

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

net weight (Kg)	60
gross weight (Kg)	82
breadth (mm)	637
depth (mm)	455
height (mm)	447

## PROFESSIONAL DESCRIPTION

# REFRIGERATED MEAT MINCER, with MOUTH 32, YIELD 650 Kg / h, available in SINGLE-PHASE or THREE-PHASE version :

- machine body entirely in AISI 304 stainless steel;
- powerful self-ventilated IP 55 motors for continuous use.
- oil bath gearbox with ground gears;
- reducer with double liquid protection system .;
- practical mouth fixing with interlocked lever (CE);
- high production grinding group completely in stainless steel;
- **neck introduction framework** for superb performance in the second pass;
- $\circ~$  removable interlocked hopper (CE) with neck up to the grinding area ;
- IP 67 stainless steel controls with inversion (CE);
- 150 Watt refrigeration system with R134 gas;
- $\circ~$  chilling on the neck, mouth and hopper ;

# Included :

o plate Ø mm 4,5

## Accessories / Optionals :

o total or partial unger mouths

# **CE** mark



**Delivery** from 8 to 15 days



SI-TC32NEVADAICE/M



REFRIGERATED MEAT MINCER, with 32 MOUTH, OUTPUT 650 Kg/h, V.230/1, Kw.1,84, Weight 60 Kg, dim.mm.637x455x447h

€ 3.592,08

VAT escluded

Shipping to be calculed

**Delivery** from 8 to 15 days

TECHNICAL CARD	
DESCRIPTION	PRICE/DELIVERY
MOUTH PROTECTION	€ 277,40  VAT escluded  Shipping to be calculed
	<b>Delivery</b> from 4 to 9 days
MOUTH 1/2 UNGER	€ 190,77  VAT escluded  Shipping to be calculed  Delivery from 4 to 9 days
UNGER TOTAL MOUTH	€ 241,64  VAT escluded  Shipping to be calculed  Delivery from 4 to 9 days
	MOUTH PROTECTION  MOUTH 1/2 UNGER









