

Model BM+42F

The 'Berkel Mincer 42F Plus Range' has been designed for larger independent food retail outlets and chains, supermarket groups, and hypermarkets.

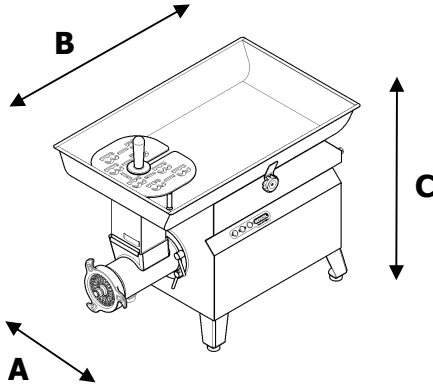
The range consists of floor standing versions.

The 42 is available as three phase with two different power rating; all models are constructed from stainless steel.

DESCRIPTION		
Model Range		
BM+42F		
SPECIFICATIONS		
Finish		
The Mincer is constructed from stainless steel.		
Mincer head type		
42		
Working Position	Product Capacity	Approvals
Floor standing	Refer to specification matrix overleaf.	CE Conformity: is in accordance with EEC directive 98/37, 89/336, 73/23, 89/109.
Through-put	Environment	
1200/1300 kg/h	The machine should be cleaned at least once a day. High-pressure water and steam cleaning should NOT be used.	
Product Worked	Cutting System	
Fresh and semi-fresh meat	Enterprise system	
Product Limitations		
The following products should not be worked on the BM+42F: - Forzen meat - Meat with bone - Non food products		



DIMENSION CHART



DIMENSIONS

Model	BM+42F
A mm	557 mm
B mm	960 mm
C mm	736 mm

SPECIFICATIONS

Model	BM+42F
Model type	42
Working Position	Floor standing
Through-put	1200 – 1300 kg/h
Electrical specification	400V 50Hz 3 phase
Motor specification	3,7 kW or 5,1 kW
Overall dimension (lxwxh)	557x960x736h mm
Net weight	100 or 110 kg

Options:

Long legs with lockable wheels
Retractable tray
Large hopper (tray) (30 litre)
Extra large hopper (tray) (60 litre)
3 piece Unger (instead of standard Enterprise system)
5 piece Unger (instead of standard Enterprise system)

SHIPPING SPECIFICATIONS

Model	Crate Dimensions			Gross Weight
	Length	Width	Height	
BM+42F	720 mm	1200 mm	920 mm	120 kg
BM+42F	720 mm	1200 mm	920 mm	130 kg