



TC22-5 Heavy Duty Meat Mincer

Quick Overview

- 280kg / hour
- sausage filling attachment
- 4 mesh plates & 2 cutting knives
- Two blades and advanced design mean a cooler and quicker cutting system



URL: https://www.foodequipment.com.au/media/catalog/product/t/c/tc22-5-heavy-duty-meat-mincer_2.jpg

Description

The giant and formidable (TC22-5) can break up to an impressive (280kg/h) with a power of (900/10 W/A) and dimensions set at (490x305x607). This piece also comes with four mesh plates and two knives.

Part of our robust food bench and prep range, this heavy-duty bench mincer can easily crush, cut down and mince frozen meat quantities into smaller, shaped pieces. These pieces are then cooked or served, depending on the specific dish.

280kg / hour Heavy Duty Meat Mincer with #22 head - TC22-5 All stainless steel chamber, designed to the latest US and EC safety standards.

- Single handle locking mechanism releases chamber for easy cleaning.
- Durable and heat free operation
- reversing function
- sausage filling attachment
- 4 mesh plates & 2 cutting knives 6mm & 8mm 15 + 16 mm are used together
- Advanced three blade cutting system for rapid production that produces less heat and doesn't damage the protein.

NOTE Mincer height is measured to the top of the plunger

1 Year Return to Base Warranty

Your Shipping Specifications

Net Weight (Kg)	29
Width (mm)	490
Depth (mm)	305
Height (mm)	607
Packing Width (mm)	360
Packing Depth (mm)	590
Packing Height (mm)	590
Power	240V; 900W/10