

## Model TC 32 Series 2000 Unger

**Professional high-performance mincer** for use in restaurants, hotels, communities and butcher shops requiring large quantities of minced products. Constructed in stainless steel, the machine is completed with all safety features which comply with the European and International Regulations. Hygienic, strong structure, easy to clean and use. Provided with self-ventilated motor, speed reducer with 4 oil-immersed gears made from hardened steel enclosed in an oil-tight gear-case.

Stainless steel feedbox and meat pick-up tray. With the simple turning of a lever the mincing set is disengaged. All the machine parts can be easily cleaned with a damp cloth. Motor and controls IP65 protection grade, equipped with reverser CE regulation meat entrance head. Class 1 electrical equipment. The mincer is fitted with the following

### **UNGER SYSTEM.**



A set of five cutting devices made of stainless steel consisting of preparatory cutter, two double-side 3-blade cutters and two pierced discs (1x 6mm, 1x 3mm holes) with a diameter of 99mm 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
TC32-Series 2000 Unger	3HP	230V/400V	600kg	300x450x470 (WxDxH mm)	44kg