



Meat Grinders

Sammic meat grinders have an hourly output from 100 to 450 Kg.

Commercial meat grinders with different production capacities, voltage and types of cut.

Refrigerated mincers available.

Sammic offers 2 ranges of meat mincers:

PS-12/22/32: stainless steel body and hopper models with an hourly output ranging from 100 to 425 Kg. PS-22 / 32 are available with different cutting units.

PS-22R / 32R: refrigerated table-top meat mincers for maximum hygiene and food safety.



	PS-12	PS-22	PS-32	PS-22R	PS-32R
SELECTION GUIDE					
PRODUCTION /HOUR (MAX)	100Kg	280Kg	425Kg	250Kg	450Kg
FEATURES					
PLATE DIAMETER	70mm	82mm	98mm	82mm	98mm
TOTAL LOADING	440W	740-1100W	1500W	1100W	2200W
EXTERNAL DIMENSIONS (WxDxH)					
EXTERNAL DIMENSIONS (WxDxH)	227x470x410mm	310x440x480mm	310x460x480mm	310x438x508mm	325x544x553mm
NET WEIGHT	18Kg	31Kg	33Kg	40Kg	74Kg



PS-12 / 22 / 32 RANGE
Commercial meat mincers

Sammic commercial meat mincers are ideal for foodservice, institutions and food retail and offer an hourly output from 100 to 425 Kg., depending on the model.

With **stainless steel** body and hopper, the grinder **head lock** ensures a perfect cut. All models are equipped with **ventilated, powerful motors**.

PS-12 is a compact model complete with an aluminium grinding head.

PS-22 / 32 models can be equipped with aluminium or stainless steel cutting unit, with the possibility of Unger S-3 system in stainless steel version. The motor unit and the cutting group **must be ordered separately**.

All models are sold with **1 blade and 1 mesh plate**.



PS-12 MEAT GRINDER

Hourly output: up to 100 Kg.
 Motor unit and cutting unit in aluminium.
 System: Enterprise.
 1 knife and a Ø 6 mm. mesh plate included.

		RRP €
1050110	Meat mincer PS-12 230/50/1	809

Default equipment

- Enterprise system, aluminium cutting unit.
- Ø 6mm. mesh plate.

Optional equipment

- Mesh plates of different sizes: 4.5 / 6 / 8 mm.



PS-22 MEAT GRINDER

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.

		RRP €
	PS-22III With Enterprise cutting unit in aluminium	1.463
	PS-22III With Enterprise cutting unit in st. st.	1.712
	PS-22III With Unger cutting unit in st. st. (double cut)	1.752
	PS-22II With Enterprise cutting unit in aluminium	1.528
	PS-22II, Enterprise cutting unit in stainless steel	1.777
	PS-22II With Unger cutting unit in st. st. (double cut)	1.817
1050210	Motor unit PS-22 230/50/1 (without cutting unit)	1.225
1050212	Motor unit PS-22 230-400/50/3 (without cutting unit)	1.160

Default equipment

- Motor unit.

Optional equipment

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



PS-32 MEAT GRINDER

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.

1 knife and a Ø 6 mm. mesh plate included.

		RRP €
	PS-32III With Enterprise cutting unit in aluminium	1.694
	PS-32III With Enterprise cutting unit in st. st.	2.093
	PS-32III With Unger cutting unit in st. st. (double cut)	2.156
1050220	Motor unit PS-32 230-400/50/3 (without cutting unit)	1.300

Default equipment

- Motor unit.

Optional equipment

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





PS- 22R / 32R REFRIGERATED RANGE

Refrigerated meat mincers

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

Refrigeration system allows to grind meat without interrupting the cold chain. Thus, the development of bacterial flora is interrupted. The resulting product keeps its taste, colour and nutritional characteristics intact for a longer period of time. The refrigerated meat mincers allow discontinuous use without the need of detaching the cutting unit to clean and store in the refrigerator.

The frame, hopper and mouth are stainless steel (AISI 304) made. The mouth is easily detachable for cleaning purpose.

The ventilated, powerful motor offers start, stop and reverse function.

Sammic refrigerated meat mincers comply with all hygiene and safety and all specific **regulations**.

PS- 22R / 32R meat mincers are equipped with a low noise sealed compressor using ecological refrigerating gas and with an electronic thermostat for precision temperature control.



PS-22R REFRIGERATED MEAT GRINDER

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.

		RRP €
5050200	Meat mincer PS-22R 230-400/50/3	3.999
5050210	Meat mincer PS-22R 230/50/1	3.999

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.

PS-32R REFRIGERATED MEAT GRINDER

Hourly output: up to 450 Kg.

Refrigerated stainless steel countertop meat mincer for medium production levels.

Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

		RRP €
5050220	Meat mincer PS-32R 230-400/50/3	5.499

Default equipment

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

Optional equipment

- Unger cutting unit (double cut): Ø 98 mm, 3 items made of stainless steel.
- Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.



ACCESSORIES

Enterprise cutting unit in aluminium



For Sammic PS-22/32 motor units

Motor units and cutting units must be ordered separately.

- ▶ Single cut.
- ▶ Aluminium made.
- ▶ Knife and 6mm mesh plate.

		RRP €
1050214	Cutting unit - Enterprise aluminium 22	303
1050222	Cutting unit - Enterprise aluminium 32	394

Enterprise cutting unit in stainless steel



For Sammic PS-22 and PS-32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

- ▶ Single cut.
- ▶ Stainless steel made.
- ▶ Knife and 6mm mesh plate.

		RRP €
1050215	Cutting unit - Enterprise stainless steel 22	552
1050223	Cutting unit - Enterprise stainless steel 32	793

Unger cutting unit in stainless steel



For Sammic PS-22/32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

- ▶ Double cut (unger S-3 system).
- ▶ Stainless steel made.
- ▶ Knife and 6mm mesh plate.

		RRP €
1050216	Cutting unit - Unger stainless steel 22	592
1050224	Cutting unit - Unger stainless steel 32	856

Mesh plates



For Sammic meat mincers

Mesh plates of different sizes for meat mincers PS-12/22/32/22R/32R

- ▶ For PS-12/22/32 and refrigerated meat mincers.
- ▶ PS-22/32 models available for Enterprise and Unger systems.

		RRP €
2011525	Mesh plate 12 4,5mm PS-12/HM-70	19
2011527	Mesh plate 12 6mm PS-12/HM-70	19
2011530	Mesh plate 12 8mm PS-12/HM-70	18
2051051	Mesh plate 22 3mm	39
2051014	Mesh plate 22 4,5mm	29
2051052	Mesh plate 22 6mm	29
2051053	Mesh plate 22 8mm	25
2052051	Mesh plate 32 3mm	52
2052014	Mesh plate 32 4,5mm	41
2052052	Mesh plate 32 6mm	39
2052053	Mesh plate 32 8mm	38
2051524	Mesh plate Unger 22 3mm	37
2051525	Mesh plate Unger 22 4,5mm	24
2051526	Mesh plate Unger 22 6mm	24
2051527	Mesh plate Unger 22 8mm	24
2051774	Mesh plate Unger 32 3mm	52
2051775	Mesh plate Unger 32 4,5mm	40
2051776	Mesh plate Unger 32 6mm	37
2051777	Mesh plate Unger 32 8mm	36

