Technical data sheet

Product features

Meat mincer 2 grinding groups removable grinding unit 300 kg/h 400 V / 3N		
Model	**SAP Code**	00004839
TS 22 D	**A group of articles - web**	Meat grinders



- Composition for meat grinders: Two-fold
- Maximal production per hour [kg/h]: 300
- Unmountable head: Yes
- Material: Stainless steel
- Diameter of inner matrix [mm]: 8 + 4,5
- Diameter of outer matrix [mm]: 80
- Standard equipment for device: plastic push pin
- Suitable consumer: suitable for production plants
- Additional information: tomato press can be purchased
- Main switch: Yes

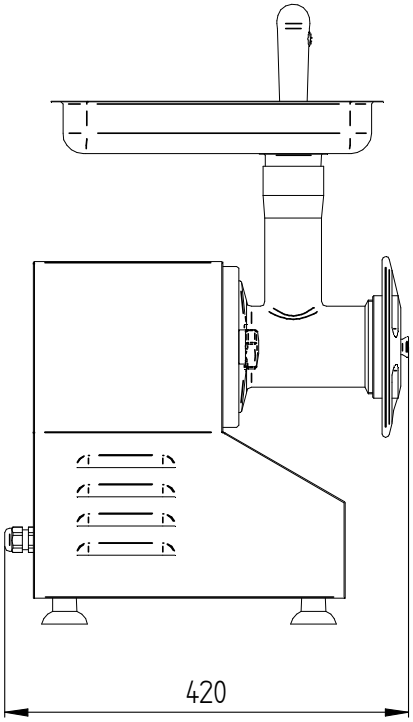
SAP Code	00004839	**Power electric [kW]**	1.100
Net Width [mm]	300	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	420	**Maximal production per hour [kg/h]**	300
Net Height [mm]	520	**Unmountable head**	Yes
Net Weight [kg]	31.00	**Composition for meat grinders**	Two-fold

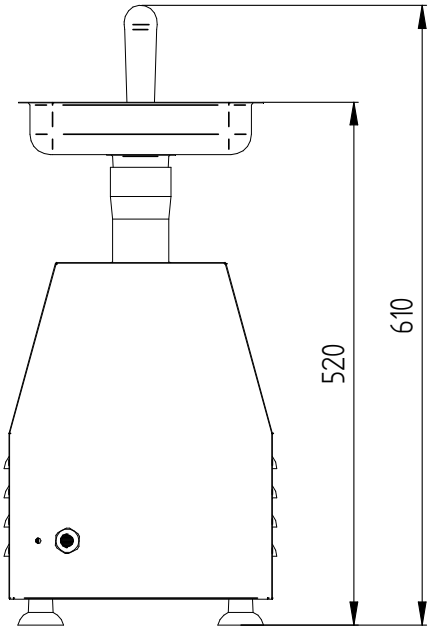
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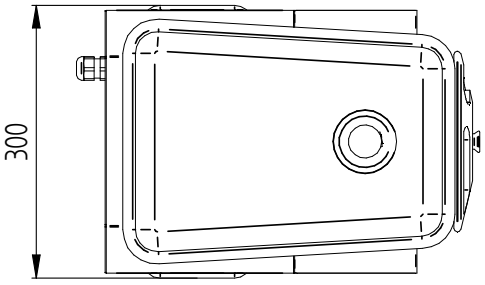
Technical data sheet

Technical drawing

Meat mincer 2 grinding groups removable grinding unit 300 kg/h 400 V / 3N		
Model	**SAP Code**	00004839
TS 22 D	**A group of articles - web**	Meat grinders







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Technical data sheet

Product benefits

Meat mincer 2 grinding groups removable grinding unit 300 kg/h 400 V / 3N		
Model	**SAP Code**	00004839
TS 22 D	**A group of articles - web**	Meat grinders

1 **Double fold**

better product processing

- thanks to the double composition, the machine provides multiple food processing options and thus saves costs and time by grinding it to the desired fineness and texture in one go

2 **Production 300kg/h**

large capacity

- great price/performance ratio
- time and cost saving

3 **All-stainless design**

robustness
purity

- long service life
- very easy to clean

4 **Removable head**

easy maintenance
hygienic cleanliness

- thanks to the removable head, it is much easier to clean and thus saves time
- better cleaning quality ensures hygienic safety

5 **Stainless steel hopper**

easy maintenance
hygienic cleanliness

- very long hopper life due to robustness
- very easy to maintain hygienic cleanliness thanks to smooth surface and rounded corners

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Technical data sheet

Technical parameters

Meat mincer 2 grinding groups removable grinding unit 300 kg/h 400 V / 3N		
Model	**SAP Code**	00004839
TS 22 D	**A group of articles - web**	Meat grinders

1. **SAP Code:**
   00004839
2. **Net Width [mm]:**
   300
3. **Net Depth [mm]:**
   420
4. **Net Height [mm]:**
   520
5. **Net Weight [kg]:**
   31.00
6. **Gross Width [mm]:**
   410
7. **Gross depth [mm]:**
   560
8. **Gross Height [mm]:**
   680
9. **Gross Weight [kg]:**
   40.00
10. **Device type:**
    Electric unit
11. **Material:**
    Stainless steel
12. **Power electric [kW]:**
    1.100
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Control type:**
    Mechanical
15. **Suitable consumer:**
    suitable for production plants
16. **Main switch:**
    Yes
17. **Unmountable head:**
    Yes
18. **Maximal production per hour [kg/h]:**
    300
19. **Standard equipment for device:**
    plastic push pin
20. **Additional information:**
    tomato press can be purchased
21. **Composition for meat grinders:**
    Two-fold
22. **Diameter of inner matrix [mm]:**
    8 + 4,5
23. **Diameter of outer matrix [mm]:**
    80
24. **Inverse of device:**
    Yes
25. **Cross-section of conductors CU [mm²]:**
    1

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