



#### 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;
- **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.**
- **cooling on the neck and mouth;**
- **digital 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 :**

- plate Ø 4.5 mm

**Accessories / Optionals :**

- stuffer
- giant hopper
- mouth unger and semiunger
- mouth guard for use with plates Ø > 8
- 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 Kg / h, V.400 / 3 + N

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

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

Delivery





Comandi TC ICE  
TC ICE controls



Griglie di ventilazione TC ICE  
TC ICE airing take

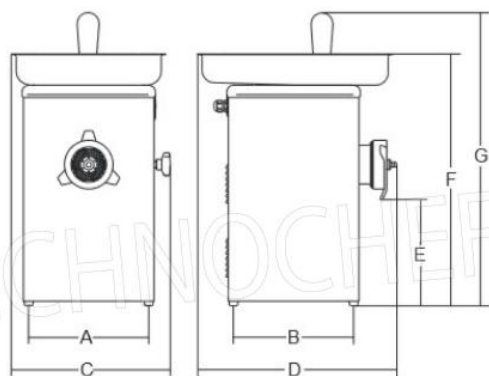




1/2 Unger



Unger Totale



Dimensioni mm						
A	B	C	D	E	F	G
250	185	310	350	225	540	615