



FOOD SERVICE  
MEAT GRINDERS



Powerful gear  
transmission  
designed for long  
working hours.

## MODEL: **KG-12-FS**

- Compact size
- High grade stainless steel cabinet and tray
- Powerful 3/4 HP motor
- Easy to clean
- Specially designed for the food service market because of its compact size and reliability
- Powerful gear transmission designed for long working hours.

Meat



Sauce



Creams



[www.Pro-Cutgrinders.com](http://www.Pro-Cutgrinders.com)



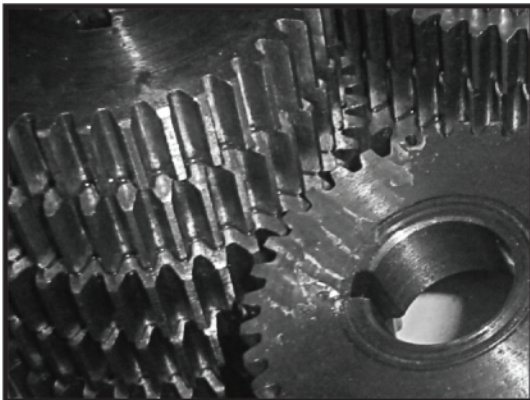
## LARGE PAN

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



## EASY TO CLEAN

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



## LONG LASTING LIFE

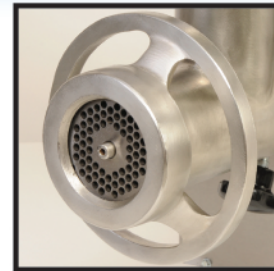
The powerful oil bathed steel gears transmission with no belts or pulley to maintain guarantees a long lasting life, with minimum noise and low maintenance cost.

### SPECIFICATIONS:

MODEL	KG-12-FS
*MOTOR	3/4 HP/0.55 kw
VOLTS	110/220 volts
FREQUENCY	60 hz.
Grinding C. (3/8) First Ground	3.3kg/min - 7.28 lb/min
Grinding C. (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.



## HIGH VOLUME CAPACITY

Its high capacity head holds bigger pieces into the grinding system, avoiding down time in cutting into smaller pieces. Cast iron grinding components with dip tin plating.

## 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 profesional presentation.

**Includes Knife, 3/16 plate and stomper**



### DIMENSIONS

