

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

REFRIGERATED MEAT MINCER "Type 22" with stainless steel grinding unit, available in SINGLE-PHASE and THREE-PHASE version:

- $\circ~$ ideal for medium-sized butcher's shops , supermarkets and for catering ;
- refrigeration of the hopper, the feed neck and the grinding group at temp. + 4 ° C. with internal refrigerating unit
- fixed hopper;
- structure in AISI 304 stainless steel;
- front controls;
- o grinding group in stainless steel AISI 304;
- ∘ hourly production 150-250 Kg;
- great versatility in compact dimensions;
- lateral grinding group locking;
- reversal of gear .

CE mark

TECHNICAL CARD	
net weight (Kg)	43
gross weight (Kg)	48
breadth (mm)	270
depth (mm)	410
height (mm)	545
height (mm)	545

AVAILABLE MODELS

FM-T22REF/M



Stainless Steel Refrigerated Meat Mincer " Type

22 '', SINGLE PHASE, V.230 / 1
" Type 22 " refrigerated meat mincer, FIMAR, with stainless steel mincing unit and front controls, V.230 / 1, Kw.1,1, Weight 43 Kg, dim.mm.270x410x545h

€ 1.838,22 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

FM-T22REF/T



Stainless Steel Refrigerated Meat Mincer " Type 22 ", THREE-PHASE, V.400 / 3 + N " Type 22 " refrigerated meat mincer, FIMAR, with stainless steel mincing unit and front controls, V.400 / 3 + N, Kw.1,1, Weight 43 Kg, dim.mm.270x410x545h

€ 1.789,85 VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days