

TS 12E - TL 22E



Professional bench meat mincers particularly suitable for use in restaurants, bistro, communities, butcher shops, supermarkets, food preparation work-shops. These mincers can fully satisfy even the most demanding users. Sturdy machines built in anodised aluminium and with rounded design to avoid bacterial residues. Stainless steel cutting groups suitable for UNGER cutting system. The reversing device and the simplicity in disassembling the mincing group make its use particularly trouble-free. High hourly capacity obtained optimizing the combination of the watertight reducers speed, the gearing mechanism in oil bath and the design of the cutting group that keeps the meat fresh and unaltered.

Main features :

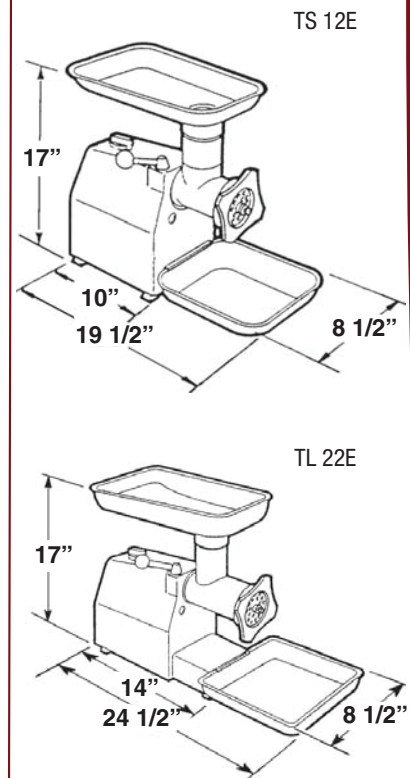
- Machine body of anodized aluminium
- Hopper, mincing plate and foodholding plate of stainless steel
- External cutting group easily removable for easy cleaning
- Forward mode – Stop – Reverse mode with NVR device
- Machine in compliance with CE hygiene and safety standards

TS 12E : Available in following versions

- Enterprise 1 S/S plate and 1 S/S knife, self-sharpening (Ø 2 3/4")
- Unger 2 S/S plates and 1 S/S knife, self-sharpening (Ø 2 3/4")
- Hourly output : 150/170 kg depending on plate holes diameter

TL 22E : Available in following versions

- Enterprise 1 S/S plate and 1 S/S knife, self-sharpening (Ø 3 1/4")
- Unger 2 S/S plates and 1 S/S knife, self-sharpening (Ø 3 1/4")
- Hourly output : 200/230 kg depending on plate holes diameter



PROFESSIONAL USE

Model	Output Kg/h	HP	Volt	Pounds
TS 12E	150/170	1	120/60	49 lbs
		2		
TL 22E	200/230	1	120/60	53 lbs
		2		

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