

**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973

**TECHNICAL CARD**

<b>net weight (Kg)</b>	48
<b>gross weight (Kg)</b>	58
<b>breadth (mm)</b>	355
<b>depth (mm)</b>	500
<b>height (mm)</b>	580

**PROFESSIONAL DESCRIPTION**

**REFRIGERATED MEAT GRINDER, with 32 MOUTH, THERMOELECTRIC COOLING SYSTEM, YIELD 500 Kg/h, with HAMBURGER PREPARATION, available in SINGLE-PHASE and THREE-PHASE versions :**

- high performance compact refrigerated mincer;
- **hermetic reducer in oil bath** ;
- reducer protected from liquids by a **double insulation system** ;
- **mouth and driving pin in AISI 304 stainless steel** ;
- rapid and robust mouth fixing system, patented quick mouth lock;
- removable **stainless steel hopper and QUADRO neck** for cleaning;
- **square infeed neck** for high productivity even in the second pass;
- **powerful ventilated motors** , for continuous use;
- **cooling system with thermoelectric module** : WITHOUT COMPRESSOR, without REFRIGERANT Gas, energy saving;
- thermoelectric module power: 70 Watt;
- **cooling on the neck and mouth** ;
- **digital control thermometer** ;
- IP 54 commands in 24 Volt with inversion (CE version);
- any maintenance does not require refrigeration;
- single-phase motor with thermal protection.

**Included :**

- plate Ø 4.5 mm

**Accessories/Options :**

- hamburger maker.
- hamburger molds

- bagger
- unger and semi-unger mouth
- giant hopper
- hopper cover in plexiglass

**CE mark**

#### AVAILABLE MODELS

##### SI-TC32BARCELLONAICEH/T



**REFRIGERATED MEAT MINCER, with 32 MOUTH, THERMOELECTRIC COOLING SYSTEM on neck and mouth, OUTPUT 500 Kg/h, version with HAMBURGER MACHINE predisposition, V.400/3, Kw.2,2, Weight 48 Kg, dim.mm.355x500x580h**

**€ 2.493,44**

*VAT excluded*

**Shipping to be calculated**

**Delivery**

##### SI-TC32BARCELLONAICEH/M



**REFRIGERATED MEAT MINCER, with 32 MOUTH, THERMOELECTRIC COOLING SYSTEM on neck and mouth, OUTPUT 500 Kg/h, version with HAMBURGER MACHINE predisposition, V.230/1, Kw.1,84, Weight 48 Kg, dim.mm.355x500x580h**

**€ 2.552,00**

*VAT excluded*

**Shipping to be calculated**

**Delivery**



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Comandi TC ICE  
TC ICE controls



Griglie di ventilazione TC ICE  
TC ICE airing take





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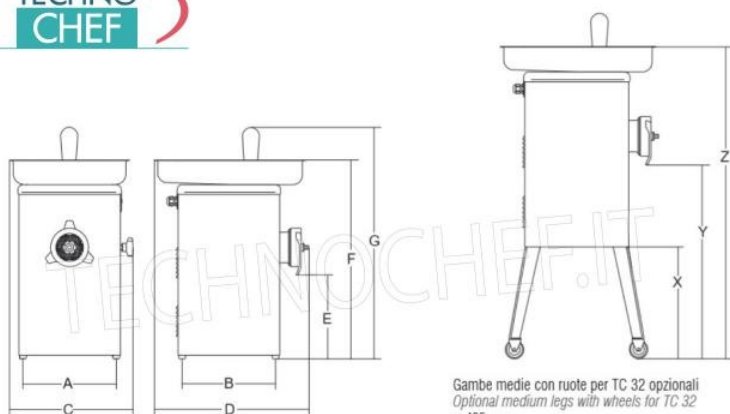


1/2 Unger

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Unger Totale



Gambe medie con ruote per TC 32 opzionali  
Optional medium legs with wheels for TC 32  
X: 435 mm  
Y: 685 mm  
Z: 1005 mm

Dimensioni mm						
A	B	C	D	E	F	G
250	320	355	500	260	580	690