



REFRIGARATED MEAT MINCER 300 KG/H WITH HAMBURGER FORM AND FRONT INSPECTION WINDOW

PCR 22 VHV CE

Ref: 0620.101.009

Magnus

Hopper completely extractable for easy cleaning and maintenance.

Mincing unit with perfect cutting results.

Electronic thermostat for temperature control.

Upper lid in Plexiglas, blocking device for mincing unit on the side.

Front inspection window, hopper, feeding tube and mincing unit uniformly refrigerated

Produces 500 hamburgers per hour, with 4 different diameters (105-170 g) and a fixed thickness of 17 mm.

Equipped with one disc: 4.5 mm.

FEATURES

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| Dimensions (WDH) | 370x420x550 mm |
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| Production | 300 kg/h |
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| Power | 1.1 kW |
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| Power supply | 400V/3/50 Hz |
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| Temperature | 0/+2 °C |
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| Weight | 68 kg |
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| Packaging dimensions | 600x750x740 mm |
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| Gross weight | 78 kg |
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