COMBINED MEAT MINCER PROFESSIONAL GRATER FAMA MOD. 12 - THREE-PHASE 380V - HP1 - CE

MEAT MINCER GRATER FAMA SERIES TG SEMIPROFESSIONAL MODEL 12 THREE-PHASE





SOLUZIONIFOODSERVICE

PRODUCT DESCRIPTION:

Indispensable multifunctional appliance in any modern kitchen. Very fast as a mincer for pork, beef, poultry and game; functional and fast grater for hard cheeses, bread, biscuits, dried fruit. An irreplaceable appliance for working various foods in the best possible way to obtain condiments, sausages, ragù. Ingeniously versatile, it also makes it possible to cut some soft cheeses such as mozzarella or to obtain various types of pasta. Grinding block removable from the machine body for easy cleaning. Grater part protected by a protective grate at the outlet and an interlock which intervenes when the presser safety threshold is exceeded. In compliance with current regulations.

CHARACTERISTICS:

Power supply: 380 VOLT THREE-PHASE

Power: 0.75 (1.00) Kwatt/Hp

Mincer RPM: 200 Grater RPM: 1400

Hourly meat mincer production: 200 Kg

Hourly grater production: 50 Kg

Mincer mouth: 70ø

Grater mouth: 140x80 mm

Supplied plate: 6ø

Grinding group: Stainless steel, Aluminium, Cast iron

Net weight: 22.0/20.0 Kg Gross weight: 24.5/22.5 kg

Machine dimensions: 550x200x460 mm

Packing size: 590x300x430m

