

Commercial Meat Mincer with Stainless Steel Construction

This commercial meat mincer is designed for efficient meat grinding. It features a stainless steel construction, ensuring durability and sanitation.



ADDITIONAL IMAGES



Overview

High-Performance Commercial Meat Processing

The AJT32H is a professional-grade meat mincer engineered for high-volume commercial environments. Featuring a robust stainless steel construction for all food-contact parts, it ensures compliance with international sanitation standards while providing reliable performance. Its compact design optimizes workspace efficiency and simplifies maintenance, making it an ideal solution for butchers, restaurants, and food processing facilities.

Performance Metrics

Key Performance Metrics

480 kg/h

Processing Capacity

1.8 kW

Motor Power

220 V

Operating Voltage

Technical Specifications



The AJT32H features a compact design with stainless steel components and a high-capacity output of 480kg/h.

Model Number	AJT32H
Net Weight	30 kg
Dimensions (L*W*H)	533 x 278 x 432 mm

Design & Construction

Key Features

- Compact structure for space-saving transportation
- Stable operation with anti-shake tray bracket
- External safe electric box for easy maintenance
- Easy-to-clean design for hygiene compliance
- Helical screw design for efficient grinding

Material	High-quality stainless steel (food-contact parts)
----------	---

Components

Included Components	Pusher, Tube, Knife, Plate, Retaining Ring
---------------------	--

Compliance

Standards & Safety

International Sanitation Standard • Stainless Steel Construction • External Safe Electric Box