



TC 12 DENVER

tritacarne meat grinders

- Robusta struttura in alluminio anodizzato.
- Corpo in alluminio anodizzato e fianchi in ABS antiurto o in acciaio inox
- Motore ventilato.
- Riduttore tritacarne ermetico con ingranaggi a bagno d'olio.
- Ingranaggi elicoidali temperati e rettificati.
- Bocca ed elica tritacarne in lega di alluminio alimentare brillantata.
- Bocca ed elica tritacarne inox opzionali.
- Piastra e coltello inox.
- Pratico cassetto per piastra e coltello.
- Inversione di marcia di serie.
- Comandi IP54 con NVR.

- Sturdy anodized aluminum frame.
- Anodized aluminum body and ABS shockproof or s/steel sides.
- Ventilated motor.
- Hermetic meat grinder gearbox with oil bath gears.
- hardened and ground helical gears.
- Mouth and meat grinder alloy blade of alums
- Mouth and propeller Optional stainless meat grinder.
- S7steel plate and knife.
- Compartment for knife and plate.
- Reverse shuttle fitted as standard.
- IP54 protection rated controls and NVR device.



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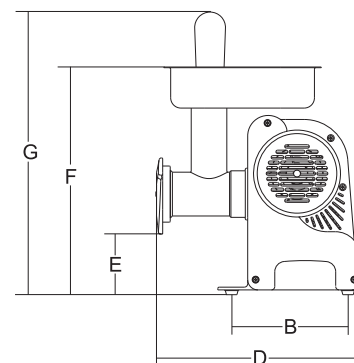
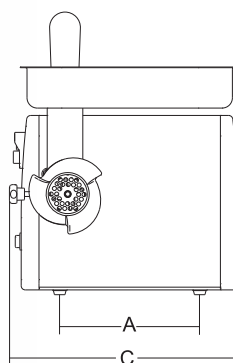
TC 12 DENVER FX



TC 12 DENVER
Passapomodoro opzionale
Optional tomato sauce making



Cassetto porta coltello e piastra
Compartment for knife and blade



| | watt/HP | ph | Kg/h. | ø mm | mm | mm | mm | mm | mm | mm | mm | kg | mm | kg |
|-----------------|----------|-----|-------|------|-----|-----|-----|-----|-----|-----|-----|----|-------------|------|
| TC 12 Denver | 550/0.75 | 1ph | 85 | 6 | 275 | 190 | 377 | 366 | 100 | 375 | 452 | 19 | 590x410x390 | 22.5 |
| TC 12 Denver FX | 550/0.75 | 1ph | 85 | 6 | 286 | 195 | 400 | 373 | 108 | 373 | 434 | 19 | 590x410x390 | 22.5 |