

Cod: 9040019003011

Meat mincer with fully extractable unit Ø mouth 120 mm three-phase stainless steel grinding unit



Description

Machine with completely removable mincing unit, allowing it to be placed in the refrigerator without having to be cleaned of minced meat residues after each use in accordance with HACCP hygiene regulations. Alternatively also dishwasher safe (stainless steel version only). Polished aluminium casing with stainless steel hopper - meat inlet opening \varnothing 52 mm - gearbox with oil-bath gears - enterprise system with stainless steel plate (holes \varnothing 6 mm) and self-sharpening stainless steel knife included. Optional: Unger system for very fine minced meat (e.g. sausage) - reverse gear. Accessories: perforated plates and knives - bagging funnels \varnothing 15 mm / 20 mm - vegetable puree machine.

Dimensions

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|--------------------------|----------------|
| Diametro Bocca | 120 mm |
| Diametro bocca d'entrata | 52 mm |
| Dimensioni esterne | 400x290x510 mm |
| Dimensioni imballo | 470x300x480 mm |

Technical data

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|------------------------------|-----------------|
| Alimentazione | Electric |
| Frequenza | 50 Hz |
| Materiale gruppo macinazione | stainless steel |
| Peso | 20 kg |
| Potenza Elettrica | 0.75 kW |
| Produzione Kg/h | 160 Kg/h |
| Voltaggio | 400 V |

Standard equipment

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| In dotazione | sistema enterprise con piastra inox (fori \varnothing 6 mm) e coltello inox autoaffilante. |
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