

Mainca mincer range

A range of high quality mincers designed to suit different production requirements that mince all kinds of meat to an even and uniform texture. Built in stainless steel, Mainca mincers range from 170Kg per hour to 1200Kg per hour output. All mincers now supplied with German manufactured knives and plates.

All machines are designed for maximum performance. The mincer head is of a uniblock design, engineered for ease of cleaning and minimum heat generation, it has a solid one piece welded finger guard with a high clearance tolerance to facilitate pushing meat into the feeding tube without compromising operator safety.

All Mainca mincers now comply with BS/EN 12331:2003 – where 2mm to 8mm mincing plates can be fitted as standard. Users requiring mincing plates higher than 8mm require a mincing head guard and safety switch as an option which is available to order.



PM70/12

An all stainless steel, toothed belt, table top mincer, ideal for front of shop mincing and for use in catering establishments. Machine supplied with Enterprise simple cut knife and plate.

Approximate yield 170Kg/hour

Motor options

Single Phase 230V 50Hz 0.75HP motor

Three Phase 415V 50Hz 1.00HP motor

Overall dimensions (wxdxh in mm)

310 x 455 x 410

Base dimensions 210 x 270mm

Tray dimensions (mm) 310 x 410 x 60

Options – 2 cutting systems available

1. Knife and plate Enterprise (model 12)
2. Knife and plate European (model 70)



PC82/PC82A

A highly specified and extremely robust machine with a well tried and tested motor and gearbox. The newly designed stainless steel mincing head and worm has the capacity to increase productivity.

Approximate yield 350Kg/hour

Motor options

Single Phase 230V 50Hz 1.5HP motor

Three Phase 415V 50Hz 1.5HP motor

Overall dimensions (wxdxh in mm)

310 x 495 x 424

Base dimensions 310 X 410mm

Tray dimensions (mm) 310 x 410 x 60

Options – 2 cutting systems available

1. Single plate (Enterprise 22)
2. Single, double and triple plates (Unger 82)
3. Extra large feed tray (wxdxh in mm)
410 x 610 x 100

PC82 All stainless construction

PC82A Body in stainless whilst the mincing head is manufactured in a special alloy

Bench and floor standing mincers

Our 32/98/114 mincer range has been re-designed to offer a higher throughput through first and second mince. The new mincing head includes a wider and longer worm and head to allow meat to feed more easily to improve output. These mincers also have German quality knives and plates for added reliability.

The 32/98/114 range of mincers incorporates the same gearbox and motor of the earlier version. New improvements include a completely redesigned worm body where the length and diameter of the worm is increased ensuring higher throughput with first and second mince.

reasons why you should choose Mainca

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We can offer demonstration and loan machines when requested



Mincer PC32/114 (with giant tray)

Table top model, gear driven with all stainless steel construction

Approximate yield 800Kg/hour

Overall dimensions (wxdxh in mm)

410 x 740 x 560mm

Base dimensions 340 x 540(mm)

Standard tray (mm) 610 x 410 x 75

Giant tray (optional) 500 x 690 x 90

Motor 3HP 415V/3HP 240V

Cutting systems

Unger Double / triple cut system for 98/114mm

NEW
MODEL



Mincer PC32/M114L (with jumbo tray)

Floor standing with

all stainless steel construction

Approximate yield 32-800Kg/hour

Overall dimensions (wxdxh in mm)

540 x 925 x 1055

Standard tray (mm) 540 x 840 x 90

Approximate yield 114-1150 Kg/hour

Motor 3HP 415V/5HP 415V

Cutting systems

Unger Double / triple cut system for 98/114mm