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QUOTATION

for product

ITAL FORM - MEAT MIXER SN50M





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PRODUCT DESCRIPTION

Specifications and product characteristics:

- Professional meat mixer model SN50M is designed for fast and uniform mixing of meat, spices and other ingredients in butcher shops, restaurants, processing plants and professional kitchens. This model is an ideal solution for users who require higher capacity, reliable operation and high mixing quality in daily professional use.
- The powerful 2200 W motor ensures efficient operation and stable performance even under heavier workloads. The working speed of 25 rpm provides even mixing and optimal preparation of products such as minced meat, sausages, cevap mixtures, burger mixes and other meat products.
- The construction is made of high-quality stainless steel, ensuring long service life, corrosion resistance, high hygiene standards and easy maintenance. Its robust design and stable structure make this model an excellent choice for daily professional work.
- Compact external dimensions allow easy placement in the workspace while maximizing capacity and working efficiency.
- Technical specifications:
 - Machine type: Meat mixer
 - Model: SN50M
 - Power: 2200 W
 - Speed: 25 rpm
 - Voltage: 380 V / 50 Hz
 - Dimensions: 890 x 600 x 820 mm
 - Weight: 112 kg
 - Material: Stainless steel
 - Application: Mixing meat, spices and meat mixtures
 - Use: Butcher shops, restaurants, meat processing, professional kitchens
 - Operation: Stable, efficient and reliable
 - Maintenance: Easy and simple



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CONTACT INFORMATION

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Thank you for choosing Meat Machines Sind. Contact us for a quotation!