## **PRODUCT INFORMATION**



## Machines for Meat Processing



## Table Cutter – Tondo12 series + Tondo20-230

- Easy processing of meat, fish, vegetables and other foodstuff
- Perfect for restaurants, hotels, canteen kitchens, butcher's shops etc.
- Easy and quick cleaning due removable lid and set of knives
- Housing in stainless steel
- Switch splash-water protected IP67

- Robust and removable bowl in stainless steel
- Lid in stainless steel with cover in Tritan plastic
- Incl. three stainless steel sickle knives
- Tondo20-230 is equipped with an inverter for self-calibration
- For appropriate continuous operation

Technical Specifications			
Model	Tondo12-230	Tondo12-400	Tondo20-230
Art. No.	4121	4122	4123
Bowl capacity		12 liter / 9 kg	20 liter / 15 kg
Dimensions (WxDxH)		902 x 680 x 508 mm	1013 x 822 x 507 mm
Bowl speed		14 rpm	14 rpm
Shaft speed		1,440 rpm	600 – 2,600 rpm
Dead weight		71 kg	92 kg
Power rating	0.75 kW	0.75 kW	2.4 kW
Type of current	230 V	400 V	230 V
Technical modifications might be due to technical improvements.			