

**TECNOSERVICE'21 srl** by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

| gross weight (Kg) 48   breadth (mm) 270   depth (mm) 410 | net weight (Kg)   | 43  |
|--|-------------------|-----|
| depth (mm) 410   | gross weight (Kg) | 48  |
| -  | breadth (mm)      | 270 |
|  | depth (mm)        | 410 |
| height (mm) 545  | 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 escluded Shipping to be calculed

Delivery from 4 to 9 days



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 escluded Shipping to be calculed

Delivery from 4 to 9 days