

Cod: 9034003019012

Unger meat grinder FM line three-phase mouth Ø 120 mm grinding unit cast iron



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. It also features a stainless steel casing with an upgraded ventilated motor and thermal. The success of this equipment has been noted especially in countries such as Germany, Austria, Hungary, Russia, Poland, Switzerland and France. The product is equipped with 2 plates with 0 mm and 6 mm holes + 1 knife and thermal protection.

Dimensions

Diametro Bocca	120 mm
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Diametro bocca d'entrata	52 mm
Diametro bocca d'uscita	70 mm
Dimensioni imballo	300x480x520 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Materiale gruppo macinazione	cast iron
Peso	24 kg
Potenza Elettrica	1.1 kW
Voltaggio	230 V, 400 V

Standard equipment

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