

Cod: 8987017004012

Professional Unger meat grinder Ø 220 mm single-phase cast-iron grinding unit



Description

Central European cuisine is world famous for the preparation of fine meat sausages. The mincer is capable of rendering processed meat into a homogenous mixture. With a series of mincers that mount double-edged knives and a series of plates with different holes. The product is equipped with 2 plates with 0 mm and 6 mm holes + 1 knife and heat protection.

Dimensions

Diametro Bocca	220 mm
Diametro bocca d'entrata	52 mm
Diametro bocca d'uscita	82 mm

Dimensioni imballo	300x480x520 mm
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Technical data

Alimentazione	Electric
Frequenza	50 Hz
Materiale gruppo macinazione	cast iron
Peso	25 kg
Potenza Elettrica	1.1 kW
Voltaggio	230 V

Standard equipment

In dotazione	2 piastre con foro da 0 mm e 6 mm + 1 coltello e protezione termica.
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