



The OMATS Series Miners are powerful, heavy-duty mincers ideal for large restaurants, catering kitchens, butchers and pizzerias.



OMATS22

- **Reversible drive motor**
Powerful and hard-working.
- **Comprehensive electrical and mechanical safety features**
- **Easy cleaning**
Machine disassembles quickly for effective cleaning;
Stainless steel and anodised aluminium construction.
- **CE approved**

Model

OMATS 12,22,32

Heavy Duty Miners



Heavy Duty; Manual Operation

Model OMATS 12,22,32 Heavy Duty Miners

CE Approved

The OMATS Series meat mincers – the TS12, TS22 and TS32 – offers quiet and efficient mincing.

In the OMATS Series range there is a mincer to suit every application.

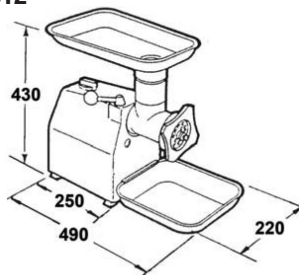
All the OMATS Series feature:

- Stainless steel and anodised aluminium construction to resist corrosion, and the cutting group, inlet throat and barrel are made from stainless steel;
- Drive reduction gears run in an oil bath to maintain maximum lubrication;
- Reversing switch to clear blockages;
- CE approved;
- Available in 1-phase or 3-phase power;
- Pusher included;
- Receiving tray included

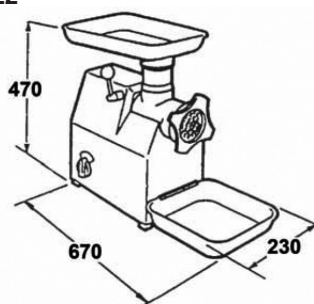
SPECIFICATIONS

	TS12	TS22	TS32
Barrel dia. (mm)	70	82	100
Throughput (up to kg. p/h)	160	300	500
Power (w)	750	1100	1800
Weight (kg)	22	32	68
Dimensions (mm)	TS12	TS22	TS32
Width	220	230	270
Depth	490	670	440
Height	430	470	600

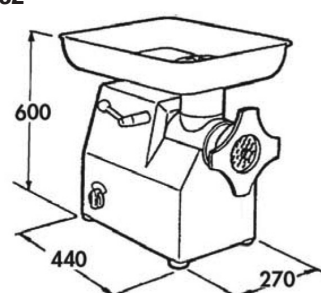
TS12



TS22



TS32



The volume seller of the family, the TS12, is ideal for butcher shops and smaller restaurants



The TS22 works hard in larger butcher shops and restaurants.



The TS32 heavy duty with single and dual cut options available. Suitable for larger butcher shops and restaurants.



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