



EQUIPMENT

MEAT GRINDER PG-12FS

The PG-12FS Meat Grinder is a mid-sized countertop designed grinder, suitable for almost any need of a meat market or hotel. With a fully stainless body, this model is easy to use, clean, & disassemble, specifically designed for long life.



STANDARD FEATURES

- Compact size
- Stainless steel construction
- Easy to clean
- Steel gear transmission
- Oil layered/bathed steel to eliminate corrosions/friction
- Knife, 3/16" plate & stomper included
- Perfect for restaurants & food service
- Ideal for rough hunting and ranch game
- Easily disassembled
- No belts or pulleys
- Cast iron grinding system reinforced with tin plating



With a wide variety of sieves, Processing almost anything is possible. Even dips, salsa's, beans, guacamole, and even jam/jelly spreads are feasible.



With a stainless steel cabinet + tray, this unit is both visually and hygienically appealing. An added bonus to this fine unit is that it is easily cleaned without tools.



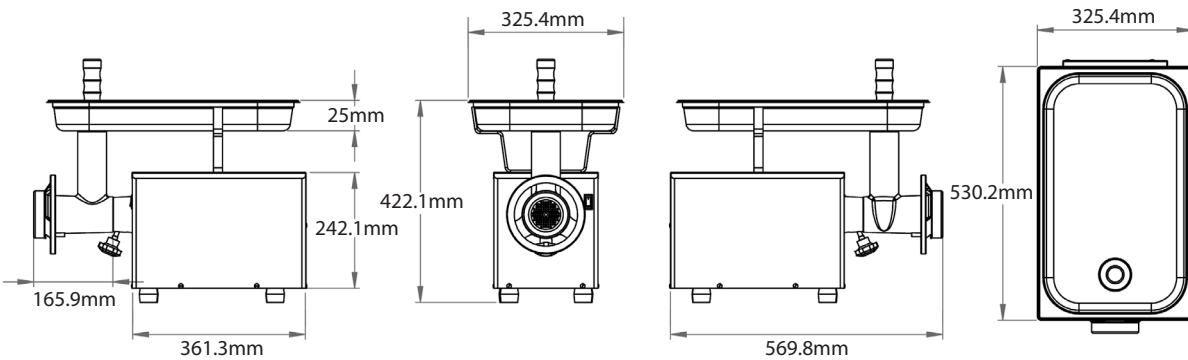
This unit may be small, but has an incredible production level, up to 3.3 Kg a minute. This efficient and economical unit is the ideal machine.

MEAT GRINDER PG-12FS

Technical Data

Motor	3/4 HP 0.55 kW
Pump	1/6 HP 0.124 kW
Electric	115/60/1 or 220/50/60/1
Grinding capacity first ground	3.3 Kg/min (7.28 lbs./min) (3/8")
Grinding capacity second ground	1.8 Kg/min (3.97 lbs./min) (1/8")
Pan dimensions (L x W x H)	530.2 mm x 325.4 mm x 25 mm (20.87" x 12.81" x 0.98")
Machine dimensions (L x W x H)	569.8 mm x 325.4 mm x 422.1 mm (22.43" x 12.81" x 16.62")
Net weight	36 Kg (79.37 lbs)
Shipping weight	39 Kg (85.98 lbs)

Detail & Dimensions



Safety & Sanitation
Conforms UL
std 763

Conforms
NSF-8

CANADA
Conforms CAN/CSA
STD C22.2

As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

Pulaski Street, Norwalk, CT 06851 USA. Tel: 203-847 2357 Fax: 203-847 6480

www.powerlineequip.com