MEAT MINCER PX-32

Benchtop meat mincer for butchers and workshops needing more capacity in a benchtop format

STAINLESS STEEL | CORTE ENTERPRISE 32 | MEAT MINCING | 3-PHASE / 1-PHASE



DESCRIPTION

Meat mincer with ENTERPRISE 32 (single cut) cutting system.

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; PX-32A version with anodised aluminium mouth.
- 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 39 kg.

KEY DATA					
Cut	**Ent. 32**	Drive	**Gears**	Motor III	**1.75 HP**
Motor II	**230 V**	Construction	**AISI 304**	Net weight	**39 kg**

VERSIONS

REF.	MODEL	POWER SUPPLY	MOTOR
1PX32W	PX-32	**Three-phase 230/400 V · 50 Hz (stainless mouth)**	1.75 HP
1PX32A	PX-32	**Single-phase 230 V · 50 Hz (stainless mouth)**	—
1PX32WA	PX-32	**Three-phase 230/400 V · 50 Hz (aluminium mouth)**	1.75 HP
1PX32AA	PX-32	**Single-phase 230 V · 50 Hz (aluminium mouth)**	—

Options: mouth guard with safety micro-switch (required with plates with holes of 8 mm or more).

APPLICATIONS

Butchers and workshops needing more capacity in a benchtop format: 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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