

TRITACARNE - ABBINATO

MEAT MINCER - COMBINED
HACHOIR A VIANDE - COMBINÉ



modello **22EI • 22AEI • 32EI**



tritacarne 22EI
meat mincer
hachoir à viande



abbinato tritacarne-grattugia 22AEI
combined meat mincer-cheese grater
combiné hachoir à viande-rape-fromage

tritacarne 32EI
meat mincer
hachoir à viande



SISTEMA UNGER STANDARD

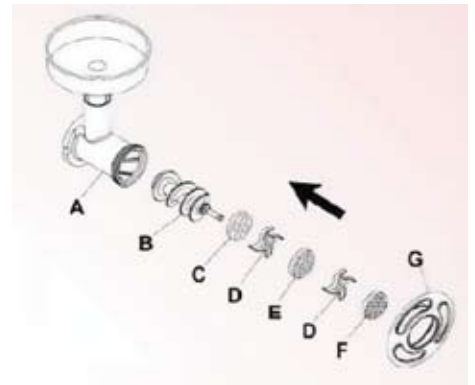
A Corpo tritacarne - B Coclea - C Piastra sgrossatrice Ø
 D Coltello - E Piastra Ø8 - F Piastra Ø4.5 - G Volantino

STANDARD UNGER SYSTEM

A Mincer body - B Screw - C Large grater plate Ø
 D Blade - E Plate Ø8 - F Plate Ø4.5 - G Handwheel

SYSTÈME UNGER STANDARD

A Corps hache-viande - B Vis spirale transporteur
 C Grille dégrossisseuse Ø - D Couteau - E Grille Ø8 - F Grille Ø4.5 - G Volant




imbuti
funnels
tremies



passapomodoro mod. 22
tomato pulper mod. 22
passé-tomates mod. 22




TRITACARNE 22EI

 Carcassa e tramoggia in acciaio inox - gruppo macinazione in acciaio inox completamente estraibile - bocca ingresso carne 56 mm - inversione di marcia - riduttore con ingranaggi a bagno d olio - in dotazione sistema enterprice con piastra inox (fori 6 mm) e coltello inox autoaffilante.


Optional: sistema Unger per macinati molto fini (es: wurstel).

Accessori: piastre forate e coltelli - imbuto per insaccare 10mm / 20mm / 30mm.

 Stainless steel body and hopper - fully removable stainless steel grinding unit - 56mm meat inlet - reverse - oiled gear motor - enterprice system with stainless steel plate (6mm holes) and self-sharpening stainless steel knife supplied.

Options: Unger system for fine grinding (i.e.: Hot dogs)


Accessories: drilled plates and knives - 10mm / 20mm / 30mm sausage funnels.

 Corps et tr mie en acier inox - groupe de hachage en acier inox compl tement amovible - bouche de hachage 56 mm - inversion de marche - r ducteur engrenages bain d huile - de s rie: syst me enterprice avec plaque en inox (trous 6 mm) et couteau inox aiguisement automatique.

Options: syst me Unger pour hachages tr s fins (ex : saucisses de Francfort).

Accessoires: plaques perc es et couteaux - tr mies pour mettre la viande en saucisse 10mm / 20mm / 30mm.


ABBINATO 22AEI

 Carcassa e tramoggia in acciaio inox - gruppo macinazione in acciaio inox completamente estraibile - bocca ingresso carne 56 mm - inversione di marcia - riduttore con ingranaggi a bagno d olio - in dotazione sistema enterprice con piastra inox (fori 6 mm) e coltello inox autoaffilante.

La parte della grattugia caratterizzata da: bocca in alluminio lucidato - rullo in acciaio inox - griglia inferiore di protezione - microinterruttore leva pressore grattugia.

Optional: sistema Unger per macinati molto fini (es: wurstel).


Accessori: piastre forate e coltelli - imbuto per insaccare 10mm / 20mm / 30mm.

 Stainless steel body and hopper - fully removable stainless steel grinding unit - 6mm meat inlet - reverse - oiled gear motor - enterprice system with stainless steel plate (6mm holes) and self-sharpening stainless steel knife supplied.

The grater part features: Polished aluminium inlet - stainless steel roller - lower protection grid - grater presser lever switch.

Options: Unger system for fine grinding (i.e.: Hot dogs)

Accessories: drilled plates and knives - 10mm / 20mm / 30mm sausage funnels.

 Corps et tr mie en acier inox - groupe de hachage en acier inox compl tement amovible - bouche de hachage 56 mm -

inversion de marche - r ducteur engrenages bain d huile - de s rie: syst me enterprice avec plaque en inox (trous ; 6 mm) et couteau inox aiguisement automatique.

La partie de la r pe est caract ris e par: bouche en aluminium poli - rouleau en acier inox - grille inf rieuse de protection - micro-interrupteur bras pousseur r pe.

Options: syst me Unger pour hachages tr s fins (ex : saucisses de Francfort).

