



food technology



Meat mincer TC 12 R

Built for the modern needs of butchers, hotels, restaurants and communities. The meat mincer TCE mod. 12 is fully compliant with international accident prevention regulations. Equipped with a helical steel gear reducer, very silent, in oil bath. Special aluminium alloy casing with engine head covered by a stainless steel band, 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 Ø=6mm, s/s hopper and meat bowl, pestle, shuko plug if single-phase.

OPTIONAL: Partial unger mouth (1 s/s precutter plate + 1 s/s plate Ø 4,5mm + 1 s/s knife), funnels for filling, reverse gear.

Technical features

MOTOR POWER : HP 1 - Kw 0,75

WEIGHT : Kg 22

OUTPUT PER HOUR : Kg 140 circa

MEAT INLET : 52 mm

MEAT MINCER MOUTH DIAMETER : 70 mm

DIMENSION : cm 24x40x40h

PACKAGE DIMENSIONS : cm 49x27x46,5