

TreSpade - Professional Mincer - No 32

PRODUCT CODE NOT STATED | BRAND Trespade



THROUGHPUT	MOTOR POWER	VOLTAGE	FREQUENCY
450kg/hour (medium-hard)	1.1kW	240V	50Hz

PRODUCT OVERVIEW

The TreSpade Professional No 32 is a commercial meat mincer designed for butcheries, restaurants, and catering operations. It features a 1.1kW motor, stainless steel construction, and processes up to 450kg/hour of medium-hard meat. Supplied with a 6mm plate and knife, it supports meat mincing and sausage preparation.

KEY FEATURES

- Stainless steel base and motor cover for durability
- Integrated bearing system to minimize worm wear
- Compact dimensions: 280 x 570 x 340mm

TECHNICAL SPECIFICATIONS

BRAND	Trespade
EQUIPMENT CATEGORY	Meat Processing
SUB-CATEGORY	Meat Mincers
USE CASE	Meat mincing, sausage preparation
INDUSTRY FIT	Butchery, Restaurant, Catering company
POWER TYPE	Manual
PRODUCT CONDITION	New
EXPORT SUITABLE	true