



Avantco Equipment

Item #: 177MG12 Project:

Qty: Date: Approval:

Avantco MG12 #12 Meat Grinder - 110V, 1 hp

Item #177MG12



Technical Data

Width	9 1/2 Inches
Depth	16 1/2 Inches
Height	18 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	110 Volts
Wattage	765 Watts
Capacity	4.3 lb. per minute
Features	Includes Sausage Stuffers
Horsepower	1 hp

Certifications



5-15P



CE Marking



ETL, US



ETL Sanitation



Technical Data

Hub Size	#12
Plug Type	NEMA 5-15P
Power Type	Electric
RPM	200 RPM
Transmission Type	Gear-Driven
Type	Meat Choppers / Grinders
Usage	Medium Duty

Notes & Details

Create ground beef, sausage, wild game, and other high-demand, delicious foods with the Avantco MG12 #12 1 hp meat grinder! This reliable grinder has a stainless steel body built to withstand medium-duty use in your commercial kitchen or butcher shop environment. It can process up to 260 lb. of meat per hour and is designed for daily use. The powerful 1 hp motor works well for grinding popular meat while the large and well-supported feed tray, direct drive gears, and stainless steel knives and plates produce perfectly ground meat every time. Both a 1/4" and 5/16" grinder plate are included so you can produce different sizes of ground product.

On the bottom, this unit has non-skid feet to ensure that it won't move during use. Plus, the included plastic pusher allows the user to push meat through while keeping hands far away from the moving parts. This ultimately contributes to the safety of you and your staff while grinding, as it reduces the risk of injury. For convenience, this model also comes with a replacement knife, gasket, sausage stuffer tube, and stainless steel meat tray. With so many accessories, you can always be sure you have the right tools on hand to process various types of meat. For optimal sausage stuffing, compatible MG12PSTUF sausage stuffing plate is sold separately to create the perfect sausage. The bench style design even easily fits a meat lug under the grinding head. A stainless steel handle is attached on top for easy transportation and the unit can be disassembled for a thorough cleaning after use, making this a robust unit sure to be an asset for any foodservice establishment!

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.