

Cod: 9040019003012

Meat mincer with fully extractable unit Ø mouth 120 mm three-phase cast iron 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

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

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Materiale gruppo macinazione	cast iron
Peso	20 kg
Potenza Elettrica	0.75 kW
Produzione Kg/h	160 Kg/h
Voltaggio	400 V

Standard equipment

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