

<b>LINE:</b>	<b>MEAT GRINDERS</b>
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<b>MODEL:</b>	<b>M-22R-1 &amp; M-22R-2</b>
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USE	CAPACITY AND DIMENSIONS			
	MODEL	*MOTOR	**GRINDING CAPACITY (3/8) FIRST GROUND	**GRINDING CAPACITY (1/8) SECOND GROUND
<ul style="list-style-type: none"> <li>* Supermarkets</li> <li>* Butcher shops</li> <li>* Restaurants</li> <li>* etc.</li> </ul>	M-22R-1	1 HP/ 0.74 kw single phase	9.60 kg/min 21 lb/min	5.50 kg/min 12 lb/min
	M-22R-2	2 HP/ 1.492 kw single phase	9.75 kg/min 21.46 lb/min	5.85 kg/min 12.87 lb/min

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

## BENEFITS

- \* High capacity head
- \* Stainless steel construction
- \* Deep pan
- \* Powerful 1 HP (M-22 R) or 2 HP (M-22 R2) motor
- \* Easy to clean

**LINE:** MEAT GRINDERS

**MODEL:** M-22R-1 & M-22R-2

**BENEFITS**

**SPECIFICATIONS**



**MINIMUM MAINTENANCE**

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



**HYGIENIC**

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

MODEL	M-22R-1	M-22R-2
*Motor	1 HP/ 0.74 kw single phase	2 HP/ 1.492 kw single phase
Volts	110 volts	220 volts
**Grinding capacity (3/8) First Ground	9.60 kg/min 21 lb/min	9.75 kg/min 21.46 lb/min
**Grinding capacity (1/8) Second Ground	5.50 kg/min 12 lb/min	5.85 kg/min 12.87 lb/min
Leveling feet	Yes	Yes
Net weight	57 kg/125.5 lb	60 kg/132 lb
Shipping weight	71 kg/156 lb	74 kg/163 lb

\*Motor available 110volts/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.



**SAVES TIME AND MONEY**

Its high capacity head holds bigger pieces in to the grinding system, avoiding down time in cutting into smaller pieces.

**LARGE CAPACITY AND SAFETY OPERATION**

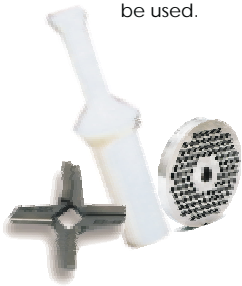
The M-22R is equipped with a safety protector guard in the feeding area avoiding accidents. However the stomper must always be used.



**EASY TO CLEAN**

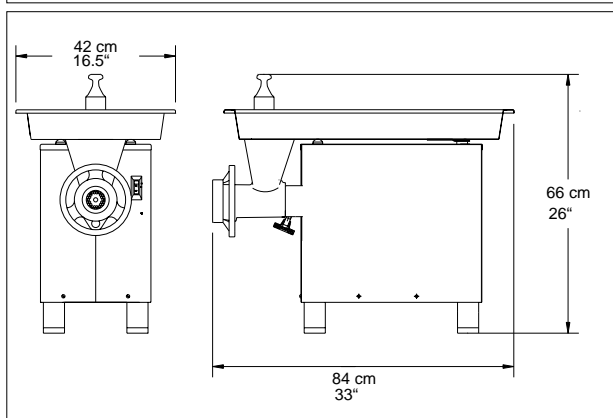
Its practical grinding system and the feed pan can be completely disassembled in a few minutes without tools reducing time spent on cleaning and maintenance operations.

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



*Includes Knife, 3/16 plate and stomper*

**DIMENSIONS**



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