

PROFESSIONAL CROSSFEED GRINDER

We make the BEST for your meat grinding production
Best Solution for frozen meat grinding at temperature max -15/16°C

- Save time + labor cost
- Product keep in frozen after grinding

For fresh meat grinding too



Unger



Enterprise



FEATURES :

- High quality 2 cutting system for selection:
 - Unger for production of minced meat and sausages
 - Enterprise for production of minced meat and burger meat
- All meat contact parts in stainless steel up to hygiene standard
- High efficiency about 2500-4000 kg per hour

DIFFERENT ACCESSORIES AVAILABLE :



»» We would be **HAPPY** to advise you personally