

# Commercial Meat Grinder and Sausage Stuffer

This meat grinder is made of food-grade stainless steel. It is compact, lightweight, and easy to clean, and it efficiently grinds meat, dices meat, and processes vegetable stuffing.



## ADDITIONAL IMAGES



## Overview



Heavy-duty stainless steel construction designed for professional culinary environments.

## Professional Grade Meat Processing

This commercial meat grinder is constructed from food-grade stainless steel with an 8K surface treatment for superior durability and hygiene. Designed for high-efficiency performance, it features a powerful 1100W copper wire motor and a durable copper turbine for long-lasting operation. Its versatile design allows for mincing meat, dicing vegetables, and stuffing sausages, making it an essential tool for hotels, restaurants, and professional kitchens.

## Performance

### Performance Highlights

**1100 W**

Input Power

**220 kg/h**

Production Capacity

**220 V**

Voltage

## Technical Specifications

### Technical Details

Parameter	Value
Model	PC22
Frequency	50 Hz
Net Weight	28 kg
Dimensions (W*D*H)	250 x 430 x 450 mm

## Construction & Safety

### Build Quality

- Food-grade stainless steel body with 8K surface treatment
- Stainless steel core blade parts
- National standard copper wire motor
- Durable copper turbine system
- Magnetic control safety switch
- Non-slip, shockproof, and waterproof mat

## Applications

### Hargsun Meat Mincer Solve your trouble rapidly.



Capable of processing a wide variety of ingredients including pork, fish, garlic, and peppers.

### Processing Capabilities

Thick Meat, Thin Meat, Diced Meat, Vegetable Stuffing, Fish, Chili, Mushrooms, Garlic, Peppers

## Maintenance

### Easy to disassemble the blade part



The blade parts are easy to disassemble and wash, saving time and ensuring hygienic operation.

### Easy Sanitation

The grinding head and feeding tray are fully removable, allowing for thorough cleaning and washing. All accessories are designed for easy assembly after sanitation to ensure food safety and save labor time.

## Grinding Technology

### Upgraded Steel Spiral Blade Part

#### Precise Steel Spiral Blade Part

Using low-speed rotating design, repeat mixing the material evenly.  
Maintains the nutritional content and the taste of the ingredients simultaneously.



The upgraded steel spiral blade uses a low-speed rotating design to preserve ingredient nutrition and flavor.

### Blade Technology

Precision-engineered steel spiral blade using a low-speed rotating design to maintain nutritional content and taste while mixing evenly.