



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**REFRIGERATED MEAT GRINDER, with BOCCA 32, RESA 650 Kg / h, available in SINGLE-PHASE or THREE-PHASE version :**

- **machine body totally in AISI 304 stainless steel ;**
- **powerful self-ventilated IP 55 motors** for continuous use.
- **oil bath gearbox with ground gears ;**
- reducer with **double liquid protection system ;**
- practical mouth fixing with interlocked lever (CE);
- **high production grinding unit completely in stainless steel ;**
- **with the introduction of the framework** for superb performance in the second pass;
- **interlocked removable hopper (CE) with neck up to grinding area ;**
- **stainless steel controls IP 67 with reversal (CE);**
- 150 Watt **refrigeration system** with R134 gas;
- **refrigeration on the neck, mouth and hopper ;**

#### Supplied :

- plate Ø mm 4.5

#### Accessories / Optionals :

- hamburger
- molds for hamburgers
- total or partial unger mouths

#### CE marking

#### TECHNICAL CARD

<b>net weight (Kg)</b>	60
<b>gross weight (Kg)</b>	82
<b>breadth (mm)</b>	637
<b>depth (mm)</b>	455
<b>height (mm)</b>	447

#### AVAILABLE MODELS

**SI-TC32NEVADAICEH/T**

**REFRIGERATED MEAT MINCER, with MOUTH 32, YIELD 650 Kg / h, V.400 / 3**  
 REFRIGERATED MEAT MINCER, with MOUTH 32, YIELD 650 Kg / h, version with predisposition for HAMBURGATRICE, V.400 / 3, Kw.2,2, Weight 60 Kg, dim.mm.637x455x447h

**Delivery** from 8 to 15 days**SI-TC32NEVADAICEH/M**

**REFRIGERATED MEAT MINCER, with MOUTH 32, YIELD 650 Kg / h, V.230 / 1**  
 REFRIGERATED MEAT MINCER, with MOUTH 32, YIELD 650 Kg / h, version with predisposition for HAMBURGATRICE, V.230 / 1, Kw.1.84, Weight 60 Kg, dim.mm.637x455x447h

**Delivery** from 8 to 15 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****SI-STAMPOT100**

**ROUND LAMPS MACHINE Ø 100**  
 Round Hamburger Mold, diameter 100, gr.140 c.

**Delivery** from 4 to 9 days**SI-STAMPOT110**

**HOLLOW MOLDING MACHINE Ø 110**  
 Round Hamburger Mold, diameter 110, gr.155 c.

**Delivery** from 4 to 9 days**SI-STAMPOVA**

**OVAL LAMINATING MOLD**  
 Oval Hamburger Mold, dim.mm.96x115, gr.130 c.

**Delivery** from 4 to 9 days**SI-STAMPOQ**

**SQUARE MOLDING MACHINE**  
 Square Hamburger Mold, dim.mm.100x100, gr.150 c.

**Delivery** from 4 to 9 days**SI-STAMPOR**

**RECTANGULAR BURGER MOLD**  
 Rectangular Hamburger Mold, dim.mm.100x125, gr.190 c.

**Delivery** from 4 to 9 days**SI-STAMPOCP**

**MUSHROOM MUSHROOMS THICK OF CHICKEN**  
 Molding Hamburger Thigh of Chicken, dim.mm.90x117, gr.105 c.

**Delivery** from 4 to 9 days

**SI-STAMPOP****Delivery** from 4 to 9 days**MOLDS FOR BURGERS**

Hamburger Mold Meatballs, Ø 40 mm, gr.20 (x4) c.

**SI-PBTC32****MOUTH PROTECTION**

Mouth protection for plates Ø &gt; 8

**Delivery** from 4 to 9 days**SI-STAMPOREG****Delivery** from 4 to 9 days**ADJUSTABLE BODY MOLD**

Adjustable Hamburger Mold, 100 - 200 gr, from round to oval.

**SI-BUP32****Delivery** from 4 to 9 days**MOUTH 1/2 UNGER**

Mouth 1/2 unger (on stainless steel spout)

**SI-HAM****Delivery** from 4 to 9 days**FORMAT M HAMBURGATRICE**

Format M Hamburgatrice

**SI-BUT32****Delivery** from 4 to 9 days**UNGER TOTAL MOUTH**

Total unger mouth + stainless steel spacer



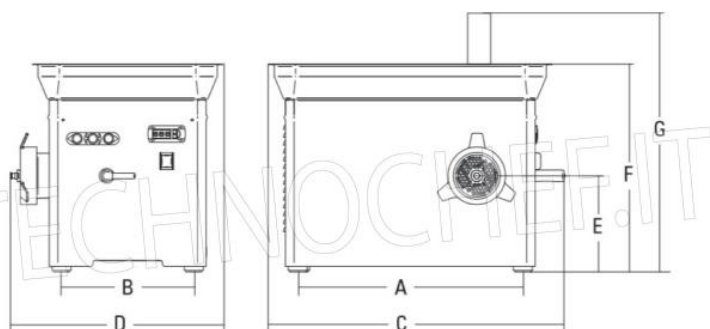
Comandi



1/2 Unger



Unger Totale



Dimensioni mm						
A	B	C	D	E	F	G
480	285	637	455	207	447	551