

REFRIGERATED MEAT MINCER 22REF

SKU: 22REF



ADDITIONAL INFORMATION

Power Kw	<u>1.1</u>
power supply	<u>230V/1N/50Hz -230-400V/3N/50Hz</u>
Hourly production meat mincer (Kg/h)	<u>150÷250 Kg/h</u>
Cooling gas	<u>R134a</u>
Machine dimensions (l x l x h mm)	<u>270 x 410 x 545h (mm)</u>
net weight (kg)	<u>43</u>
gross weight (Kg)	<u>48</u>
packaging dimensions (l x l x h mm)	<u>760 x 600 x 770h (mm)</u>
packaging volume (m3)	<u>0.350</u>

Perfect for medium-sized butcher's shops, supermarkets and restaurants. Refrigerated hopper, feeding neck and grinding unit - T22REF ø 52 mm meat inlet - working temperature +4° - static hopper - great versatility in compact dimensions - grinding unit and casing in stainless steel AISI 304 - frontal controls - grinding unit side locking - reverse function - low voltage controls.

