



PROFESSIONAL DESCRIPTION

PROFESSIONAL MEAT MINCER 'TYPE 22' production 250 kg/h, FIMAR brand:

- polished aluminum structure ;
- hopper and mold in stainless steel ;
- completely REMOVABLE STAINLESS STEEL grinding unit ;
- meat inlet mouth 'Type 22', diameter 52 mm ;
- reduction gear with oil bath gears;
- supplied: 82 mm diameter stainless steel mold (6 mm diameter holes) and self-sharpening stainless steel knife .
- **Optional:** reverse gear.
- **Accessories:** perforated plates and knives, funnels for stuffing diameter 15 mm - 20 mm - 30 mm.
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- **CE standards**

MADE IN ITALY

TECHNICAL CARD

net weight (Kg)	25
gross weight (Kg)	27
breadth (mm)	450
depth (mm)	290
height (mm)	520

AVAILABLE MODELS


FM22TE-T

Meat mincer 'TYPE 22', Removable stainless steel meat mincing unit, YIELD 250 Kg / h, Three-phase V. 380/3

Meat mincer with polished aluminum structure, stainless steel grinding unit and hopper, TYPE 22 meat inlet diameter 52 mm, HOURLY PRODUCTION 250 kg / h, THREE-PHASE VERSION V 380/3, Kw 1,1, weight 25 kg, dimensions 450x290x520h mm

€ 604,68

 VAT excluded
 Shipping to be calculated

Delivery



Meat mincer 'TYPE 22', Removable stainless steel meat mincing unit, YIELD 250 Kg / h, Single-phase V 230/1

Meat mincer with polished aluminum structure, stainless steel grinding unit and hopper, TYPE 22 meat inlet diameter 52 mm, HOURLY PRODUCTION 250 kg / h, SINGLE-PHASE VERSION V 230/1, Kw 1,1, weight 25 kg, dimensions 450x290x520h mm

€ 633,70

VAT excluded

Shipping to be calculated

Delivery