



food technology



Meat mincer TC12 / 2000 Series

Built for the modern needs of butchers, hotels, restaurants and communities. The meat mincer TCE mod. 12 / Series 2000 is fully compliant with international accident prevention regulations. Equipped with a helical steel gear reducer, very silent, in oil bath. Casing, hopper and meat bowl in 18/8 stainless steel. The grinding unit is entirely made of 18/8 stainless steel or cast iron. The hopper and grinding unit can be easily removed from the machine body for thorough cleaning. Ventilated motor.

Mincing unit: stainless steel or cast iron

STANDARD EQUIPMENT: self-sharpening and stainless steel knife and plate $\text{Ø}=6$, stainless steel hopper and meat bowl, pestle, shuko plug if single-phase.

OPTIONAL: Partial unger mouth (1 s/s precutter plate + 1 s/s plate $\text{Ø} 4,5$ + 1 s/s knife), electropolished surface, reverse with speed variator, funnels for filling, reverse gear.

Technical features

MOTOR POWER

HP 1 - Kw 0,75

WEIGHT

Kg 25

OUTPUT PER HOUR

Kg 140 approx

MEAT INLET

52 mm

MEAT MINCER MOUTH DIAMETER

70 mm

DIMENSION

cm 23x44,5x38h

PACKAGE DIMENSIONS

cm 49x27x46,5