

Sammic Meat Mincer PS-12

440W Up to 100kg/hour output

Code : PS-12

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62% OFF Sale

£1,572.00

£602.99 / exc vat

£723.59 / inc vat

Select Shipping Method

- 3-5 Days Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

The Sammic PS-12 Mincer is able to grind and mince an impressive output of up to 100kg of meat per hour, making it ideal for establishments such as schools, hospitals, hotels and more

Supplied with a high quality cutter knife and mesh plate with 6mm holes, the Sammic produces a perfect cut every time, making easy work of producing minced meat for delicious shepherds pie or Bolognese

Size

Unit	Height	Width	Depth
Mm	410	227	470
Cm	41	22.7	47
Inches (approx)	16	8	18

- 18mm highly polished steel griddle plate provides consistent, even heat
- A temperature range of 80 - 290C is ideal for preparing a wide variety of food
- Thermostatically controlled, providing reduced energy consumption and improved operation
- Full height surround protects adjacent equipment and areas
- Integral large capacity grease jug retains grease for quick and easy cleaning
- Leg height adjustable 115mm - 180mm
- Stand supplied flat-packed
- Material : Stainless Steel & Aluminium