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TC 22-32 NEVADA ICE

tritacarne refrigerato
refrigerated meat grinder

- Caratteristiche tecniche e performance identiche a mod. non ICE
- 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 no ICE model*
- *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.*

Options:

- *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.*



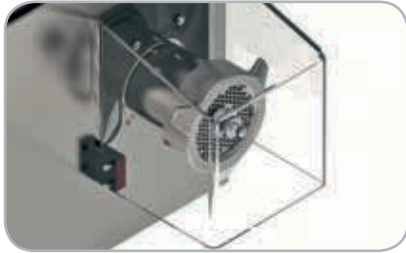
TC 32 NEVADA ICE



TC 22 NEVADA ICE

Coperchio opzionale
Optional lid





Protezione bocca per piastra con foro $\varnothing > 8$ mm
Safety device for $\varnothing > 8$ mm plates



Fissaggio bocca rapido
Fast fixing head system



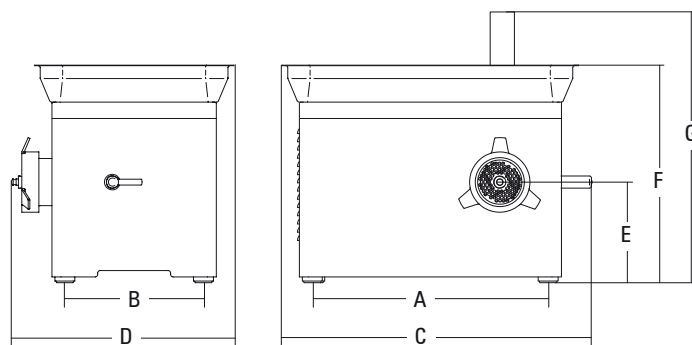
Comandi inox IP 67
Stainless steel IP 67 protected controls



Comandi inox IP 67 modelli ICE
Stainless steel IP 67 protected controls for models ICE



Standard o 1/2 Unger Unger Totale
enterprise



					A	B	C	D	E	F	G			
	watt/HP		kg/h.	\varnothing mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 22 Nevada	1ph 1.100/1,5 3ph 1.472/2	1ph/3ph	350	4.5	374	221	512	437	182	428	531	36	600x500x500	39
TC 32 Nevada	1ph 1.840/2,5 3ph 2.200/3	1ph/3ph	500	4.5	480	285	637	496	207	447	551	50	720x570x770	72
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