

Mincers

Three mincers for professional use in the smaller establishment

The design and speed of the cutters help keep the meat cold as it passes through the machine, with the minimum amount of meat retained after use. This allows the operator to change the type of meat without dismantling the mincer. A range of mincing plates allows maximum outputs from 70 to 170 kgs. per hour.



Features include

- All motors have a reverse switch which enables the user to free any meat without dismantling the cutting group
- The cutting group and hopper are 18/8 stainless steel and can be easily removed for cleaning and storage in the refrigerator
- The design and speed of the cutting group keeps the meat cold with the minimum of meat retained after use, allowing the type of meat to be changed without dismantling the cutting group
- Model OMTS12 has reduction gears running in oil

Optional extras

OMTL12

- Food holding plate
- Sausage fillers
- Large food holding plate (44 x 29 cms)
- Large hopper (36 x 24 cms)
- Double cutting group

OMTS12

- Large hopper (40 x 28 cms)
- Sausage fillers
- Double cutting group



MODEL	OUTPUT (KGS PER HOUR)	ELECTRICAL LOADING	PHASE	HOLE PLATE (OVERALL DIAMETER)	DIMENSIONS
OMTS8	70-80*	0.67 hp 0.52 kw	I	62	180 x 335 x 335 mm
OMTL12	100-120*	0.67 hp 0.52 kw	I	70	210 x 350 x 390 mm
OMTS12	150-170*	1.15 hp 0.88 kw **	I	70	220 x 490 x 430 mm***

*With largest diameter mincing plate

**Fan cooled

***Including tray

Mincers

Three high output, fan cooled heavy duty mincers for professional use

The design and speed of the cutters help keep the meat cold as it passes through the machine, with the minimum amount of meat retained after use. This allows the operator to change the type of meat without dismantling the mincer. A range of mincing plates allows maximum outputs from 200 to more than 500kgs. per hour.



Features include

- All motors have a reverse switch which enables the user to free any meat without dismantling the cutting group
- The cutting group and hopper are 18/8 stainless steel and can be easily removed for cleaning and storage in the refrigerator
- The design and speed of the cutting group keeps the meat cold with the minimum of meat retained after use, allowing the type of meat to be changed without dismantling the cutting group
- All these mincers have reduction gears running in oil

Optional extras

OMTS32

- Large hopper (72 x 52 cms)
- Sausage fillers
- Double cutting group
- Triple cutting group
- Stand

OMTS22

- Large hopper (40 x 28 cms)
- Sausage fillers
- Double cutting group
- Triple cutting group
- Food holding tray

OMTL22

- Food holding tray
- Sausage fillers
- Double cutting group



MODEL	OUTPUT (KGS PER HOUR)	ELECTRICAL LOADING	PHASE	HOLE PLATE (OVERALL DIAMETER)	DIMENSIONS
OMTL22	200-230*	1.15 hp 0.88 kw**	1	82	240 x 600 x 420 mm***
OMTS22	250-280*	2 hp 1.53 kw**	1	82	250 x 670 x 460 mm***
OMTS22/3	250-280*	2.1 hp 1.6 kw**	3	82	250 x 670 x 460 mm***
OMTS32	500+*	2.7 hp 2.06 kw**	1	100	360 x 505 x 535 mm
OMTS32/3	500+*	4 hp 3.05 kw**	3	100	360 x 505 x 535 mm

*With largest diameter mincing plate

**Fan cooled

***Including tray