

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



## PROFESSIONAL DESCRIPTION

REFRIGERATED MEAT MINCER, MOUTH 22 Type, with THERMOELECTRIC COOLING SYSTEM and HAMBURGATOR PREPARATION, 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**;
- $\circ~$  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;
- powerful ventilated motors , for continuous use;
- $\circ \ \ \, \underline{\textbf{cooling system with thermoelectric module}}: \textbf{WITHOUT COMPRESSOR}, \textbf{Without REFRIGERANT gas, energy saving}; \\$
- thermoelectric module power: 70 Watt;
- $\circ\,$  cooling on the neck and mouth;
- digital and control thermometer;
- 24 Volt IP 54 commands with inversion (CE version);
- any maintenance does not require a refrigeration technician;
- single-phase motor with thermal protection.

## Included:

o plate Ø 4.5 mm

# Accessories / Optionals :

- hamburger press.
- $\circ\,$  molds for hamburger press
- stuffer
- mouth unger and semiunger
- giant hopper
- ∘ mouth guard for use with plates Ø> 8
- o plexiglass hopper cover

## **CE** mark

### **TECHNICAL CARD** net weight (Kg) 34 gross weight (Kg) 44 breadth (mm) 310 depth (mm) 350 height (mm) 540

## **AVAILABLE MODELS**

## SI-TC22BARCELLONAICEH/T



# REFRIGERATED MEAT MINCER, MOUTH 22, YIELD

**350 Kg / h, V.400 / 3** REFRIGERATED MEAT MINCER, with MOUTH 22, THERMOELECTRIC COOLING SYSTEM on neck and mouth, YIELD 350 Kg / h, version with HAMBURGATOR predisposition, V.433 / 3, Kw.1,472, Weight 34 Kg, dim.mm.310x350x540h

€ 2.087,05 VAT escluded Shipping to be calculed

Delivery

## SI-TC22BARCELLONAICEH/M



## **REFRIGERATED MEAT MINCER, MOUTH 22, YIELD** 350 Kg / h, V.230 / 1

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

€ 2.128,38 VAT escluded Shipping to be calculed

Delivery















Griglie di ventilazione TC ICE TC ICE airing take







