



# ONE OMEGA

professional equipment



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## PS-22R Refrigerated Meat Mincer

**HOURLY OUTPUT: UP TO 250 KG.**

**Refrigerated stainless steel countertop meat mincer for medium production levels. Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.**

The highest hygiene in processing in respect of the HACCP methodology in order to improve the service to the customer. A sturdy, reliable machine, ideal for food stores and catering.

- Casing and feed pan in AISI 304 stainless steel.
- AISI 304 stainless steel external head, easy to clean.
- Ventilated motor, forward running and stop with low-voltage (24 V) N.V.R.
- Machine in conformity with " hygiene and safety regulations and specific product standards.

### Refrigeration

- Low-noise sealed compressor.
- Electronic thermostat for precision temperature control.
- Ecological refrigerating gas.

### DEFAULT EQUIPMENT

- Enterprise cutting unit in stainless steel.
- Mesh plate of 4.5 mm.

### OPTIONAL EQUIPMENT

- Unger cutting unit (double cut): Ø 82 mm, 3 items made of stainless steel.
- Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

### TECHNICAL SPECIFICATIONS

Production /hour (max): 250 Kg

Plate diameter: Ø 82 mm

Refrigerated mincer: y

Electrical supply: 230 V / 3 ~

Total loading: 1100 W

External dimensions (WxDxH)

- Width: 310 mm
- Depth: 438 mm
- Height: 508 mm

Net weight: 40 Kg

