C/E680 new



















		C/E680 new
Bocca - Head - Bouche - Schneckengehäuse - Boca		32/98
Produzione - Output - Production - Stundenleistung - Producción	kg/h (kg/min)	750 (12,5)
Motore trifase - Motor theephase - Moteur triphase - Dreiphasigmotor - Motor trifásico	kW (HP)	3 (4)
Motore monofase - Motor singlephase - Moteur monophase - Einphasigmotor - Motor monofásico	kW (HP)	2,2 (3)
Peso TF(MF) Weight TPH(SPH) - Poids TPH(MN) -Gewicht DPH(EPH) - Peso TF(MF)	kg	58 (61)

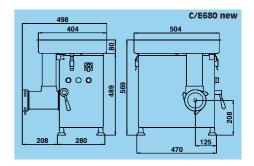


TABLE TOP STAINLESS STEEL MEAT MINCER. Powerful and compact. Large production. Easy to clean. For professional users.

- AISI 304 stainless steel casing and removable
- feed pan

 External head in AISI 304 stainless steel: External nead in Alsi 304 stainless steel: Entreprise: 1 plate and 1 self-sharpening knife in stainless steel Unger S5: Ø 98, 3 plates, 2 self-sharpening knives and 2 rings

- Larger barrel and tube feeder: 50% to 80% extra capacity as compared with traditional meat

- capacity as compared with traditional mean mincers

 Excellent mincing performance, thanks to a special design and the very small tolerance between worm and barrel

 Easy to fit, sturdy head fixing

 Easy and safe to clean: the head, the feed pan, the tube and the mincing group can be removed to be throughly washed, without any risk of damaging the machine damaging the machine
- Start, emergency stop and reverse push-button commands are fitted with low tension (24V) N.V.R.Electrical parts are contained in an IP 56
- rated watertight box.
 The machine complies with & standards in terms of hygiene and safety, and with specific standards for meat mincers

- Stainless steel table with wheels
 Special voltages, 60 Hz



REG. N. 2714 UNI EN ISO 9001: 2000



