

MINCER AK-RAMON TOP-114



GENERAL CHARACTERISTICS

- Totally manufactured in AISI 304 stainless steel.
- Compact and very robust design.
- Plates and knives included.
- Throat removable.
- Steel reducer in oil bath.
- Push hammer.
- Thermal motor protection.
- Hand protection in the tray according to CE.
- Suitable for all types of meats.
- Production: 1,000 kg/h.
- Three-phase motor power: 5.5 HP/ 4.04 kW.
- Tray dimensions: 517x759x100 mm.
- Net Weight: 132 kg.

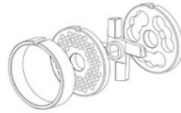
Enterprise Cutting system - Simple cut

Model	Ø Throat	Plate and knives
TOP-114	114	1 Knife simple cut 1 Plate Ø5 <i>Compensatory ring included for use with simple cut</i>



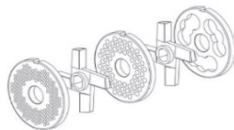
Unger Cutting system - Double cut

Model	Ø Throat	Plate and knives
TOP-114	114	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø5



Unger Cutting system - Triple cut

Model	Ø Throat	Plate and knives
TOP-114	114	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø8 1 Knife double cut 1 Plate Ø5



CUTTING SYSTEM

Stainless steel mincer group with three cutting system possibilities:

- Unger 2 elements.
- Unger 3 elements.
- Unger 5 elements.

TECHNICAL INFORMATION

	TOP-114
Production	± 1000
Three-phase motor power HP/Kw	5.5/4.04
Single-phase motor power HP/Kw	-
Packaging dimensions (mm)	950x600x1390
Net/Gross weight (kg)	132/138

DIMENSIONS IN MM

