MIXER MINCER PM-42-130L

Stainless steel meat mixer mincer · 130 L tank

MIXER MINCER | 130 L TANK | 13 HP MOTOR | 18/10 STAINLESS STEEL



DESCRIPTION

The PM-42-130L mixer mincer combines mixing and mincing in a single high-performance machine, ideal for supermarkets and the meat industry, with a 130 L tank and a 13 HP three-phase mincing motor.

Two motors that can work independently to suit the product, gear transmission and automatic feeding with auto-reverse of the mixing paddles.

Integrated 18/10 stainless steel construction with the mincing head fully in stainless steel. Enterprise or Unger cutting systems depending on the model.

CONSTRUCTION AND STANDARD EQUIPMENT

- Built in 18/10 stainless steel.
- Two independent motors: mincing and mixing.
- Gear transmission.
- Mincing head fully in stainless steel.

KEY DATA					
Tank	**130 L**	Mincing motor	**13 HP 3-phase**	Mixing motor	**1.5 HP**
Plate	**Ø 130 mm**	Output	**1,950 kg/h**	Weight	**500 kg**

MODELS IN THE SERIES

MODEL	TANK / MINCING MOTOR	CUTTING SYSTEM	OUTPUT / WEIGHT
PM-32-45L	45 L · 5.5 HP	**Enterprise single cut**	—
PM-32-90L	90 L · 5.5 HP	**Enterprise single cut (Unger opt.)**	1,050 kg/h · 400 kg
PM-42-130L	130 L · 13 HP	**Enterprise single cut (Unger opt.)**	1,950 kg/h · 500 kg

Data as stated by the manufacturer and price list. Options: mouth guard with sensor, start pedal; lid damper on PM-32-90L (standard on PM-42-130L).

APPLICATIONS

Supermarkets, production rooms and the meat industry for mixing and mincing sausage mixes, burgers and meat preparations.

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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