



PROFESSIONAL DESCRIPTION

PROFESSIONAL MEAT MINCER WITH HOODED 'TYPE 32' production 500 kg/h, FIMAR brand:

- stainless steel structure ;
- hopper and mold in stainless steel ;
- MEAT mincing unit in REMOVABLE ALUMINUM ;
- meat inlet mouth 'Type 32', diameter 76 mm ;
- reduction gear with oil bath gears;

Supplied:

- Stainless steel mold diameter 99 mm with holes diameter 6 mm
- self-sharpening stainless steel knife .

Accessories:

- perforated plates and knives
- funnels for stuffing diameter 20 mm - 30 mm.

CE standards

Made in Italy

TECHNICAL CARD

breadth (mm)	490
depth (mm)	340
height (mm)	530

AVAILABLE MODELS

FM-32RS-T/A



CARENATO TYPE 32 meat mincer, ALUMINUM meat grinding unit, Yield 500 kg/h, THREE-PHASE V.380/3

Delivery

Meat mincer with stainless steel structure, aluminum grinding unit, 'TYPE 32' mouth, meat inlet diameter 52 mm, HOURLY PRODUCTION 500 kg/h, THREE-PHASE VERSION V 380/3, Kw 2.2, weight 43 kg, dimensions 490x340x530h mm

FM-32RS-M/A



CARENATO TYPE 32 meat mincer, ALUMINUM meat grinding unit, Yield 500 kg/h, SINGLE PHASE V.230/1

Delivery

Meat mincer with stainless steel structure, aluminum grinding unit, 'TYPE 32' mouth, meat inlet diameter 52 mm, HOURLY PRODUCTION 500 kg/h, SINGLE-PHASE VERSION V 230/1, Kw 2.2, weight 53 kg, dimensions 490x340x530h mm

