



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Professional MEAT MINCER 'TYPE 12' production 160 kg/h, FIMAR brand:

- polished aluminum structure ;
- hopper and mold in stainless steel ;
- **FULLY REMOVABLE ALUMINUM** grinding unit ;
- meat inlet mouth 'Type 12', diameter 52 mm ;
- reducer with oil bath gears .

Supplied:

- **Stainless steel mold** diameter 69 mm with **holes** diameter **6 mm**
- **self-sharpening stainless steel knife** .

Optional:

- reverse.

Accessories:

- perforated plates and knives
- funnels for stuffing diameter 15 mm - 20 mm - 30 mm
- tomato press for vegetable purées.

CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	20
gross weight (Kg)	22
breadth (mm)	400
depth (mm)	290
height (mm)	510

AVAILABLE MODELS

FM-12TS-T/A**Meat mincer Type 12, Professional, fully removable aluminum meat grinding unit, three-phase V.380/3+N**

Meat mincer 'TYPE 12' with loading MOUTH diameter 52 mm, YIELD 160 Kg/h, FULLY REMOVABLE ALUMINUM meat grinding unit, V. 400/3, Kw.0.75, weight 20 Kg, dim.mm.400x290x510h

Delivery**FM-12TS-M/A****Type 12 Meat Mincer, Professional, Totally Removable Aluminum Meat Grinding Group, Single Phase V. 230/1**

Meat mincer 'TYPE 12' with loading MOUTH diameter 52 mm, YIELD 160 Kg/h, FULLY REMOVABLE ALUMINUM meat grinding unit, V. 230/1, Kw.0.75, weight 20 Kg, dim.mm.400x290x510h

Delivery