



Professional bench meat mincer designed in each detail for obtaining a vanguard machine which high available power brings astonishing results. It is at best suitable for use in butcher shops, supermarkets, food preparation work-shops, restaurants, bistro, communities.

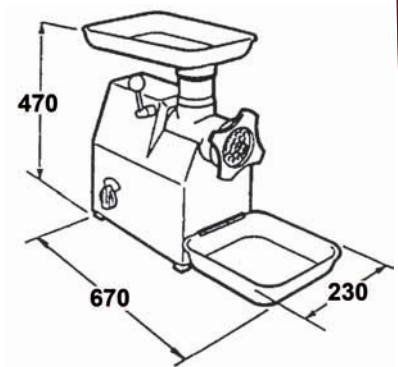
Sturdy machine built in anodised aluminium and with rounded design for food security, without edges and interstices where dirt can accumulate. Stainless steel cutting group appropriate for UNGER cutting system. The reversing device and the simplicity in disassembling the mincing group make its use particularly 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
- Fan cooled motor for continuous service hermetically sealed
- Mincing group of stainless steel 18/8 easily removable for cleaning
- Forward mode – Stop – Reverse mode with NVR device
- Machine in compliance with CE hygiene and safety standards

TS 22E : Available in following versions

- Enterprise 1 S/S plate and 1 S/S knife, self-sharpening (Ø 82 mm)
- Unger 2 cuts and 3 cuts (Ø 82 mm)
- Hourly output : 250/300 kg depending on plate holes diameter



Model	Output Kg/h	W	Volt	Kg
TS 22E	250/300	1100	250/300	32
		1450		

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