



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**REFRIGERATED MEAT MINCER, MOUTH 22 Type, with THERMOELECTRIC COOLING SYSTEM and HAMBURGATOR PREPARATION, YIELD 350 Kg / h, available in SINGLE-PHASE and THREE-PHASE version:**

- high performance compact refrigerated meat mincer;
- **hermetic reducer in oil bath** ;
- reducer protected from liquids by a **double insulation system** ;
- **mouth and driving pin in AISI 304 stainless steel** ;
- quick and robust fixing system;
- **QUADRO hopper and neck in stainless steel** removable for cleaning;
- **square introduction neck** for high productivity even in the second pass;
- **powerful ventilated motors** , for continuous use;
- **cooling system with thermoelectric module** : WITHOUT COMPRESSOR, Without REFRIGERANT gas, energy saving;
- thermoelectric module power: 70 Watt;
- **cooling on the neck and mouth**;
- **digital and control thermometer** ;
- 24 Volt IP 54 commands with inversion (CE version);
- any maintenance does not require a refrigeration technician;
- single-phase motor with thermal protection.

**Included :**

- plate Ø 4.5 mm

**Accessories / Optionals :**

- hamburger press.
- molds for hamburger press
- stuffer
- mouth unger and semiunger
- giant hopper
- mouth guard for use with plates Ø > 8
- plexiglass hopper cover

**CE mark**

#### TECHNICAL CARD

<b>net weight (Kg)</b>	34
<b>gross weight (Kg)</b>	44
<b>breadth (mm)</b>	310
<b>depth (mm)</b>	350
<b>height (mm)</b>	540

#### AVAILABLE MODELS

##### SI-TC22BARCELLONAICEH/T



**REFRIGERATED MEAT MINCER, MOUTH 22, YIELD 350 Kg / h, V.400 / 3**  
 REFRIGERATED MEAT MINCER, with MOUTH 22, THERMOELECTRIC COOLING SYSTEM on neck and mouth, YIELD 350 Kg / h, version with HAMBURGATOR predisposition, V.433 / 3, Kw.1,472, Weight 34 Kg, dim.mm.310x350x540h

**€ 1.983,73**

*VAT excluded*  
**Shipping to be calculated**

**Delivery**

##### SI-TC22BARCELLONAICEH/M



**REFRIGERATED MEAT MINCER, MOUTH 22, YIELD 350 Kg / h, V.230 / 1**  
 REFRIGERATED MEAT MINCER, with MOUTH 22, THERMOELECTRIC COOLING SYSTEM on neck and mouth, YIELD 350 Kg / h, version with HAMBURGATOR predisposition, V.230 / 1, Kw.1,1, Weight 34 Kg, dim.mm.310x350x540h

**€ 2.025,06**

*VAT excluded*  
**Shipping to be calculated**

**Delivery**







Comandi TC ICE  
*TC ICE controls*



Griglie di ventilazione TC ICE  
*TC ICE airing take*

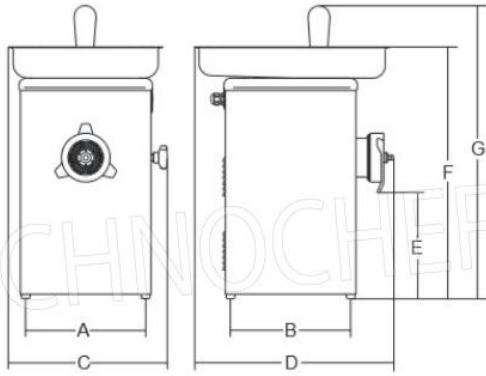


1/2 Unger



Unger Totale





Dimensioni mm						
A	B	C	D	E	F	G
250	185	310	350	225	540	615