Accessoires: plaques perc es et couteaux - tr mies pour mettre la viande en saucisse ; 10mm / 20mm / 30mm.

TRITACARNE 32EI



IGIENICI, ROBUSTI E FACILI DA PULIRE E USARE: Struttura in lega fusa, interamente rivestita in acciaio inossidabile AISI 304. Motori autoventilati ad uso intermittente. Riduttore di velocit realizzato con 4 ingranaggi in acciaio temperato chiusi in scatola stagna a bagno d olio. Tramoggia e bacinella di raccolta carne, inox. Con una semplice rotazione di una leva si ottiene il disinnesto del gruppo macinazione interamente in acciaio inox AISI 304. Le macchine possono essere facilmente pulite in tutte le loro parti con uno straccio umido.

SICURI: Conformi alle normative europee e internazionali. Macchine rientranti nell allegato IV-D.M.: 96/37/CE. Certificate presso l istituto ISET di Moglia (MN). Motore e comandi con grado di protezione IP 45, dotati di invertitori di marcia e bocca entrata carne a normativa CE. Apparecchiatura in classe 1. Con scheda a bassa tensione 24V (normativa N.V.R.)





HYGIENIC, ROBUST, EASY TO CLEAN AND USE: Structured in cast alloy covered entirely in stainless steel AISI304. Selfventilated motor by intermittent use. Speed reducer with 4 oil-immersed gears made from hardened steel enclosed in an oil-tight gearcase. Stainless steel feedbox and meat pick-up tray. With the simple turning of a lever the stainless steel AISI 304 mincing set is disengaged. All the machine parts can be easily cleaned with a damp cloth.

SAFETY DEVICES: They comply with the European and international regulations. Machines belonging to the attachment IVD. M.: 98/37/C.E. Certified by the institute ISET from Moglia (MN). Motor and controls with IP 45 protection grade, equipped with reverses and CE regulation meat entrance head. Class 1 electrical equipment. Low voltage board 24v (low N.V.R.)



HYGI NIQUES, ROBUSTES ET FACILES , NETTOYER: Structure en alliage fonde compl tement recouverte en acier inoxydable AISI 304. Moteurs auto ventil s avec emploi intermittent. R ducteur de vitesse r alis avec quatre engrenages an acier tremp , ferm s dans une boite tanche bain d huile. Tr mie et cuvette pour la viande inoxydable. Par une simple rotation d une poign e on obtient le d brayage du groupe de hachage enti rement en acier inox AISI 304. Les machines peuvent tre nettoyes dans toutes leur parties par un chiffon humide.

S CURIT : en conformit avec les r gulations europ ennes et internationales. Machines faisant partie de la pi ce annexe IVD. M.: 98/37/CE Certifi es par l Institute ISET de Moglia (MN). Moteur et commandes avec protection IP 45, dou s d inverseurs de marche, bouche et entr e conform ment aux normes CE. Appareil de class 1. Avec carte en basse tension 24v (norme N.V.R.)

DATI TECNICI TECHNICAL DATA • DONNEES TECHNIQUES				
MODELLO		tritacarne 22EI	abbinato 22AEI	tritacarne 32EI
<ul style="list-style-type: none"> • Potenza • Power • Puissance 		HP 1,5 kW 1,1	HP 1,5 kW 1,1	HP 2,2 / kW 1,7 monofase HP 3 / kW 2,2 trifase
<ul style="list-style-type: none"> • Alimentazione • Power Supply • Branchement 		230V / 1N / 50Hz 230-400V / 3 / 50Hz	230V / 1N / 50Hz 230-400V / 3 / 50Hz	230V / 1N / 50Hz 230-400V / 3 / 50Hz
<ul style="list-style-type: none"> • Produzione oraria tritacarne • Meat mincer hour production • Production par heure du hache-viande 	Kg/h	300	300	600
<ul style="list-style-type: none"> • Produzione oraria grattugia • Grater hour production • Production par heure de la râpe 	Kg/h	-	40	-
<ul style="list-style-type: none"> • Dimensioni bocca grattugia • Grater opening dimensions • Dimensions bouche rape 	mm	-	140 x 75	-
<ul style="list-style-type: none"> • Dimensioni • Dimensions • Dimensions 	mm	A 420 B 300 C 500	A 450 B 430 C 450	A 470 B 300 C 450
<ul style="list-style-type: none"> • Peso netto • Net weight • Poids net 	Kg	31	38	44
<ul style="list-style-type: none"> • Peso lordo • Gross weight • Poids brut 	Kg	40	48	54
<ul style="list-style-type: none"> • Dimensioni imballo • Package dimensions • Dimensions extérieures 	mm	A 570 B 420 C 680	A 770 B 520 C 580	A 600 B 340 C 550
<ul style="list-style-type: none"> • Volume imballo • Package volume • Volume de l'emballage 	m ³	0,163	0,232	0,112