

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE     | DESCRIPTION                                | PRICE/DELIVERY                      |
|----------|--|-------------------------------------|
| SI-BUP22 | Mouth 1/2 unger (on stainless steel spout) | <b>€ 183,70</b> <i>VAT escluded</i> |

Shipping to be calculed

Delivery from 4 to 9 days

€ 3.189,13 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

## PROFESSIONAL DESCRIPTION

## **TECHNICAL CARD**

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

## SI-TC22NEVADAICEH



Technochef - REFRIGERATED MEAT GRINDER, with BOCCA 22, mod. TC22NEVADA, Professional, Industrial

REFRIGERATED MEAT GRINDER, with BOCCA 22, YIELD 350 Kg / h, brand SIRMAN, version with preparation for HAMBURGATRICE, V.230 / 1, Kw.1,1, Weight 48 Kg, dim.mm.512x390x481h

## SI-TC22NEVADAICE



Technochef - REFRIGERATED MEAT GRINDER, MOUTH 22, YIELD 350 kg/h, mod. TC22NEVADAICE

REFRIGERATED MEAT GRINDER, with 22 MOUTH, YIELD 350 Kg/h, brand SIRMAN, Professional, Industrial, V.230/1, Kw.1,1, Weight 48 Kg, dim.mm.512x390x481h € 3.065,14 VAT escluded

Shipping to be calculed

**Delivery** from 8 to 15 days