



MEAT MINCER 250 KG/H

Model: TS22E

Article no: L15050

Power supply: 230V 1Ph ~50Hz

The meat mincer TS22E has been designed, in each of its details, to obtain an advanced machine by offering many technical solutions like fan-cooled motor, reduction gears and screw-in oil baths, cutting group, and funnels of stainless steel. It's provided with a reverse switch, which enables it to free the stopped meat without dismantling the cutting group. The compact size and low weight, in combination with single phase electric connection, mean easy handling and installation.

The great efficiency of the meat mincer 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 is equipped with 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 the field of hygiene and safety and according to the specific rules concerning the mincers.

MAIN FEATURES

- Anodized Aluminium/Stainless Steel
- · Reversible Motor
- Single Phase Electric Connection
- Easy to Clean

TS22E, L15050 17-01-24 (07:29) **TECHNICAL DATA**TS22E, L15050, 17-01-24 (07:29)

Model Number Specific	TS22E
Voltage (V)	230
Phase	1
Frequency (Hz)	50
Loading (kW)	1,1
IP Class	55
Capacity (kg/h)	250
Width, net (mm)	330
Depth, net (mm)	610
Height, net (mm)	560
Weight, net (kg)	32
Weight, gross (kg)	36
Volume, net (m3)	0,11
Volume, gross (m3)	0,15
Noise level <(dB)	70



