$ kg/h.

Oil-bath gear drive and motors with high overload capacity to mince all kinds of meat.

AISI 304 stainless steel construction. The mouth sits outside the machine body, so no heat reaches the meat, and it comes off with a side handle for cleaning.

CONSTRUCTION AND STANDARD EQUIPMENT

- AISI 304 stainless steel.
- Plates and knives not included (quoted separately).
- Mouth guard with safety micro-switch (required with plates with holes of 8 mm or more) (optional).
- Net weight 74 kg.

KEY DATA

Cut	Unger 114	Output	$\pm 1,150$ kg/h	Motor III	5 HP
Tray	69 × 50 cm	Height	580 mm	Net weight	74 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	MOTOR
1PC11R5	PC-114	Three-phase 230/400 V · 50 Hz	5 HP

Options: mouth guard with safety micro-switch (required with plates with holes of 8 mm or more), wheeled stand (45 × 49 × 50 cm). Tray 69 × 50 cm.

APPLICATIONS

Meat processors with high output: minced meat, burgers and sausage mixes.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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