

# Commercial Meat Mincer for Bench Top

Model : BR922SS

The BIRO 922SS stainless steel counter top flared bowl meat mincer/grinder is reliable, durable and affordable. Designed specifically for restaurants and meat departments for quality meat mincing. Uses size #22 knife and plate.

## FEATURES

- high quality, compact manual grinder for the bench top
- 1 HP motor and size #22 head allows output up to 20 lbs (9 kg) per minute
- single reduction HTD (high torque drive), non-corrosive belt driven system that provides maximum power without slippage for maximum productivity
- bowl assembly and feed tray can be removed without tools
- making it easy to clean and maintain high levels of hygiene
- stainless steel feed pan with approximately 11.3 kg capacity
- mirror finished stainless steel casing
- bowl is cast iron hot dipped tin

## SPECIFICATIONS

Plate Size:	81 mm (#22)
Hopper Volume:	11.3 kg
Output:	5.5 kg to 9 kg per minute
Overall Dimensions (mm):	405 (W) x 660 (D) x 570 (H)*
Power:	Single phase 1 HP, 0.75 Kw, 240 Volts, 50 Hz
Weight:	42.2 kg

\* height above includes feet but does not include product stomper.  
With stomper, height is 700mm.

## OPTIONS

RD0315 #22 4.5 mm plate and knife set

