

Model 22/RG Unger



A set of five cutting devices made of stainless steel consisting of pre-cutter, two double-sided 3- blade cutters and two perforated discs (1x 8mm, 1x 4.5mm holes) with \emptyset 82mm. Ideal for fine mince

Features:

UNGER System

- Complete stainless steel body, feedbox and meat pick-up tray
- Fully removable stainless steel grinding unit for easy cleaning
- Meat inlet Ø 64mm
- · Reverse mincing direction
- Safety switch on hopper
- · Oiled gear motor
- Ø 20mm/ 30mm sausage funnels

 Professional High-Performance Meat Mincer for the use in butchery outlets and where big capacities are needed

Optional Accessories:

Perforated Discs

• 3mm, 4.5mm, 6mm, 8mm, 10mm, 12mm, 14mm, 16mm, 18mm, 20mm

Model	Power	Voltage	Max. Output per Hour	Dimensions (WxDxHmm)	Weight
22/RG Unger	1.5HP	230 V / 1 Phase	300 KG	410x310x490	32 KG