

KG-12-FS MEAT GRINDER

PRO-CUT[®]

SPEC SHEET

www.pro-cut.us

STANDARD FEATURES

- 400+ lbs / hour processing capacity
(1st grinding – 3/8" plate)
- 200+ lbs / hour processing capacity
(2nd grinding – 1/8" plate)
- Compact footprint for limited spaces
- 3/4 HP motor with powerful 21 lbs-ft torque for meat grinding
- Precision engineered steel gear transmission
- Durable food grade stainless steel feed tray and body
- Non slip rubber feet
- Effortless to install and operate



PRODUCT HIGHLIGHTS



Robust stainless steel body and tray



Gear driven body



Included Accessories



Non skid-feet



Compact footprint



Intertek

Intertek



1 year parts and labor

KG-12-FS MEAT GRINDER

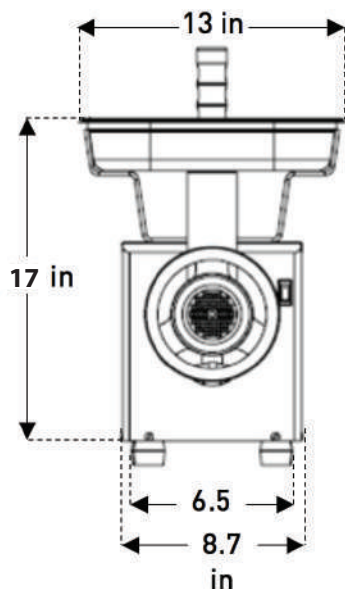
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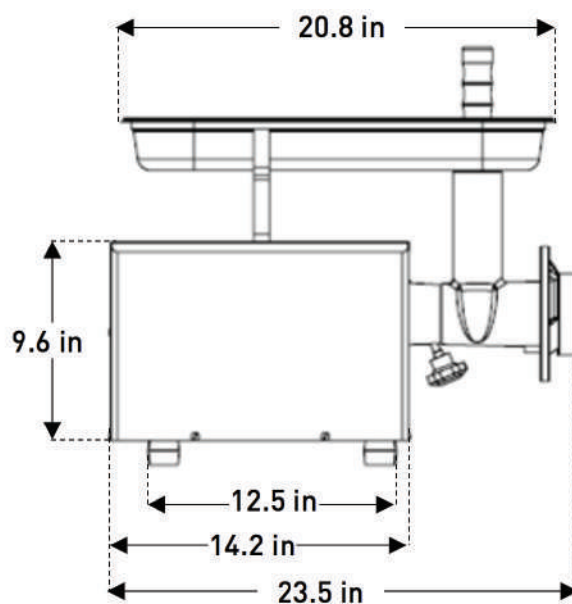
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PLAN VIEW

Front view



Side view



NEMA 5-15P

TECHNICAL DATA

Dimensions

External dimensions	L: 23.5" W: 13" H: 17"
Net weight	79.37 lb (36 kg)
Power cord length	5.9 ft

Construction

Cabinet material	Stainless steel
Tray material	Stainless steel
Headstock	Cast Iron

Logistic data

Max number of SKU per pallet	6
Shipping dimensions per unit	L: 28" W: 14.5" H: 17.5"
Shipping weight per unit	85 lbs
Shipping dimensions full pallet	L: 30" W: 31" H: 40"
Shipping weight full pallet	529 lbs
Freight class	85

Electrical data

Motor	3/4 HP
Volts / Frequency	115 Vac / 60 Hz
Amps	11.5
Watts	550
Phase	1
Type of plug (NEMA)	5-15P

Performance / Capacity

1st grinding capacity (3/8" plate)	7.49 lbs / min
2nd grinding capacity (1/8" plate)	3.97 lbs / min

Accessories

Knives	Plates
NI-12 (Stainless Steel Round)	CI-12-1/4"
NIR-12 (Stainless Steel Rectangular)	CI-12-1/8"
NLV-12 (Long Lasting Steel)	CI-12-3/8"
	CI-12-3/16"

L: Length W: Width H: Height