Technical data sheet

Product features

Meat mincer 2 grinding groups removable grinding unit 160 kg/h 400 V / 3N		
Model	**SAP Code**	00004837
TS 12/D ET	**A group of articles - web**	Meat grinders



- Composition for meat grinders: Two-fold
- Maximal production per hour [kg/h]: 160
- Unmountable head: Yes
- Material: Aluminium
- Diameter of inner matrix [mm]: 8 + 4,5
- Diameter of outer matrix [mm]: 70
- Standard equipment for device: plastic push pin
- Suitable consumer: suitable for medium-sized restaurants
- Additional information: tomato press can be purchased
- Main switch: Yes

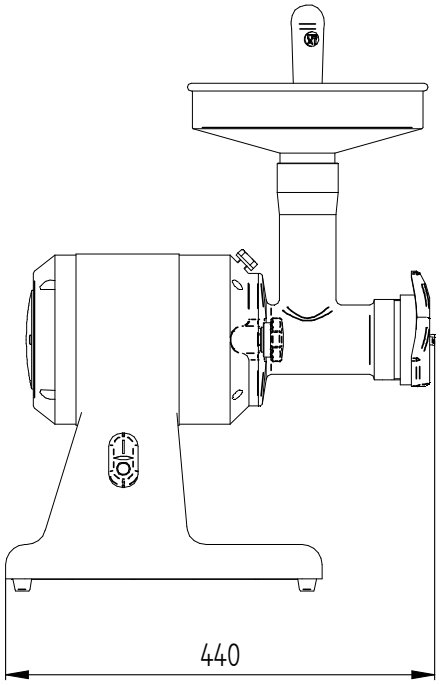
SAP Code	00004837	**Power electric [kW]**	0.750
Net Width [mm]	290	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	400	**Maximal production per hour [kg/h]**	160
Net Height [mm]	510	**Unmountable head**	Yes
Net Weight [kg]	20.00	**Composition for meat grinders**	Two-fold

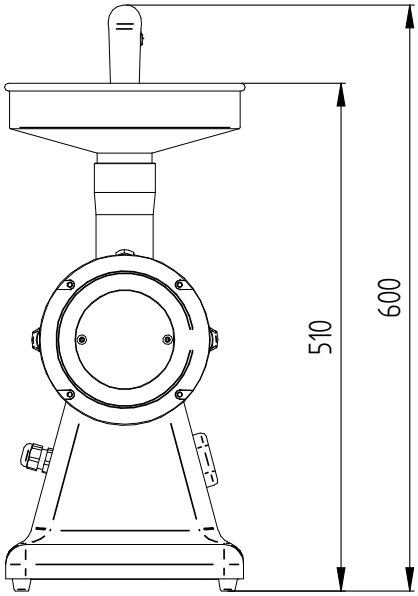
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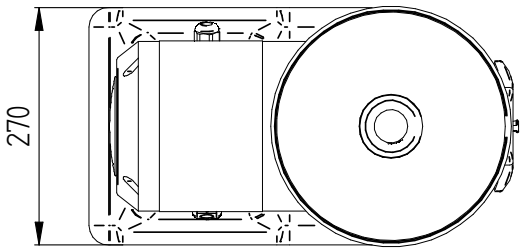
Technical data sheet

Technical drawing

Meat mincer 2 grinding groups removable grinding unit 160 kg/h 400 V / 3N		
Model	**SAP Code**	00004837
TS 12/D ET	**A group of articles - web**	Meat grinders







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Technical data sheet

Product benefits

Meat mincer 2 grinding groups removable grinding unit 160 kg/h 400 V / 3N		
Model	**SAP Code**	00004837
TS 12/D ET	**A group of articles - web**	Meat grinders

1 **Double fold**

better product processing

- due to the double composition, the machine provides multiple food processing options, thus saving costs and time

2 **Reverse gear**

easy to control

- no need to disassemble the grinder when the auger is overloaded

3 **Production 160 kg/h**

large capacity

- great price/performance ratio
- time and cost saving

4 **Polished aluminum body**

robustness
purity

- long service life
- very easy to clean

5 **Removable head**

robustness
purity

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

6 **Stainless steel hopper**

durability
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 160 kg/h 400 V / 3N		
Model	**SAP Code**	00004837
TS 12/D ET	**A group of articles - web**	Meat grinders

1. **SAP Code:**
   00004837
2. **Net Width [mm]:**
   290
3. **Net Depth [mm]:**
   400
4. **Net Height [mm]:**
   510
5. **Net Weight [kg]:**
   20.00
6. **Gross Width [mm]:**
   300
7. **Gross depth [mm]:**
   470
8. **Gross Height [mm]:**
   480
9. **Gross Weight [kg]:**
   22.00
10. **Device type:**
    Electric unit
11. **Material:**
    Aluminium
12. **Exterior color of the device:**
    Stainless steel
13. **Power electric [kW]:**
    0.750
14. **Loading:**
    400 V / 3N - 50 Hz
15. **Control type:**
    Mechanical
16. **Suitable consumer:**
    suitable for medium-sized restaurants
17. **Main switch:**
    Yes
18. **Unmountable head:**
    Yes
19. **Maximal production per hour [kg/h]:**
    160
20. **Standard equipment for device:**
    plastic push pin
21. **Additional information:**
    tomato press can be purchased
22. **Composition for meat grinders:**
    Two-fold
23. **Diameter of inner matrix [mm]:**
    8 + 4,5
24. **Diameter of outer matrix [mm]:**
    70
25. **Inverse of device:**
    Yes
26. **Cross-section of conductors CU [mm^2]:**
    1

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