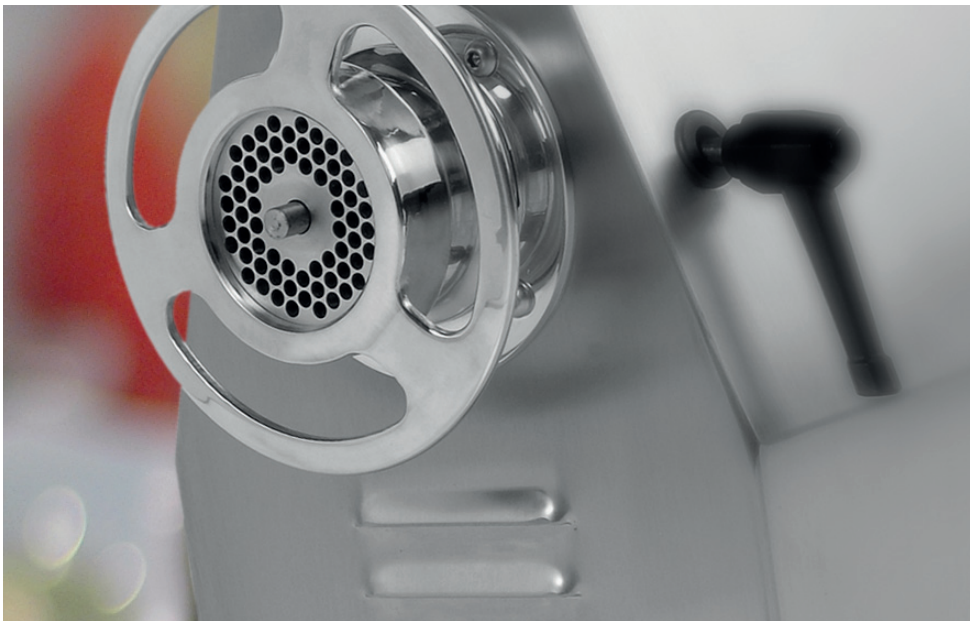
TRITACARNE
Serie TI R

enterprise meat mincers TI models R line



Apparecchio per uso professionale molto potente
Macellerie, supermarket, grandi comunità
Struttura in robusta lamiera di acciaio inox AISI 304
Riduttore ermetico a bagno d'olio
Motore asincrono ventilato
Termica di protezione
Ventola di raffreddamento supplementare nel modello 32
Bocca carne "enterprise" asportabile disponibile in:
a) Ghisa alimentare (12-22) (electroless nikel plating)
b) Alluminio anodizzato (12-22)
c) Acciaio inossidabile AISI 304 (12-22-32)
Trafile auto affilanti in acciaio inox di serie
Disponibile set per insaccare
Inversione di marcia
Tubo carico carne 52mm per 120 mm
Dimensioni scarico 12/70 mm 22/82 mm 32/98 mm
Tramoggia e piatto raccolta prodotto in acciaio inox
Pestello in ABS
Centralina elettronica a 24 volt
Pulsante avviamento termoplastico protetto
da membrana in lattice di gomma
Produzione italiana



Heavy duty Professional equipment
Ideally suited for butcheries, supermarkets, etc
Structured in AISI 304 stainless steel
Hermetic steel Oil immersed reducer
Ventilated asynchronous motor thermal protection included
Optional cooling fan available for mod. 32
Easy-removable enterprise mouth unit available in:
a) electroless nikel plated cast iron (mod.12-22)
b) anodized aluminium (mod.12/22)
c) AISI 304 stainless steel (mod 12-22-32)
Stainless steel self-sharpening draw-plates included
Sausage filling kit available on demand
Gear inversion option available
Loading meat inlet dimensions: 120x52 mm
Output mouth dimensions: mod.12/Ø 70 mm.
– mod.22/Ø 82 mm. – mod.32/Ø 98 mm.
Stainless steel tray and hopper
ABS pestle
Central control system requires 24 volt low tension
On/off switch protection with waterproof rubber cover
Proudly Made in Italy





gruppo di macinazione modello ENTERPRISE INOX, altri gruppi di macinazione disponibili a pag. 068
mincing groups ENTERPRISE INOX model, other mincing groups available at page 068



TI 12 R



TI 22 R

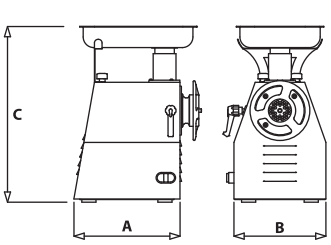


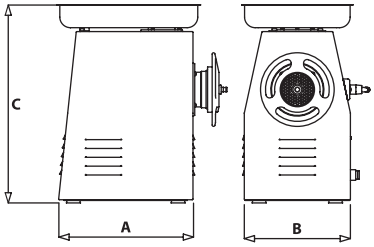
TI 32 R











	A mm	B mm	C mm	Alimentazione / Power supply / Spannung — Volt/Hz	Potenza / Motor power / Leistung — Kwatt/Hp	Gir/m RPM RPM	Produzione oraria / Production per hour / Stundenproduktion kg	Bocca / Mouth / Fleischwolföffnung mm	Piastra in dotazione / Standard plate / Ausstattungsscheibe mm	Peso netto mono/tri fase / Net weight single/three phase / Einphasig/Dreiphasig-Nettogewicht kg	Dimensioni imballo / Packing dimensions / Verpackungsabmessung mm	Peso lordo mono/tri fase / Gross weight single/three phase / Einphasig/Dreiphasig-Bruttogewicht kg
MOD TI 12 R	400	260	490	230/50 - 230-400/50	1,10 (1,50)	140	250	ø70	ø 6	26,0/26,0	480x300x510	28,0/28,0
MOD TI 22 R	450	260	530	230/50 - 230-400/50	1,50 (2,00)	140	400	ø82	ø 6	32,0/32,0	590x370x520	34,5/34,5
MOD TI 32 R	475	300	560	230/50 - 230-400/50	2,20 (3,00)	140	600	ø98	ø 6	52,0/46,0	620x430x650	55,0/49,0
	A	B	C	Alimentation / Alimentación eléctrica / Питание	Puissance moteur / Potencia / Мощность	RPM / RPM (vueltas/min) / Вращений/мин.	Production per hour / Producción horaria / Часовая производительность	Bouche / Boca / Впускное отверстие: горловина	Disque standard / Lámina pinchada en dotación / Дополнительная пластина	Poids net mono/tri phasé / Peso neto monofásico/trifásico / Вес нетто 1/3 фазы	Dimensions emballé / Dimensión del embalaje / Размеры упаковки	Poids brut mono/tri phasé / Peso bruto monofásico/trifásico / Вес брутто 1/3 фазы