



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-1PC98R3B · Rev. 01 · 10/2026

MEAT MINCER PC-98 / PC-32

Industrial benchtop meat mincer for workshops and meat processors with high output

STAINLESS STEEL

CORTE ENTERPRISE 32 / UNGER 98

MEAT MINCING

3-PHASE / 1-PHASE



DESCRIPTION

Meat mincer with ENTERPRISE 32 (single cut) or UNGER 98 (single, double and triple cut) cutting system and an output of ± 800 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).
- UNGER 98 triple-cut system (optional).
- Net weight 58 kg.

KEY DATA

Cut	Ent. 32 / Unger 98	Output	± 800 kg/h	Motor III	3 HP / 5 HP
Motor II	3 HP	Height	553 mm	Net weight	58 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	MOTOR
1PC98R3B	PC-98 / PC-32	Three-phase 230/400 V · 50 Hz	3 HP
1PC98R5B	PC-98 / PC-32	Three-phase 230/400 V · 50 Hz	5 HP
1PC98A3B	PC-98 / PC-32	Single-phase 230 V · 50 Hz	3 HP

Options: UNGER 98 triple-cut system, giant 69×50 cm tray, mouth guard with safety micro-switch (required with plates with holes of 8 mm or more), wheeled stand ($45 \times 49 \times 50$ cm). Tray 61×41 cm (optional giant 69×50 cm).

APPLICATIONS

Workshops and 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.

José Bernad, S.L.

Parque Empresarial Campollano, Avda. Adeca 17 — 02007 Albacete (España)

www.josebernad.com

T: +34 967 219 649