



TC 22-32 NEVADA ICE

tritacarne refrigerato
refrigerated meat grinder



- Caratteristiche tecniche e performance identiche a Nevada.
- Impianto refrigerante 150 Watt con gas R304.
- Refrigerazione su collo, bocca e tramoggia.
- Comandi inox IP 67 con inversione.

Opzioni:

- Sistema di protezione interbloccato per uso piastre con foro > 8 mm.
- Bocche Unger parziale o totale.
- Coperchio plexiglass su tramoggia.
- Hamburgatrice Format M.

- *Technical specifications and performance identical to Nevada.*
- *150 Watt, R304 gas refrigerator.*
- *Refrigeration on feed tray neck, mincing head and on the whole feed tray.*
- *IP 67 protection rated controls with reverse.*

Optionals:

- *Interlock protection for more than 8 mm holes plates (An interlock protection system is required in order to utilize more than 8 mm holes plates).*
- *Partial or total Unger system mincing head.*
- *Plexiglass feed tray lid.*
- *Hamburger press attachment FORMAT M.*

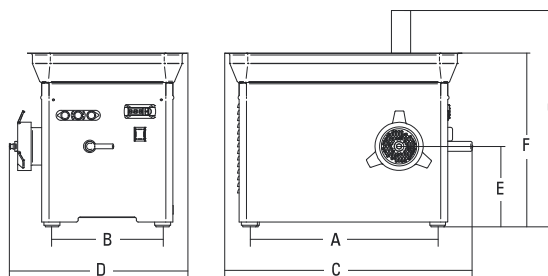


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Standard enterprise 1/2 Unger Unger Totale



					A	B	C	D	E	F	G			
	watt/ Hp		kg/hr.	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 22 Nevada Ice	1ph 1.100/1.5 3ph 1.472/2	1ph/3ph	350	4,5	374	221	512	437	237	481	585	48	720x570x770	70
TC 32 Nevada Ice	1ph 1.840/2,5 3ph 2.200/3	1ph/3ph	500	4,5	480	285	637	496	207	447	551	60	720x570x770	82