

Commercial Meat Mincer

This commercial meat mincer is a robust and efficient appliance designed for processing large quantities of meat. Constructed from durable stainless steel, it ensures hygiene and longevity.



ADDITIONAL IMAGES



Product Overview

Professional Commercial Meat Mincer

This commercial meat mincer is engineered for high-efficiency meat processing in professional kitchen environments. Constructed from premium stainless steel with an 8K surface treatment, it ensures both hygiene and long-term durability. Equipped with a powerful national standard copper wire motor and a copper turbine, this machine delivers stable, consistent performance for restaurants, butcher shops, and catering facilities.

Technical Specifications

Rated Power

1100 W
Power

Electrical Requirements

Parameter	Value
Voltage	220V
Frequency	50Hz

Ingress Protection

IPX1

Construction & Design

Key Features

- 8K surface treatment for easy cleaning
- Magnetic control switch for safety
- Non-slip, shockproof, and waterproof mat
- Copper turbine drive system
- National standard copper wire motor

Materials

Stainless Steel, Copper