Technical data sheet

Product features

Meat mincer 2 grinding groups removable grinding unit 500 kg/h 400 V / 3N		
Model	**SAP Code**	00004841
TS 32 D	**A group of articles - web**	Meat grinders



- Composition for meat grinders: Two-fold
- Maximal production per hour [kg/h]: 500
- Unmountable head: Yes
- Material: Stainless steel
- Diameter of inner matrix [mm]: 8 + 4,5
- Diameter of outer matrix [mm]: 100
- Standard equipment for device: plastic push pin
- Suitable consumer: suitable for meat and sausage shops
- Additional information: tomato press can be purchased
- Main switch: Yes

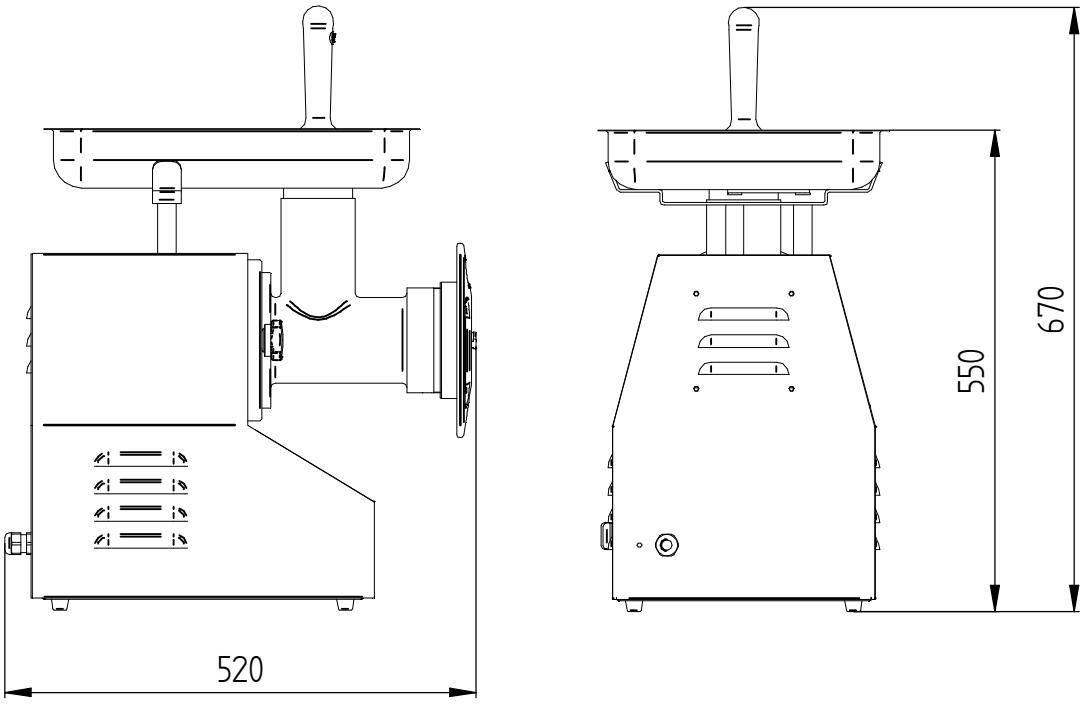
SAP Code	00004841	**Power electric [kW]**	2.200
Net Width [mm]	320	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	520	**Maximal production per hour [kg/h]**	500
Net Height [mm]	550	**Unmountable head**	Yes
Net Weight [kg]	53.00	**Composition for meat grinders**	Two-fold

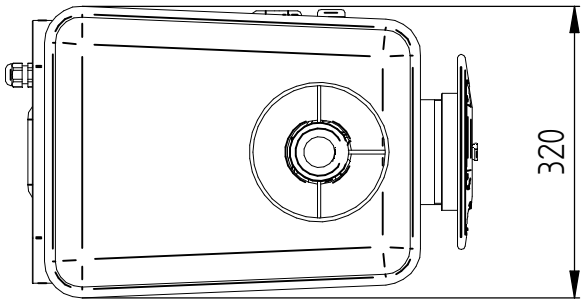
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391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Meat mincer 2 grinding groups removable grinding unit 500 kg/h 400 V / 3N		
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Product benefits

Meat mincer 2 grinding groups removable grinding unit 500 kg/h 400 V / 3N		
Model	**SAP Code**	00004841
TS 32 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 500kg/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 500 kg/h 400 V / 3N		
Model	**SAP Code**	00004841
TS 32 D	**A group of articles - web**	Meat grinders

1. **SAP Code:**
   00004841
2. **Net Width [mm]:**
   320
3. **Net Depth [mm]:**
   520
4. **Net Height [mm]:**
   550
5. **Net Weight [kg]:**
   53.00
6. **Gross Width [mm]:**
   420
7. **Gross depth [mm]:**
   570
8. **Gross Height [mm]:**
   680
9. **Gross Weight [kg]:**
   59.00
10. **Device type:**
    Electric unit
11. **Material:**
    Stainless steel
12. **Power electric [kW]:**
    2.200
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Suitable consumer:**
    suitable for meat and sausage shops
15. **Main switch:**
    Yes
16. **Unmountable head:**
    Yes
17. **Maximal production per hour [kg/h]:**
    500
18. **Standard equipment for device:**
    plastic push pin
19. **Additional information:**
    tomato press can be purchased
20. **Composition for meat grinders:**
    Two-fold
21. **Diameter of inner matrix [mm]:**
    8 + 4,5
22. **Diameter of outer matrix [mm]:**
    100
23. **Inverse of device:**
    Yes
24. **Cross-section of conductors CU [mm²]:**
    1

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