



# OMEGA ONE

professional equipment



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## PS-32 Meat Mincer

**HOURLY OUTPUT: UP TO 425 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. 3-phase model only.**

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): 425 Kg
- Plate diameter: Ø 98 mm
- Inlet mouth diameter (1) : 60 mm
- Refrigerated mincer: n
- Electrical supply: 230 V - 400 V / 3 ~
- Total loading: 1500 W
- External dimensions (WxDxH)
  - Width: 310 mm
  - Depth: 460 mm
  - Height: 480 mm
- Net weight: 33 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.

