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Economical, sturdy, ideal for small last minute preparations in kitchen and French tartare



Meat Mincer #12

2 Models

n°12-8 : Ø 62 mm

n°12-12 : Ø 70 mm



Internationally patented models



Meat Mincer #12

Introducing the Santos meat mincer #12

- The ideal appliance for hamburgers, sausages, pâtés...
- Can mince all kinds of meat, including the most difficult ones
- Dedicated to hotels, restaurants, institutions, butcher's shops, supermarkets...



Set of 3 sausages cones (in option)
can be adapted with special plate
with ø 20 mm holes

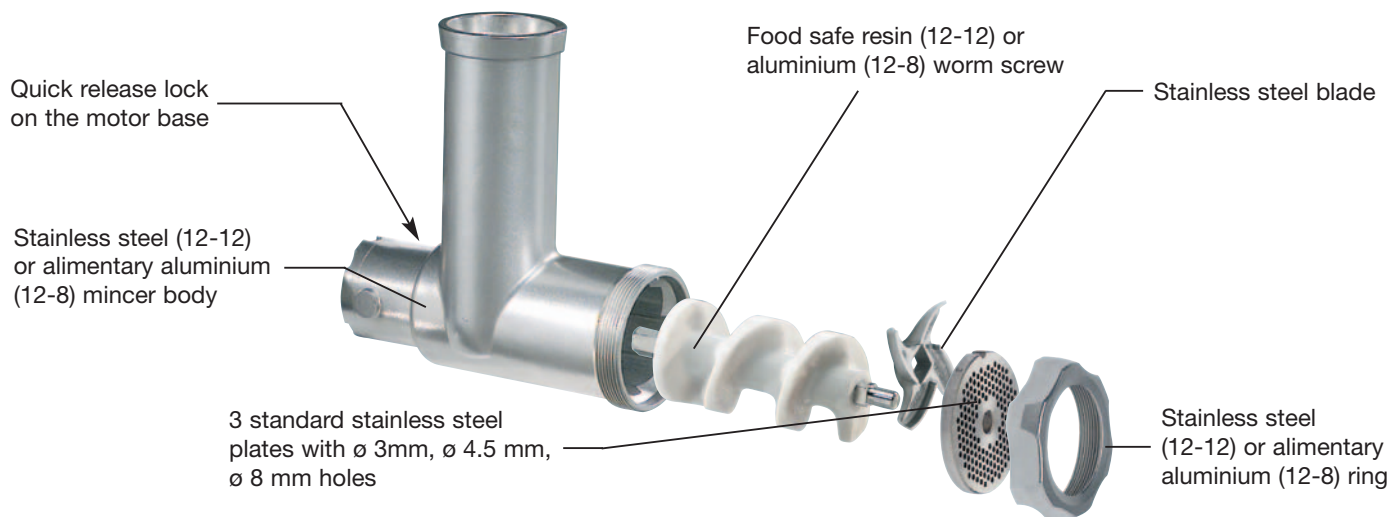




Meat Mincer #12

Easy assembly, dismantling and cleaning

All removable parts can be put in a dishwasher.



Technical data

Motor

- **Single phase** 100-120V - 50/60 Hz - 600 W
220-240V - 50/60 Hz - 650 W

- **Speed** 1500 RPM. (50 Hz)
1800 RPM. (60 Hz)

- **Blade rotation speed** 140 RPM (50 Hz)
170 RPM (60 Hz)

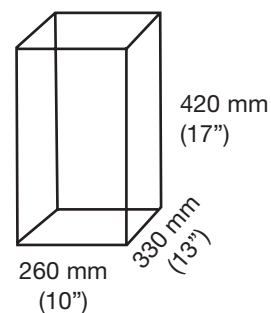
Output

- 12-8 : 70 kg/h
- 12-12 : 160 kg/h

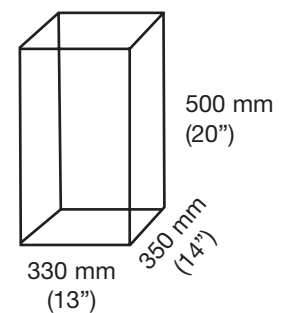
Weight

- **Net** 12-8 17 Kg (37 lbs)
12-12 18 Kg (40 lbs)
- **Shipping** 12-8 18 Kg (40 lbs)
12-12 20 Kg (44 lbs)

Appliance :



Shipping box :



Safety - Standards - Hygiene

In accordance with the following regulations:

- ◆ Machinery directive 98/37/EC
- ◆ Electromagnetic compatibility 89/336/EEC
- ◆ Electrical equipment designed for use within certain voltage limits "low voltage " 73/23/EEC

- ◆ Harmonized European standards
EN ISO 12100-1 et 2 :2004 - EN 60204-1 : 2006 -
EN 12331: 2004 meat mincer

Thermal safety

Appliance protected by overload protection.

Hygiene

All removable parts can be put in a dish washer or easily cleaned with hot soapy water.

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