

 **OMEGA**<sup>®</sup>  
FOODTECH



**TE 22A**

**TRITACARNE DA BANCO 22/82**  
Struttura in lega di alluminio lucidata e anodizzata.  
Bocca, coclea, volantino, bacinella (opzionale) in acciaio inox.  
Tramoggia rimovibile.  
Versione Entreprise: 1 piastra inox e 1 coltello autoaffilanti, 1 estrattore.  
Versione Unger S3 inox: bocca Ø 82, 2 piastre, 1 coltello, 1 scatola di lame di ricambio ed 1 estrattore.  
Per il dettaglio, i piccoli supermercati e la ristorazione collettiva.  
Macchina rispondente alla Direttiva Macchine 98/37/CEE e alle norme specifiche per i tritacarne.  
Comandi con dispositivo N.V.R.

**TABLE TOP MINCER 22/82**  
*Body of aluminium alloy polished and anodised.  
barrel, worm, locking ring and meat receiving tray (optional) made of stainless steel AISI 304.  
Removable feed pan.  
Enterprise version: 1 stainless steel holeplate and 1 self-sharpening knife, 1 extractor.  
Unger version S3 stainless steel: barrel Ø 82, 2 holeplates, 1 knife, 1 box of spare blades and 1 extractor.  
For retail, small supermarkets and collective catering.  
Machine complies with Machine Directive 98/37/EEC and the specific regulations for mincers.  
Controls with N.V.R. device*

**TISCH FLEISCHWÖLF 22/82**  
Gehäuse aus Aluminiumlegierung, poliert und eloxiert.  
Schnecke, Schneckengehäuse, Verschlussring, Empfangschale (optional) aus Edelstahl AISI 304.  
Abnehmbarer Einfüllschüssel.  
Enterprise Ausführung: 1 Lochscheibe und 1 Messer, 1 Ausziehvorrichtung.  
Ausführung Unger S3 Inox: Schneidsatz Ø 82, 2 Lochscheiben, 1 Messer, 1 Schachtel Ersatzklingen und 1 Auszieher.  
Für Lebensmitteleinzelhandel, kleine Supermärkte und Großgastronomie.  
Die Maschine entspricht der Maschinenrichtlinie 98/37/EWG und der Norm für Fleischwölfe.  
Ein-Aus Drucktasten.

**HACHOIR DE COMPTOIR 22/82**  
*Structure en alliage d'aluminium poli et anodisé.  
Bouche, vis sans fin, écrou, plateau de reception viande en acier inoxydable AISI 304.  
Trémie amovible.  
Version Entreprise: 1 plaque et 1 couteau, 1 extracteur.  
Version Unger S3 inox: bouche Ø 82, 2 plaques, 1 couteau, 1 boîte de lames de rechange et 1 extracteur.  
Pour le détail, les petits supermarchés et la restauration collective.  
Machine conforme à la Directive machines 98/37/CEE et aux normes spécifiques pour les hachoirs.  
Boutons Demarrage-Arrêt*

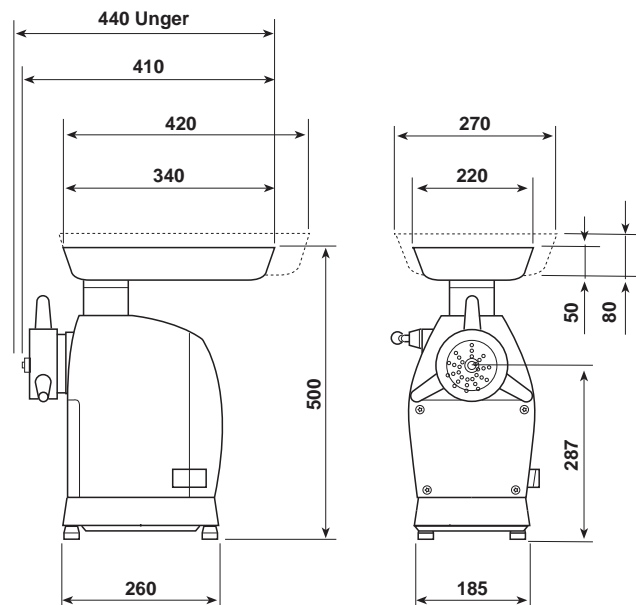
**PICADORA DE CARNE DE MESA 22/82**  
Estructura de aleación de aluminio lustrada y anodizada.  
Boca, cóclea, volante y cubeta (opcional) de acero inoxidable.  
Tolva extraíble.  
Versión Entreprise: 1 placa inoxidable, 1 cuchilla autoafilante y 1 extractor.  
Versión Unger S3 inoxidable: boca Ø 82, 2 placas, 1 cuchilla, 1 caja de hojas de repuesto y 1 extractor.  
Para venta minorista, pequeños supermercados y restauración colectiva.  
Máquina conforme a la Directiva Máquina 98/37/CEE y a las normas específicas para las picadoras de carne.  
Mandos con dispositivo N.V.R.

## Specifiche tecniche / Technical specifications

	TE 22A
bocca, barrel, Schneidsatz, bouche, boca	22/82
motore, motor, Motor, moteur, motor	0,95 (1,30) kW (HP)
produzione, productivity, Leistung, productivité, productividad	270 kg/h
peso netto, net weight, Nettogewicht, poids net, peso neto	37 kg



**Optional:** bacinella raccogli-carne, meat receiving tray, Empfangschale, plateau de reception viande, volante y cubeta



Nota: i dati del presente catalogo non sono impegnativi e potranno subire variazioni senza preavviso / Specifications and other features are subject to change without notice (02/10)