



The OMATP32E heavy-duty mincer is ideal for large restaurants, catering kitchens, butchers and pizzerias.



- **Reversible drive motor**
Powerful and hard-working.
- **Comprehensive electrical and mechanical safety features**
- **Stainless steel cutting group**
- **Easy cleaning**
Machine disassembles quickly for effective cleaning;
Constructed in high quality stainless steel fitted in a stainless steel housing on wheels.
- **CE approved**



Gear Driven; Heavy Duty; Manual Operation

Model
OMATP32E
Heavy Duty Mincer

Model OMATP32E

Heavy Duty Mincer

CE Approved

The OMATP32E heavy duty meat mincer is perfectly suited to high volume processing.

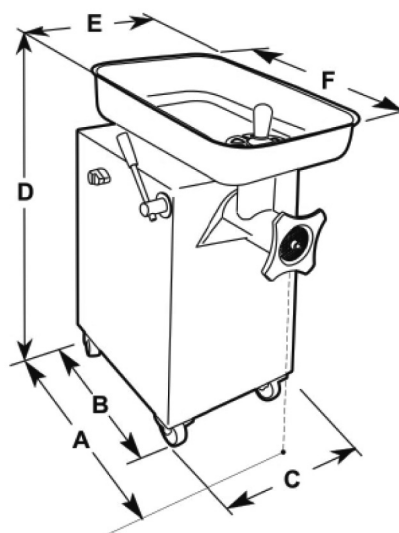
Features:

- Constructed in high quality stainless steel fitted in a stainless steel housing on wheels, stainless steel cutting group
- Removable hopper and mincing group;
- Drive reduction gears run in an oil bath to maintain maximum lubrication;
- Reversing switch to clear blockages;
- Fan cooled motor for continuous service;
- Throughput up to 500kg/h
- Also available in 3 Phase 400V, 50Hz, 3500w;
- CE approved.



SPECIFICATIONS

OMATP32E	
Barrel dia. (mm)	100
Throughput (kg. p/h)	500
Power	240V, 50Hz, 2200W
Weight kg	127
Dimensions (mm)	
Width	430
Depth	800
Height	1100



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