

IFOOMA®

Quality+Innovation

Table Top Grinders

TG 100, TG 101, TG 105

TGR 102-104 and TGR 106-108



Table Top Grinders

High performance manual operated meat grinders with removable worm housing for the application in butcher shops, stores of retail chains and the catering industry.

The grinders are available either with 3-or 5-part cutter set size R70 – B98 system “Unger” or with system “Enterprise” E22 – E32. The special design of worm and worm housing provides a top grinding quality with an excellent particle definition, a very low temperature increase of the processed material and a minimum consumption of electrical energy. A reverse switch for the disassembling of the cutter set is standard*.



● TG 105

The machines are fully made from high grade stainless steel. The machine body, the tray and the filler neck are welded together completely gap free for an easy, quick and hygienic proper cleaning. All CE requirements regarding safety and hygiene are fulfilled.

The model **TG 105** is especially designed for the production of minced meat in stores of retail chains. With the “Enterprise” cutting system in combination with the perfect matching worm and worm housing, a smooth process is ensured. Even frozen material down to minus 4° Celsius can be processed without any problem. The achievement is a proper and appetizing appearance of the minced material with a perfect distribution of lean and fat particles.

*not for TG 100 and TGR Series.

The model **TG 101** is the classical grinder for a butcher shop to offer freshly minced meat on customer’s demand in the sales room. With its compact dimensions it fits perfectly into the refrigeration cabinet of the shop. The grinder is equipped with a 3-part cutter set system “Unger” as standard. A 5-part cutter set is available as an option. Alternatively a cutter set “Enterprise” E22 also can be provided.



● TG 101

● **TG 100**



The model **TG 100** with its 3-part cutter set “Unger” R70 performs astonishingly good for the size of its worm house. This grinder fits perfect to the demand of restaurants, small butcher shops or as a stand by machine for special meat kinds which should not come in contact with other materials.

● **TGR 102**



● **TGR 103**



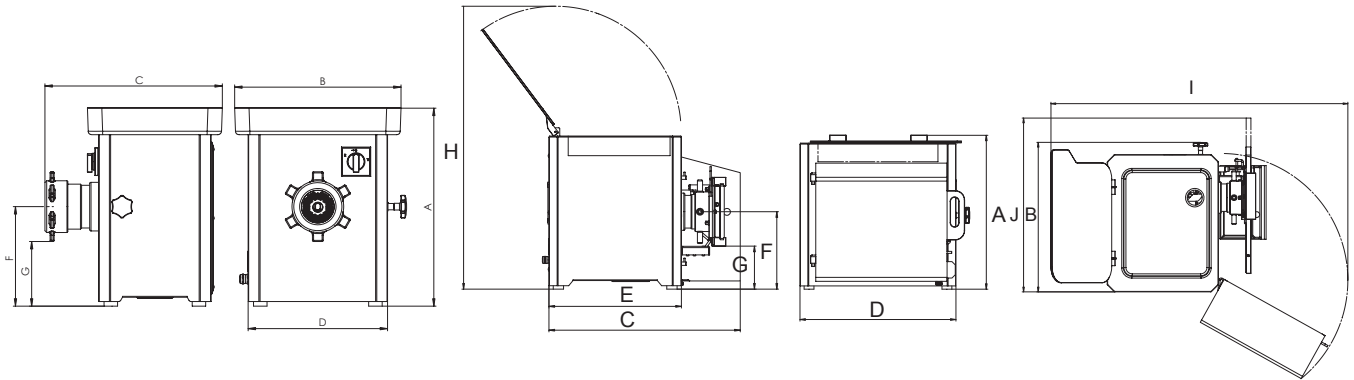
● **TGR 104**



The **TGR** grinders are the solution to keep the meat temperatures under control. The integrated refrigeration system for tray, filler neck and worm housing with automatic temperature control guarantees that the processed material will not be warmed up during the operation above the allowed values, independent from the ambient air temperature.

The equipment of the model **TGR 102** equates to the model TG 101. The model **TGR 103** is additional equipped with a front door. The model **TGR 104** comes with a patty device for portion sizes of approx. 100 g to 200 g weight.

The equipment of the model **TGR 106** equates to the model TG 105, the model **TGR 107** equates to model **TGR 103** and the model **TGR 108** to model **TGR 104**.



Model	TG 100	TG 101	TGR 102	TGR 103	TGR 104	TG 105	TGR 106	TGR 107	TGR 108
A	420 mm	440 mm	485 mm	485 mm	485 mm	515 mm	505 mm	505 mm	505 mm
B	345 mm	365 mm	525 mm	525 mm	525 mm	700 mm	660 mm	660 mm	720 mm
C	355 mm	390 mm	475 mm	540 mm	590 mm	580 mm	565 mm	665 mm	665 mm
D	270 mm	310 mm	470 mm	470 mm	470 mm	615 mm	600 mm	600 mm	600 mm
E	220 mm	250 mm	415 mm	415 mm	415 mm	435 mm	495 mm	495 mm	495 mm
F	225 mm	225 mm	225 mm	225 mm	225 mm	270 mm	245 mm	245 mm	245 mm
G	150 mm	145 mm	150 mm	150 mm	150 mm	140 mm	150 mm	150 mm	150 mm
H			820 mm	820 mm	820 mm		925 mm	925 mm	925 mm
I				850 mm	900 mm			930 mm	1110 mm
J					855 mm				850 mm
Voltage	All models with 400 V, 50 Hz, three phase								
Power	1,5 kw	1,5 kw	1,75 kw	1,75 kw	1,75 kw	2,2 kw	2,45 kw	2,45 kw	2,45 kw
Fusing	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert	16 A inert
Cutting Set	Unger	Unger	Unger	Unger	Unger	Enterprise	Unger	Unger	Unger
Size	R 70	H 82	H 82	H 82	H 82	E 32	B 98	B 98	B 98
Output approx.	150 kg/h	400 kg/h	400 kg/h	400 kg/h	400 kg/h	600 kg/h	600 kg/h	600 kg/h	600 kg/h
Tray Volume	4,2 L	6,0 L	6,0 L	6,0 L	6,0 L	42 L	12,0 L	12,0 L	12,0 L
Weight approx.	30 kg	40 kg	65 kg	66 kg	70 kg	84 kg	110 kg	112 kg	115 kg

