



TC 12 DENVER / FX

tritacarne meat grinders

- Robusta struttura in alluminio anodizzato.
- Corpo in alluminio anodizzato e fianchi in ABS antiurto o in acciaio inox
- Motore ventilato.
- Riduttore tritacarne ermetico con ingranaggi a bagno d'olio.
- Ingranaggi elicoidali temperati e rettificati.
- Bocca ed elica tritacarne in lega di alluminio alimentare brillantata.
- Bocca ed elica tritacarne inox opzionali.
- Piastra e coltello inox.
- Pratico cassetto per piastra e coltello.
- Inversione di marcia di serie.
- Comandi IP54 con NVR.

Opzioni:

- Kit insaccatrice, imbuti ø 14-19-23
- Passapomodoro
- *Sturdy anodized aluminum frame.*
- *Anodized aluminum body and ABS shockproof or s/steel sides.*
- *Ventilated motor.*
- *Hermetic meat grinder gearbox with oil bath gears.*
- *hardened and ground helical gears.*
- *Mouth and meat grinder alloy blade of alums*
- *Mouth and propeller Optional stainless meat grinder.*
- *S/Steel plate and knife.*
- *Compartment for knife and plate.*
- *Reverse shuttle fitted as standard.*
- *IP54 protection rated controls and NVR device.*

Optionals:

- *Stuffer kit, funnels ø 14-19-23*
- *Tomato sauce making*



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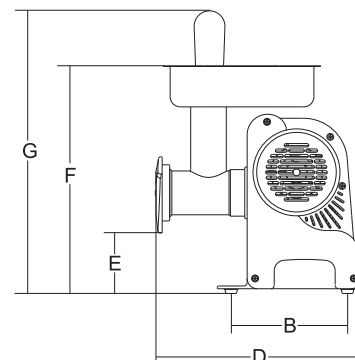
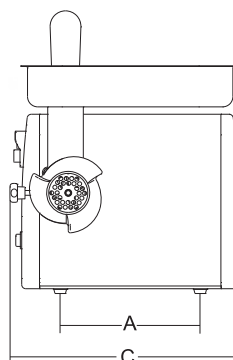
Optional



Cassetto porta coltello e piastra
Compartment for knife and blade



Passapomodoro per TC 12
TC 12 tomato sauce making



					A	B	C	D	E	F	G			
	watt/HP		Kg/h.	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 12 Denver	550/0.75	1ph	85	6	275	190	377	366	100	375	452	19	590x410x390	22.5
TC 12 Denver FX	550/0.75	1ph	85	6	286	195	400	373	108	373	434	19	590x410x390	22.5