REFRIGERATED MEAT MINCER PR-32

Refrigerated stainless steel meat mincer · product kept at 0–5 °C

REFRIGERATED MINCER | 0–5 °C | 3-PHASE 3 HP | 18/8 STAINLESS STEEL



DESCRIPTION

The PR-32 refrigerated mincer keeps the product between 0 and 5 °C while mincing, thanks to its cooling unit with electronic thermostat. Enterprise single cut system.

The cooling circuit runs through the tray (5 sides), protected with a transparent cover, the tray opening and the mincing head. R134A gas (110 g charge).

Three-phase 230/400 V motor with cooling fan. Stainless steel mincing head, removable for cleaning; easy access to internal parts for servicing.

CONSTRUCTION AND STANDARD EQUIPMENT

- Built in 18/8 stainless steel.
- Cooling with electronic thermostat (0–5 °C).
- Removable stainless steel mincing head.
- Three-phase 3 HP motor with fan.

KEY DATA					
Product temperature	**0–5 °C**	Motor	**Three-phase 3 HP**	Cutting system	**Enterprise**
Plate	**Ø 100 mm**	Output	**400–450 kg/h**	Weight	**65 kg**

MODELS IN THE SERIES

MODEL	CUTTING SYSTEM	DIMENSIONS (W × D × H)	PLATE / OUTPUT
PR-32	Enterprise single cut	**360 × 525 × 576 mm**	Ø 100 mm · 400–450 kg/h
PR-98	Unger double cut (triple opt.)	**360 × 556 × 576 mm**	Ø 98 mm · 400–450 kg/h

Dimensions in mm as per the manufacturer's catalogue. R134A gas (110 g). Option: reversible rotation / reversing switch.

APPLICATIONS

Butcher shops, supermarkets, food workshops and the meat industry that need to mince while keeping the cold chain.

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