

Cod: 9034004019012

Unger meat grinder FM line single-phase Ø 120 mm mouth 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. 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

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| 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

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

Standard equipment

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