

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

REFRIGERATED MEAT MINCER, with MOUTH 22, THERMOELECTRIC COOLING SYSTEM, YIELD 350 Kg / h, available in SINGLE-PHASE and THREE-PHASE version:

- high performance compact refrigerated meat mincer;
- hermetic reducer in oil bath;
- reducer protected from liquids by a **double insulation system**;
- mouth and driving pin in AISI 304 stainless steel;
- quick and robust mouth fixing system;
- QUADRO hopper and neck in stainless steel removable for cleaning;
- **square introduction neck** for high productivity even in the second pass;
- o powerful ventilated motors, for continuous use;
- cooling system with thermoelectric module: WITHOUT COMPRESSOR, Without REFRIGERANT gas, energy saving;
- thermoelectric module power: 70 Watt; Temperature in the Grinding Mouth: 10 ° C.
- $\circ\,$ cooling on the neck and mouth;
- $\quad \circ \ \, \text{digital control thermometer} \ ; \\$
- o 24 Volt IP 54 commands with inversion (CE version);
- any maintenance does not require a refrigeration technician;
- $\circ\;$ single-phase motor with thermal protection.

Included:

o plate Ø 4.5 mm

Accessories / Optionals :

- stuffer
- o giant hopper
- mouth unger and semiunger
- $\circ~$ mouth guard for use with plates Ø> 8
- o plexiglass hopper cover

CE mark

net weight (Kg)	34
gross weight (Kg)	44
breadth (mm)	310
depth (mm)	350
height (mm)	540

AVAILABLE MODELS

SI-TC22BARCELLONAICE/T



REFRIGERATED MEAT MINCER, with MOUTH 22, YIELD 350 $\rm Kg$ / h, V.400 / 3 + N REFRIGERATED MEAT MINCER, with MOUTH 22, with

REFRIGERATED MEAT MINCER, with MOUTH 22, with THERMOELECTRIC COOLING SYSTEM on neck and mouth, YIELD 350 Kg / h, V.400 / 3 + N, Kw.1,472, Weight 34 Kg, dim.mm.310x350x540h

€ 1.963,07

VAT escluded

Shipping to be calculed

Delivery

SI-TC22BARCELLONAICE/M



REFRIGERATED MEAT MINCER, with MOUTH 22, YIELD 350 Kg / h, V.230 / 1 $\,$

REFRIGERATED MEAT MINCER, with MOUTH 22, with THERMOELECTRIC COOLING SYSTEM on neck and mouth, YIELD 350 Kg / h, V.230 / 1, Kw.1,1, Weight 34 Kg, dim.mm.310x350x540h

€ 2.004,40

VAT escluded

Shipping to be calculed

Delivery









Comandi TC ICE TC ICE controls

Griglie di ventilazione TC ICE TC ICE airing take







