

12/C



UNGER System



A set of five cutting devices made of stainless steel consisting of pre-cutter, two double-sided 3- blade cutters and two perforated discs (1x 8mm, 1x 4.5mm holes) with Ø 70mm. Ideal for fine mince

Features:

- Complete stainless steel body, feedbox and meat pick-up tray
- Fully removable stainless steel grinding unit for easy cleaning
- Meat inlet Ø 52mm
- Oiled gear motor
- **Professional High-Performance Meat Mincer** for the use in hospitality outlets where big capacities are needed

Optional Accessories:

- Sausage Stuffer

Perforated Discs

- 3mm, 4.5mm, 6mm, 8mm, 10mm, 12mm, 14mm, 16mm, 18mm, 20mm



Model	Power	Voltage	Max. Output per Hour	Dimensions (WxDxHmm)	Weight
12/C Unger	1HP	230 V / 1 Phase	160 KG	440x270x450	22 KG