

MONOBLOCK MINCER

PM-114

PM-130

PM-160

GENERAL CHARACTERISTICS:

- Strong construction made of AISI-304 stainless steel.
- Machine made according to the European Directive 2006/42/CE.
- Quiet operation and no maintenance required.
- Safety mechanisms with emergency stop.
- Possibility of assembling 3 plates and 2 knives. (Long standard housing).
- Transmission with geared motor. Starting through "star-delta"
- Supplied with 3 plates, 2 knives (4x4), 1 knife (4x8), 1 spanner for removing the screw conveyor, 1 meat pusher and 1 instruction manual.



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OPTIONS: (PM-130 y PM-160)

- Passage screw conveyor: short (standard) and long (special)
- Knives housing: short (special) and long (standard)

PRODUCTION GUIDANCE:

Plate	Meat temperature	Production (Output)		
		PM-114	PM-130	PM-160
Ø 10 mm.	0°C	450 Kg/h.	900 Kg/h.	1000 Kg/h.
Ø 6 mm.	0°C	360 Kg/h.	650 Kg/h.	790 Kg/h.
Ø 3 mm.	0°C	270 Kg/h	420 Kg/h	530 Kg/h

TECHNICAL DATA:

	PM-114	PM-130	PM-160
Outlet diameter	114 mm.	130 mm.	160 mm.
Hopper capacity	70 litres	105 litres	160 litres
Motor power	3 Kw	5,5 Kw	9,2 Kw
Dimensions (AxBxH) mm.	700x785x950	730x1190x1070	870x1000x1230
Weight	140 Kg.	245 Kg.	360 Kg.

