



TECHNICAL CARD

net weight (Kg)	48
gross weight (Kg)	58
breadth (mm)	355
depth (mm)	500
height (mm)	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 GRINDER, with 32 MOUTH,
YIELD 500 Kg/h, V.400/3**

€ 2.493,44

VAT excluded
Shipping to be calculated

Delivery

SI-TC32BARCELLONAICEH/M



**REFRIGERATED MEAT GRINDER, with 32 MOUTH,
YIELD 500 Kg/h, V.230/1**

€ 2.552,00

VAT excluded
Shipping to be calculated

Delivery







Comandi TC ICE
TC ICE controls



Griglie di ventilazione TC ICE
TC ICE airing take





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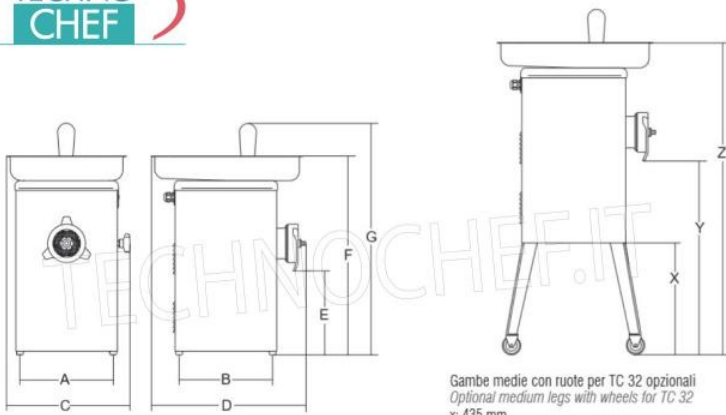


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1/2 Unger



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