

<b>LINE:</b>	<b>MEAT GRINDERS</b>
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<b>MODEL:</b>	<b>M-12-FS</b>
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USE	CAPACITY AND DIMENSIONS	
<ul style="list-style-type: none"> <li>* Restaurants</li> <li>* Food service</li> <li>* Ranch</li> <li>* Hunting</li> <li>* Etc.</li> </ul>	<b>MODEL</b>	<b>M-12 FS</b>
	<b>*Motor</b>	<b>3/4 HP / .55 kw</b>
	<b>**Grinding capacity (3/8)First Ground</b>	<b>3.3 kg/min/ 7.26 lb/min</b>
	<b>**Grinding capacity (1/8)Second Ground</b>	<b>1.8 kg/min/4.0 lb/min</b>

\*Motor available 110volts/60 Hz or 220 Volts/50 Hz optional  
\*\* 35° F / 2° C Fresh Meat, lab conditions

## BENEFITS

- Specially designed for the food service market because of its compact size and reliability
- Compact size
- Stainless steel construction
- Powerful ¾ HP Motor
- Easy to clean

**LINE:** MEAT GRINDERS

**MODEL:** M-12-FS

**BENEFITS**



**MINIMUM MAINTENANCE**

Powerful oil bathed steel gears transmission, with no belts or pulleys to maintain



**HYGIENIC**

High grade stainless steel cabinet and tray, high corrosion resistant and easy to clean allowing a hygienic operation and a professional presentation

**SPECIFICATIONS**

MODEL	M-12-FS
*Motor	3/4 HP/ .55 kw
Volts	110/220 volts
**Grinding capacity (3/8)First Ground	3.3 kg/min/ 7.26 lb/min
**Grinding capacity (1/8)Second Ground	1.8 kg/min/4 lb/min
Net weight	36 kg/ 79 lb
Shipping weight	39 kg/ 86 lb

\*Motor available 110 volts/60 Hz or 220 Volts/50 Hz optional  
 \*\* 35° F / 2° C Fresh Meat, lab conditions

**LONG LASTING LIFE**

The powerful oil bathed steel gears transmission (with no belts or pulleys to maintain) guarantees a long lasting life, with minimum noise and low maintenance cost.



**LARGE PAN**

The M-12-FS features a large stainless steel pan.



*Includes Knife, 3/16 plate and stomper*



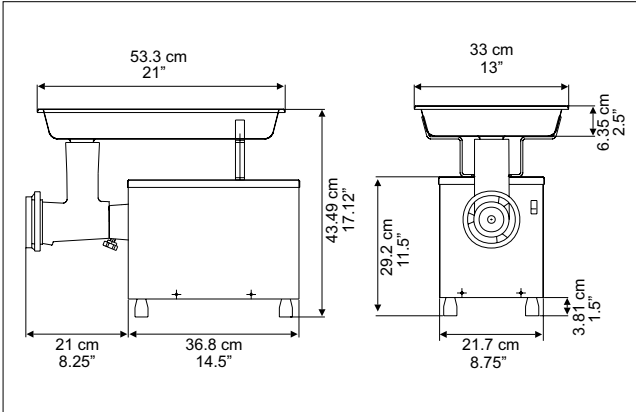
**EASY TO CLEAN**

Its practical grinding system and the feed pan can be completely disassembled in a few minutes without tools reducing time spent on cleaning and maintenance operations.



Grinding system components are strong cast iron parts, with dip tin plating for hygiene and corrosion resistance.

**DIMENSIONS**



Safety & Sanitation  
 Conforms UL std 763



Conforms NSF-8



Conforms CAN/CSA STD C22.2



Available only in equipment ordered under this spec

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