



# ONE OMEGA

professional equipment

<http://www.omegaone.gr> email: [info@omegaone.gr](mailto:info@omegaone.gr)

Tel: 0030 2103472270 Fax: 0030 2103476037



## PS-22 Meat Mincer

**HOURLY OUTPUT: UP TO 280 KG.**

**The motor unit and the cutting units must be ordered separately. Available with aluminium or stainless steel Enterprise system cutting unit, or Unger double cut stainless steel system. 1 knife and a Ø 6 mm. mesh plate included.**

Ideal for foodservice, communities and food retailers.

- The motor unit and the cutting units must be ordered separately.
- Stainless steel body.
- Powerful motor.
- Stainless steel mesh plate and knife.
- Easy-to-remove cutting unit for cleaning.
- Removable stainless steel hopper.
- Start-stop switch.
- Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice.

### TECHNICAL SPECIFICATIONS

Production /hour (max): 280 Kg

Plate diameter: Ø 82 mm

Inlet mouth diameter (1) : 60 mm

Electrical supply: 230 V / 3 ~

Total loading: 740-1100 W

Refrigerated mincer: n

External dimensions (WxDxH)

·Width: 310 mm

·Depth: 440 mm

·Height: 480 mm

Net weight: 31 Kg

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

IP Protection grade: 21

#### DEFAULT EQUIPMENT

- Motor unit.

#### OPTIONAL EQUIPMENT

- Enterprise system, stainless steel cutting unit
- Stainless steel Unger system (double cut).
- Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

