



PROFESSIONAL DESCRIPTION

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

- polished aluminum structure ;
- hopper and molds in stainless steel ;
- 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 with 6 mm diameter holes and self-sharpening stainless steel knife .
- **Optional:** reverse gear.
- **Accessories:** perforated plates and knives, funnels for stuffing with diameters of 15 mm - 20 mm - 30 mm, tomato press for vegetable purées.
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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

FM22SN-T



Meat mincer Type 22, Removable stainless steel meat mincing unit, Output 250 Kg / hour, Three-phase V. 380/3 + N

Meat mincer 'TYPE 22', with loading MOUTH diameter 52 mm, YIELD 250 Kg / h, Meat grinding unit in REMOVABLE stainless steel, THREE-PHASE V. 380/3 + N, Kw 1,1
Dim.mm 450x290x520h

Delivery from 4 to 9 days

FM22SN-M



Meat mincer Type 22, Removable stainless steel meat mincing unit, Output 250 Kg / hour, Single-phase V. 230/1

Meat mincer 'TYPE 22', with loading MOUTH diameter 52 mm, YIELD 250 Kg / h, Meat grinding unit in REMOVABLE stainless steel, SINGLE-PHASE V. 230/1, Kw 1,1 Dim.mm 450x290x520h

Delivery from 4 to 9 days