

Model TC 12



Aluminum alloy body

Model TC 12- Series 2000 Unger



Complete stainless steel body

Unger System

Quick and uncomplicated—The Meat Mincers are reliable and produce large quantities of meat while accomplishing the highest hygienic demands. Devised expressly for latest demands of butcher shops, hotels, restaurants and small communities. Provided with noiseless reduction gear, steel spiral gear, oil bath.

Model TC12 hopper and basin made of stainless steel. The Mincer comes with a pierced disc of 6mm holes/ Ø 70mm.

Model TC12-Series 2000 Unger casing, hopper and basin for meat made of stainless steel. Hopper and mincing unit can be easily disconnected from the whole body for thorough cleaning. Ventilated motor. Moreover, its compact design turns it into a professional meat mincing machine which is most suitable for butcher shops.

Unger System

A set of three cutting devices made of stainless steel consisting of preparatory cutter, double-sided 3-blade cutter and pierced disc (4.5mm holes, Ø 70mm) in combination with the stainless steel screw conveyor provides for an above-average high-speed, good quality and constant efficiency when cutting raw and cooked meat. Ideal for superfine mince.

Extra Accessories:

- ◆ Sausage Stuffer

Pierced Discs

- ◆ 3mm, 4.5mm, 6mm, 8mm, 10mm, 12mm, 14mm, 16mm, 18mm, 20mm

Technical Information

Model	Power	Voltage	Max. Output per hour	Dimensions	Weight
TC12	1HP	230V	140kg	240x400x400	22kg
TC12-Series 2000 Unger	1HP	230V	140kg	230x445x380 (WxDxH mm)	25kg