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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

net weight (Kg)	34
gross weight (Kg)	44
breadth (mm)	310
depth (mm)	350
height (mm)	540

**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** ;
- 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;
- 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 :

• plate Ø 4.5 mm

## Accessories / Optionals :

• hamburger press.

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

## CE mark

















