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C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

Estimate No. **8934** of the **10/16/2026**

Info

CALL us for FREE consulting service Tel 091 685 1784 or CHAT with us on Whatsapp +393518753628

Cod. art.	Description	Qty	Price	Discount	Amount
FAMA/ TRCA-RE22	AFP/TRCA-RE22 refrigerated meat mincer	1	€2,350.00		

- Three-phase model in stainless steel - Dimensions cm L 27 x P 41 x H 54.5 - Three-phase power supply 230/400 v - Hourly production kg / h 280 - Standard ce

Optional :
- Bagging ring
- Cast-iron unger meat unit: knife, 2 plates, auger with pin, handwheel and mouth
- No. 3 moplen funnels: size Ø cm 15/ 20/ 25 for meat embedding
- Passapurea
- Reverse gear
- Stainless steel enterprise meat group: knife, plate, auger with pin, handwheel and spout
- Steel unger meat unit: knife, 2 plates, auger with pin, handwheel and mouth
- Tomato Passer
- Unger stainless steel system with plates and knives

Technical Sheet

Power Watt / 900	R134a refrigerant gas
Hourly production 280 Kg / h	Total dimensions L 270 x P 410 x H 545 mm
Net weight 43 Kg	Refrigerated loading hopper
Working temperature -2 / + 4 C	Plexiglass lid
Three-phase power supply 400V / 3 / 50Hz	Structure in AISI 304 stainless steel
Grinding group in AISI 304 stainless steel	6 mm hole plates supplied
120 auger revolutions per minute	Equipped with thermal protection
Outlet mm 82	Meat insertion mouth mm 52
Gearmotor in oil bath and ventilated asynchronous motor	Gear transmission

+ Add Product

For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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