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-  #32 Stainless mixer / mincer
-  3hp / 2.2kw Single phase mincer motor
-  1.5hp / 1.1kw mixer motor
-  Mincer Gearbox 1 - 7.5:1
-  Mixer Gearbox 2 - 50:1
-  Amperage 12.1
-  Dimensions of machine in crate: 95 X 88 X 120cm
-  Gross weight: 245kg
-  Dimensions of machine: 85 X 85 X 108cm
-  Nett weight: 185kg
-  Rifled barrel
-  Approx. 800 – 1000kg per hour capacity
-  Unger triple cut system: 6mm; 8mm; kidney plate and two double edged knives
-  **EMERGENCY STOP**
-  Safety switch on hopper lid
-  Plate size 10cm
-  Hopper capacity: 40Kg
-  Weight: kg
-  1 year warranty
-  The Dingo mincer is designed to grind meat and used by home, mobile butchers and small butcher shops.
-  **Consider the following before choosing a machine**
-  **Kilograms minced per hour is approximate because: -**
 - a. The size plate makes a difference
 - b. The size of chunks / strips of meat you put down the throat
 - c. The temperature of the meat when you mince it
 - d. How quick the meat is dropped into the throat
 - e. The fat, sinews and grizzle content of the meat
 - f. Second grind will always be slower than first grind