

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
LV9E0GF0000	Industrial grater, in stainless steel, production Kg / h 160, V 400/3, Kw 1,5, dim.mm. 560x300x495h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL THREE-PHASE GRATER 160 kg / h , suitable for grating Parmesan, hard cheeses, bread, almonds, chocolate:

- \circ body in stainless steel AISI 304 ,
- \circ large EXTRACTABLE mouth in AISI 304 stainless steel,
- $\circ\,$ collecting tank with sensor and protection ,
- $\circ\,$ punched roller in stainless steel ,
- o outlet mouth without grill,
- $\circ~$ motor with electronic brake,
- run and stop with low voltage NVR (24 V).
- Machine complies with CE standards concerning hygiene and safety.

TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	1,5	
net weight (Kg)	31	
gross weight (Kg)	34	
breadth (mm)	560	
depth (mm)	300	
height (mm)	495	