



TRITACARNE Serie TS Enterprise

enterprise
meat mincers
TS models

Apparecchi per uso professionale

Indispensabili per macellerie, ristoranti, alberghi, mense

Costruiti in lega di alluminio pressofuso e lucidato

Elegante fascia in acciaio inossidabile sulla carcassa motore

Ingranaggi elicoidali in acciaio temperato a bagno d'olio

Motore asincrono ventilato con termica di protezione

Gruppo macinazione carne asportabile disponibile in:

a) Ghisa alimentare con trattamento

electroless nikel plating (12-22-32)

b) Alluminio anodizzato (12-22)

c) Acciaio inossidabile AISI 304 (8-12-22-32)

Trafile auto affilanti in acciaio inox di serie

Set per insaccare (a richiesta)

Inversione di marcia (a richiesta)

Dimensioni alimentazione 120 x 52 mm

Dimensioni scarico 8/60 mm 12/70 mm 22/82 mm 32/98 mm

Tramoggia e piatto raccolta in acciaio inox

Pestello in ABS

Comandi a 24 volt

Versione TS 8 consigliato per uso domestico e piccole attività

Versione TS 8 non disponibile con l'inversione di marcia

Fabbricato in Italia



Professional equipment

Ideally suited for hotels, restaurants, tables, butcheries, etc

Structured in polished pressure die cast aluminium alloy

Elegant stainless steel motor cover band

Oil immersed gears made from hardened steel

Ventilated asynchronous motor with thermal protection included

Easy-removable mincing unit available in:

a) ELECTROLESS NIKEL PLATED CAST IRON (MOD.12-22-32)

b) ANODIZED ALUMINIUM (MOD.12-22)

c) AISI 304 STAINLESS STEEL (MOD.8-12-22-32)

Stainless steel self-sharpening draw-plates included

Sausage filling kit available on demand

Gear inversion option available on demand

Loading meat inlet dimensions: 120x52 mm

Output mouth dimensions: mod.8/Ø 60 mm. - mod.12/Ø 70 mm.

- mod.22/Ø 82 mm. - mod.32/Ø 98 mm.

Stainless steel tray and hopper

ABS pestle

24 volt controls

Model TS 8 is recommended for home use and small business use

Model TS 8 is not available with gear inversion

Proudly Made in Italy



TS 8



gruppo di macinazione modello ENTERPRISE 12, altri gruppi di macinazione disponibili a pag. 068
mincing groups ENTERPRISE 12 model, other mincing groups available at page 068



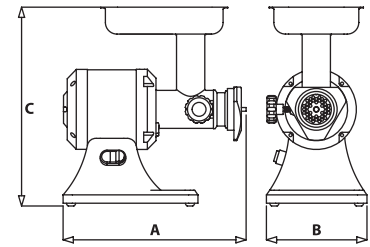
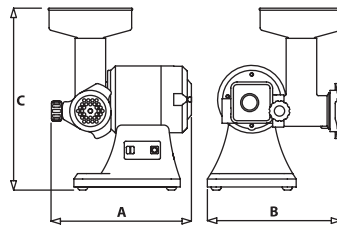
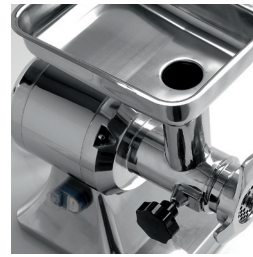
TS 12



TS 22



TS 32



	A	B	C	Alimentazione Power supply Spannung	Potenza Motor power Leistung	Giri/m.cockia Screw revolution (RPM) Schnecke-RPM	Produzione oraria Production per hour Stundenproduktion	Bocca Mouth Fleischwolföffnung	Plato in dotazione Standard plate Ausstattungsscheibe	Peso netto mono/tri fase Net weight single/three phase Einphasig/Dreiphasig-Nettogewicht	Dimensioni imballo Packing dimensions Verpackungsabmessung	Peso lordo mono/tri fase Gross weight single/three phase Einphasig/Dreiphasig-Bruttogewicht
	mm	mm	mm	Volt/Hz	Kwatt/Hp	kg	mm	mm	kg	mm	kg	
MOD TS 8	270	260	360	230/50	0,38 (0,50)	80	30	ø60	ø 6	9,0	310x260x370	10,0
MOD TS 12	370	220	440	230/50 - 230-400/50	0,75 (1,00)	200	200	ø70	ø 6	19,0/16,0	440x250x440	21,0/18,0
MOD TS 22	440	240	510	230/50 - 230-400/50	1,10 (1,50)	140	300	ø82	ø 6	24,0/22,0	480x300x510	26,5/24,5
MOD TS 32	500	240	510	230/50 - 230-400/50	1,50 (2,00)	140	400	ø98	ø 6	33,0/32,0	590x370x520	36,0/35,0

	A	B	C	Alimentación Alimentation électrique Tilranne	Puissance moteur Potencia Mощность	Velocidad de rotación RPM (vueltas/min) de la coquilla Комплектность вращения/мин. Лямпы мискоры	Producción por hora Producción horaria Производительность	Bocina Boca Впускное отверстие; горловина	Plato estándar Lamina pincada en dotación Дополнительная пластина	Peso neto mono/tri fase Peso neto mono/tri fase Вес нетто 1/3 фазы	Dimensiones embalaje Dimensiones empaquetado Размеры упаковки	Peso bruto mono/tri fase Peso bruto mono/tri fase Вес брутто 1/3 фазы
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