MEAT MINCER TM-32

Benchtop stainless steel meat mincer · 15 L hopper

MEAT MINCER | BENCHTOP | 15 L HOPPER | 18/8 STAINLESS STEEL



DESCRIPTION

The TM-32 is a high-output benchtop meat mincer for butcher shops, cutting rooms and the meat industry, with Enterprise single cut system and a 15 L hopper.

Crown gear drive and mincing head fully in stainless steel, with Unger double and triple cut systems available.

The mincing head is easily removable for cleaning. High-capacity tray.

CONSTRUCTION AND STANDARD EQUIPMENT

- Built in 18/8 stainless steel.
- Crown gear drive.
- Mincing head fully in stainless steel.
- Removable mincing head for cleaning.

KEY DATA					
Motor	**Three-phase 3 HP**	Cutting system	**Enterprise**	Hopper	**15 L**
Plate	**Ø 100 mm**	Output	**750 kg/h**	Weight	**80 kg**

MODELS IN THE SERIES

MODEL	SYSTEM / MOTOR	DIMENSIONS (W × D × H)	OUTPUT / WEIGHT
TM-22	Enterprise single cut · 2 HP	—	11 L hopper
TM-32	Enterprise single cut · 3 HP	**410 × 704 × 580 mm**	750 kg/h · 80 kg
TM-114	Unger double cut · 5.5 HP	**460 × 735 × 625 mm**	1,100 kg/h · 93 kg
TMP-32	Enterprise single cut · 3 HP	**600 × 860 × 1,100 mm**	750 kg/h · 115 kg
TMP-114	Unger double cut · 5.5 HP	**600 × 860 × 1,100 mm**	1,100 kg/h · 121 kg
TMP-42	Enterprise single cut · 7.5 HP	**670 × 1,010 × 1,195 mm**	1,500 kg/h · 160 kg
TMP-130	Unger 3 double cut · 7.5 HP	**670 × 1,010 × 1,195 mm**	1,500 kg/h · 160 kg

Dimensions in mm derived from the manufacturer's drawing (tray width, overall depth and height). Options as per price list: Unger 3 / Unger 5, reversing switch, trays and wheels.

APPLICATIONS

Butcher shops, supermarkets, cutting rooms, food workshops and the meat industry for mincing large quantities of fresh meat.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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