



Our standard
means more

MINCER 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.
- ✓ Voltage: 400V/3ph/50Hz

OPTIONS

- ✓ Three phase motor 220V/3ph/60Hz.

Enterprise Cutting system - Simple Cut

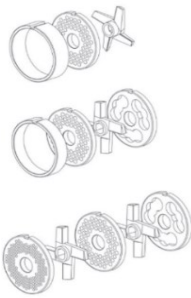
Model	Ø Throat	Plate and knives
TOP-114	114	1 Knife simple cut 1 Plate Ø 5 Compensatory Ring included to use with simple cut.

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 Ø 5 Compensatory Ring included to use with simple cut.

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 Ø 8 1 Knife double cut 1 Plate Ø 5



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 Kg/h	± 1.000
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

