



Matador Heavy Duty Meat Mincer TC22-5

Quick Overview

- 280kg / hour
- sausage filling attachment
- 4 mesh plates & 2 cutting knives
- Two blades and advanced design mean a cooler and quicker cutting system

Description

Matador Heavy Duty Meat Mincer TC22-5

The giant and formidable (TC22-5) can break up to an impressive (280kg/h) with a power of (900/10 W/A) and dimensions set at (490x305x607). This piece also comes with four mesh plates and two knives.

Part of our robust food bench and prep range, this heavy-duty bench mincer can easily crush, cut down and mince frozen meat quantities into smaller, shaped pieces. These pieces are then cooked or served, depending on the specific dish.

280kg / hour Heavy Duty Meat Mincer with #22 head - TC22-5 All stainless steel chamber, designed to the latest US and EC safety standards.

Key Features

- Single handle locking mechanism releases chamber for easy cleaning.

- Durable and heat free operation
- reversing function
- sausage filling attachment
- 4 mesh plates & 2 cutting knives 6mm & 8mm 15 + 16 mm are used together
- Advanced three blade cutting system for rapid production that produces less heat and doesn't damage the protein.

NOTE Mincer height is measured to the top of the plunger

1 Year Return to Base Warranty

Your Shipping Specifications

| | |
|---------------------|-----------------------|
| Net Weight (Kg) | 29.8 |
| Width (mm) | 490 |
| Depth (mm) | 305 |
| Height (mm) | 607 |
| Packing Width (mm) | 570 |
| Packing Depth (mm) | 360 |
| Packing Height (mm) | 390 |
| Power | 240V; 1100W/15A |
| Warranty | 1 Year Return to Base |