



# 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

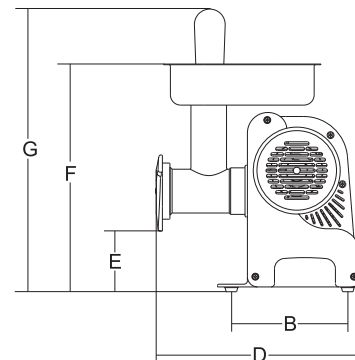
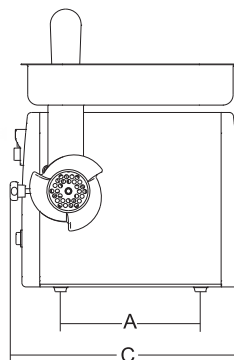


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Passapomodoro opzionale  
Optional tomato sauce making



Cassetto porta coltello e piastra  
Compartment for knife and blade



	watt/Hp	ph	Kg/h.	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