



MEAT MINCER, 150KG/H

Model: TS12E-Enterprise

Article no: L23010

Power supply: 120V 1Ph ~60Hz

The meat mincer TS12E has been designed to obtain advanced machines by offering many technical solutions like fan-cooled motors, reduction gears and screw-in oil baths, cutting groups, and stainless steel funnels. It is possible to free stopped meat without dismantling the cutting group using the model's reverse switch.

The compact size and low weight, combined with a single-phase electric connection, mean easy handling and installation. The excellent efficiency of the meat mincer TS12E is the result of combined research on speed and design of the cutting group, which does not suffer overheating, not even after a long-running period, assuring exceptional results in the quantity and quality of ground meat.

As standard, the mincer has a short-cutting group, including one knife and one disc with an optional hole diameter of 4.5 m. The mincer and its fittings are built according to the CE rules in hygiene and safety and the specific rules concerning the mincers.

MAIN FEATURES

- · Anodized aluminum/stainless steel
- Reversible motor
- Single-phase electric connection
- · Easy to clean

TS12E-Enterprise, L23010 17-01-24 (07:28)

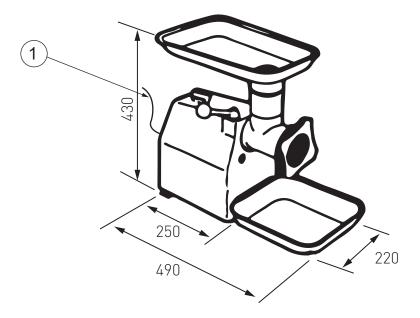
Model Number Specific	TS12E-Enterprise
Voltage (V)	120
Phase	1
Frequency (Hz)	60
Loading (kW)	0,75
Max Amps in Phase (A)	15
IP Class	X2
Capacity (kg/h)	150
Width, net (mm)	220
Depth, net (mm)	490
Height, net (mm)	430
Weight, net (kg)	24
Weight, gross (kg)	29
Volume, net (m3)	0,02
Volume, gross (m3)	0,03
Connection Cable, length (m)	1,8
Plug type	US plug
Certifications	CE
System, Meat Mincer	Enterprise

INCLUDED IN DELIVERY

1 pc knife and 1 pc chopping disc 4, 5 mm.



Loipart USA inc, USA



1. Electrical connection cable 1,5 m

