



MEAT MINCER 80 KG/H

Model: TS8E

Article no: M513025

Power supply: 230V 1Ph ~60Hz

The professional TS 8E meat mincer is best used in galleys. The running reverse and the easy disassembly of the cutting unit make its use really simple and simplify cleaning. The meat mincer is manufactured with anodized aluminium housing, cutting group and stainless steel funnel. The compact size and low weight in combination with single phase electric connection means easy handling and installation. The high powerful motor permits to mince till 80 kg/hour and has an overload switch. As standard the mincer is equipped with a short cutting group including one knife and one disc with hole diameter 4.5 mm. The mincers and its fittings are built according to the CE rules in the field of hygiene and of safety and according to the specific rules concerning the mincers. Eletrical protection class is IP55. For further specifications, please see overleaf.

MAIN FEATURES

- Anodized Aluminium/Stainless Steel
- Easy to Disassemble
- Reverse Gear Feature
- Single Phase Electri Connection
- Easy to Clean

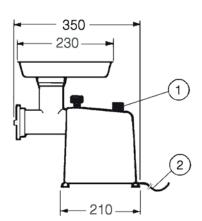
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Model Number Specific	TS8E
Voltage (V)	230
Phase	1
Frequency (Hz)	60
Loading (kW)	0,5
Max Amps in Phase (A)	3
IP Class	55
Capacity (kg/h)	80
Width, net (mm)	170
Depth, net (mm)	350
Height, net (mm)	380
Weight, net (kg)	13
Weight, gross (kg)	15
Volume, net (m3)	0,02
Volume, gross (m3)	0,03
Connection Cable, length (m)	1,5
Plug type	Schuko
Noise level <(dB)	70

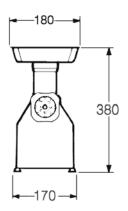


DIMENSIONS

SIDE



FRONT



- 1. Reversible start switch
- 2. Electrical cord with plug