



PROFESSIONAL DESCRIPTION

REFRIGERATED MEAT GRINDER, with 32 MOUTH, THERMOELECTRIC COOLING SYSTEM, YIELD 500 Kg/h, with HAMBURGER PREPARATION, available in SINGLE-PHASE and THREE-PHASE versions :

- high performance compact refrigerated mincer;
- **hermetic reducer in oil bath ;**
- reducer protected from liquids by a **double insulation system ;**
- **mouth and driving pin in AISI 304 stainless steel ;**
- rapid and robust mouth fixing system, patented quick mouth lock;
- removable **stainless steel hopper and QUADRO neck** for cleaning;
- **square infeed neck** for high productivity even in the second pass;
- **powerful ventilated motors** , for continuous use;
- **cooling system with thermoelectric module** : WITHOUT COMPRESSOR, without REFRIGERANT Gas, energy saving;
- thermoelectric module power: 70 Watt;
- **cooling on the neck and mouth ;**
- **digital control thermometer ;**
- IP 54 commands in 24 Volt with inversion (CE version);
- any maintenance does not require refrigeration;
- single-phase motor with thermal protection.

Included :

- plate Ø 4.5 mm

Accessories/Options :

- hamburger maker.
- hamburger molds
- bagger
- unger and semi-unger mouth
- giant hopper
- hopper cover in plexiglass

CE mark

net weight (Kg)	48
gross weight (Kg)	58
breadth (mm)	355
depth (mm)	500
height (mm)	580

AVAILABLE MODELS

SI-TC32BARCELLONAICEH/T



REFRIGERATED MEAT GRINDER, with 32 MOUTH, YIELD 500 Kg/h, V.400/3

REFRIGERATED MEAT MINCER, with 32 SPOUT, THERMOELECTRIC COOLING SYSTEM on neck and spout, YIELD 500 Kg/h, version with HAMBURG MACHINE predisposition, V.400/3, Kw.2,2, Weight 48 Kg, dim.mm.355x500x580h

€ 2.493,44

VAT excluded
Shipping to be calculated

Delivery

SI-TC32BARCELLONAICEH/M



REFRIGERATED MEAT GRINDER, with 32 MOUTH, YIELD 500 Kg/h, V.230/1

REFRIGERATED MEAT MINCER, with 32 SPOUT, THERMOELECTRIC COOLING SYSTEM on neck and spout, YIELD 500 Kg/h, version with HAMBURG MACHINE predisposition, V.230/1, Kw.1,84, Weight 48 Kg, dim.mm.355x500x580h

€ 2.552,00

VAT excluded
Shipping to be calculated

Delivery



TECHNOCHEF.IT





Comandi TC ICE
TC ICE controls



Griglie di ventilazione TC ICE
TC ICE airing take





TECHNOCHEF.IT

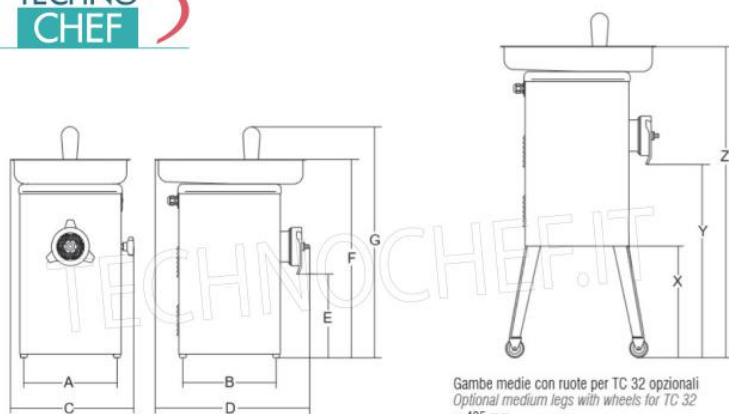


1/2 Unger

TECHNOCHEF.IT



Unger Totale



Gambe medie con ruote per TC 32 opzionali
Optional medium legs with wheels for TC 32
X: 435 mm
Y: 685 mm
Z: 1005 mm

Dimensioni mm

A	B	C	D	E	F	G
250	320	355	500	260	580	690