MEAT MINCER PM-70 / PM-12

Compact benchtop meat mincer for butcher and supermarket counters with short, intermittent runs

STAINLESS STEEL | CORTE ENTERPRISE 12 / UNGER 70 | MEAT MINCING | 3-PHASE / 1-PHASE



DESCRIPTION

Meat mincer with ENTERPRISE 12 (single cut) or UNGER 70 (single and double cut) cutting system and an output of ± 170 kg/h.

Very quiet toothed-belt drive and motors with high overload capacity to mince all kinds of meat.

AISI 304 stainless steel construction.

CONSTRUCTION AND STANDARD EQUIPMENT

- AISI 304 stainless steel.
- Plates and knives not included (quoted separately).
- UNGER 70 double-cut system (PM-70) (optional).
- Net weight 20 kg.

KEY DATA					
Cut	**Ent. 12 / Unger 70**	Output	**± 170 kg/h**	Motor III	**1 HP**
Motor II	**0.75 HP**	Height	**410 mm**	Net weight	**20 kg**

VERSIONS

REF.	MODEL	POWER SUPPLY	MOTOR
1PM70W	PM-70 / PM-12	**Three-phase 230/400 V · 50 Hz**	1 HP
1PM70A	PM-70 / PM-12	**Single-phase 230 V · 50 Hz**	0.75 HP

Options: UNGER 70 double-cut system (PM-70). Tray 41 × 31 cm.

APPLICATIONS

Butcher and supermarket counters with short, intermittent runs: 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