

Model TC 22 Series 2000 Unger

Quick and uncomplicated—The Meat Mincer is reliable and produces large quantities of meat while accomplishing the highest hygienic demands. Devised expressly for latest demands of butcher shops, hotels, restaurants and small communities. Provided with noiseless reduction gear, steel spiral gear, oil bath. The Meat Mincer comes with a pierced disc of 4.5mm holes and a diameter of 82mm.

Casing, hopper and basin for meat made of stainless steel. Hopper and mincing unit can be easily disconnected from the whole body for thorough cleaning. Ventilated motor. Moreover, its compact design turns it into a professional meat mincing machine which is most suitable for butcher shops.

Unger System



Complete stainless steel body

A set of three cutting devices made of stainless steel consisting of preparatory cutter, double-side 3-bade cutter and pierced disc in combination with the stainless steel screw conveyor provides for an above-average high-speed, good quality and constant efficiency when cutting raw and cooked meat. Ideal for superfine mince.

Extra Accessories:

- ◆ Sausage Stuffer

Pierced Discs

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

Technical Information

Model	Power	Voltage	Max. Output per hour	Dimensions	Weight
TC22-Series 2000 Unger	1.5HP	230V	280kg	240x450x390 (WxDxH mm)	27kg