

SPECIFICATIONS

ARTICLE

Designation : **Electric meat mincer N°82 Diameter 82 mm**

Code bobet : **20692**

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

STAINLESS STEEL MEAT MINCER N°82 D82 :

1,5 CV - DOUBLE CUT - STAINLESS STEEL UNGER 3 N°82 - DIAMETER 82 MM

- Tabletop meat mincer, full stainless steel with external frame

BENEFITS OF THIS CONCEPTION :

- * No risk of blockage of the body in the chopper
- * Less heating of the product to be chopped
- * Better hygiene as meat does not pass through the machine
- * Easier to clean
- * Quick release

- Full in stainless steel 304
- Powerful reducing, DRC construction with bronze gear
- Removable hopper and body without any tool
- Fit with reversing
- Low voltage power supply in weatherproof housing with slide (easier service access)

TECHNICAL CHARACTERISTICS

- Double cut system (UNGER) = standard equipment : 1 pre-cut plate + 1 double-cut knife + 1 plate diameter 3 mm
- Flow : 350 kg/hour
- Motor : 1.5CV / 1.1 KW - Single-phase 220-240V (50 Hz)
- Dimensions : 560 x 340 x 445 mm
- Weight : 36 kg

APPLICATIONS

Machine for shop designed for an intermittent work (chopped steak)

Catering, communities, food laboratories, cafeterias and artisanal butchers...

