

Meat Grinders

Gigant

- Commercial Meat Grinder for hotels, butcher shops und home slaughtering
- Compact, light and rigid die-cast aluminium housing with oven-cured, enamel epoxy finish
- Meat tray made of stainless steel 18/10
- Cutting device made of special stainless blade-steel (Inox)
- Powered by a highly efficient, ultra-compact, heavy duty and air-cooled universal motor, maintenance-free and suitable for continuous operation
- Grinder housing made of massive and polished die-cast aluminium with an integrated quick release lever
- Resetable safety switch
- Theoretical capacity approx. 110 kg/h
- Easy to carry due to little weight and practical handle
- Cable storage underneath the motor housing
- Power: 500 Watts, releases up to 950 Watts power under demanding use
- 2 years guarantee
- Type US-R70:
 - Unger system: Size R 70, with 2 forward and 1 backward setting, inox precutter, inox blade knife with 3 exchangeable blades, 3 extra blades and inox plate with hole- diameter 4.5 mm
- Type ES-10/12:
 - Enterprise system: Size 10/12, with 1 forward and 1 backward setting, with one self-sharpening inox knife "Eversharp" and one inox plate



Unger system cutting device



Enterprise system cutting device



Quick-lock lever



Type
US-R70, Unger system

SRP
699.00 EUR



Item-number
K2012.220

Barcode
4032934691005

Net weight
9.62 kg

Gross weight/PU
10.49 kg

Product dimensions (L x W x H)
355 x 230 x 440 mm

Packing unit
1 Piece

Type
ES-10/12, Enterprise system

SRP
599.00 EUR



Item-number
K2012.200

Barcode
4032934690992

Net weight
9.58 kg

Gross weight/PU
10.46 kg

Product dimensions (L x W x H)
355 x 230 x 440 mm

Packing unit
1 Piece



GERMANY

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