



TECHNICAL CARD

net weight (Kg)	43
gross weight (Kg)	48
breadth (mm)	270
depth (mm)	410
height (mm)	545

PROFESSIONAL DESCRIPTION

REFRIGERATED MEAT MINCER "Type 22" with stainless steel grinding group, available in SINGLE-PHASE and THREE-PHASE versions :

- ideal for medium-sized butcher's shops , supermarkets and catering ;
- refrigeration of the hopper , the feed neck and the grinding group at a temperature of + 4°C with internal refrigeration unit
- fixed hopper;
- **AISI 304 stainless steel structure ;**
- **front controls ;**
- **grinding group in AISI 304 stainless steel ;**
- **mincer hourly production 150-250 Kg/h ;**
- **Refrigerant gas R134a ;**
- great versatility in compact dimensions;
- side grinding group locking;
- **U-turn .**

CE mark

AVAILABLE MODELS

FM-T22REF/T

Refrigerated meat mincer "Type 22", FIMAR, with stainless steel mincing unit and front controls, V.400/3+N, Kw.1.1, Weight 43 Kg, dim.mm.270x410x545h

€ 1.789,85

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



FM-T22REF/M



Refrigerated meat mincer "Type 22", FIMAR, with stainless steel mincing unit and front controls, V.230/1, Kw.1.1, Weight 43 Kg, dim.mm.270x410x545h

€ 1.838,22

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days