



PROFESSIONAL DESCRIPTION

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

- 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 ;
- 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

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 excluded
Shipping to be calculated

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 excluded
Shipping to be calculated

Delivery from 4 to 9 days