



Matador Heavy Duty Meat Mincer TC12

Quick Overview

- All stainless steel chamber, designed to the latest US and EC safety standards.Â
- Single handle locking mechanism releases chamber for easy cleaning.Â
- Durable and heat free operation.Â
- Reversing function
- Sausage filling attachment.Â
- 6mm & 8mm mesh plates and single knife

Description

Matador Heavy Duty Meat Mincer TC12

The formidable meat mincer (TC12) can break up to (150kg/h) with a power of (550/10 W/A) and dimensions set at (420x265x548).

Part of our robust food bench and prep range, this heavy-duty bench mincer can easily crush, cut down and mince frozen meat quantities into smaller, shaped pieces. These pieces are then cooked or served, depending on the specific dish.

150kg / hour Heavy Duty Meat Mincer with #12 head - TC12

Key Features

- All stainless steel chamber, designed to the latest US and EC safety standards.
- Single handle locking mechanism releases chamber for easy cleaning.

- Durable and heat free operation
- Reversing function
- Sausage filling attachment
- 6mm & 8mm mesh plates and single knife

NOTE Mincer height is measured to the top of the plunger

1 Year Return to Base Warranty

Your Shipping Specifications

Net Weight (Kg)	21
Width (mm)	420
Depth (mm)	265
Height (mm)	548
Packing Width (mm)	455
Packing Depth (mm)	330
Packing Height (mm)	500
Power	240V; 735W/10A
Warranty	1 Year Return to Base