

08/2015

Mod: TCM-32

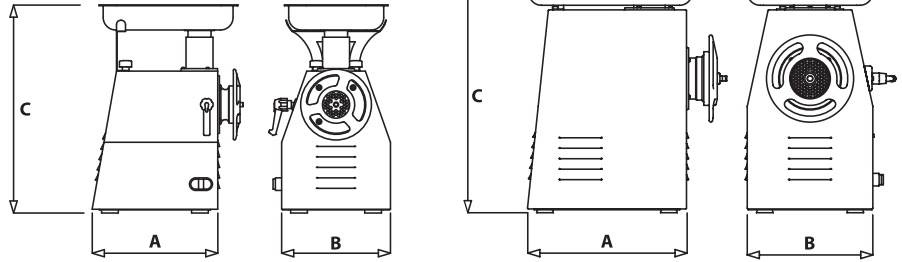
Production code: FTI139R (230/1) (TI32R)



Diamond
catering equipment



TI 32 R



	A	B	C	Alimentazione Power supply Spannung	Potenza Motor power Leistung	Giri/m RPM RPM	Produzione oraria Production per hour Stundenproduktion	Bocca Mouth Fleischöffnung	Piatto in dotazione Standard plate Ausstattungscheibe	Peso netto mono/tri fase Net weight single/three phase Einphasig/Drephasig-Nettogewicht	Dimensioni imballo Packaging dimensions Verpackungsabmessung	Peso lordo mono/tri fase Gross weight single/three phase Einphasig/Drephasig-Bruttogewicht
	mm	mm	mm	Volt/Hz	Kwatt/Hp		kg	mm	mm	kg	mm	kg
TI 12 R	400	260	490	230/50 - 230-400/50	1,10 (1,50)	140	250	Ø70	Ø 6	26,0/26,0	480x300x510	28,0/28,0
TI 22 R	450	260	530	230/50 - 230-400/50	1,50 (2,00)	140	400	Ø82	Ø 6	32,0/32,0	590x370x520	34,5/34,5
TI 32 RS	510	260	525	230/50 - 230-400/50	1,60 (2,20)	140	500	Ø98	Ø 6	40,0/40,0	590x370x520	43,0/43,0
TI 32 R	475	300	560	230/50 - 230-400/50	2,20 (3,00)	140	600	Ø98	Ø 6	52,0/46,0	620x430x650	55,0/49,0

A	B	C	Alimentation Alimentación eléctrica Ипитание	Puissance moteur Potencia Мощность	RPM RPM (vuelta/s/min) Вращений/мин.	Production per hour Producción horaria Производительность	Bocche Boca Впускное отверстие; горловина	Piatto in dotazione Lamina p/chebida en dotación Дополнительная пластина	Peso netto mono/tri fase Peso neto monofásico/trifásico Вес нетто 1/3 фазы	Dimensioni emballo Dimensiones empaquetado Размеры упаковки	Peso bruto mono/tri fase Peso bruto monofásico/trifásico Вес брутто 1/3 фазы
400	260	490	230/50 - 230-400/50	1,10 (1,50)	140	250	Ø70	Ø 6	26,0/26,0	480x300x510	28,0/28,0
450	260	530	230/50 - 230-400/50	1,50 (2,00)	140	400	Ø82	Ø 6	32,0/32,0	590x370x520	34,5/34,5
510	260	525	230/50 - 230-400/50	1,60 (2,20)	140	500	Ø98	Ø 6	40,0/40,0	590x370x520	43,0/43,0
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Apparecchio per uso professionale molto potente
 Macellerie, supermarket, grandi comunità
 Struttura in robusta lamiera di acciaio inox AISI 304
 Riduttore ermetico a bagno d'olio
 Motore asincrono ventilato
 Termica di protezione
 Ventola di raffreddamento supplementare nel modello 32
 Bocca carne "enterprise" asportabile disponibile in:
 a) Ghisa alimentare (12-22) (electroless nikel plating)
 b) Alluminio anodizzato (12-22)
 c) Acciaio inossidabile AISI 304 (12-22-32)
 Trafile auto affilanti in acciaio inox di serie
 Disponibile set per insaccare
 Inversione di marcia
 Tubo carico carne 52mm per 120 mm
 Dimensioni scarico 12/70 mm 22/82 mm 32/98 mm
 Tramoggia e piatto raccolta prodotto in acciaio inox
 Pestello in ABS
 Centralina elettronica a 24 volt
 Pulsante avviamento termoplastico protetto
 da membrana in lattice di gomma
 Produzione italiana

Heavy duty Professional equipment
 Ideally suited for butcheries, supermarkets, etc
 Structured in AISI 304 stainless steel
 Hermetic steel Oil immersed reducer
 Ventilated asynchronous motor thermal protection included
 Optional cooling fan available for mod. 32
 Easy-removable enterprise mouth unit available in:
 a) electroless nikel plated cast iron (mod.12-22)
 b) anodized aluminium (mod.12/22)
 c) AISI 304 stainless steel (mod 12-22-32)
 Stainless steel self-sharpening draw-plates included
 Sausage filling kit available on demand
 Gear inversion option available
 Loading meat inlet dimensions: 120x52 mm
 Output mouth dimensions: mod.12/Ø 70 mm.
 — mod.22/Ø 82 mm. — mod.32/Ø 98 mm.
 Stainless steel tray and hopper
 ABS pestle
 Central control system requires 24 volt low tension
 On/off switch protection with waterproof rubber cover
 Proudly Made in Italy