



Item #: 177MG12R Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco MG12R #12 Electric Meat Grinder - 110V, 1 hp

Item #177MG12R



Technical Data

Width	9 1/2 Inches
Depth	16 1/2 Inches
Height	18 Inches
Feed Tray Length	14 3/16 Inches
Power Cord Length	5 Feet
Feed Tray Width	9 13/16 Inches
Feed Tray Depth	2 3/8 Inches
Amps	11 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- 260 lb. of meat per hour with 40 minutes of grinding and 20-minute breaks
- Durable stainless steel body with carrying handle
- Reverse button prevents clogging and ensures smooth operation
- (2) grinder plates, plastic pusher, 3/4" sausage stuffing tube, and replacement knife
- Feed tray and grinding hopper disassemble for easy cleaning

Certifications



5-15P



ETL Listed

Technical Data

Voltage	110 Volts
Wattage	765 Watts
Body Material	Stainless Steel
Break Time	20 Minutes
Features	Reverse Switch
Grinding Capacity	4.3 lb. per minute
Headstock Material	Stainless Steel
Horsepower	1 hp
Hub Size	#12
Included	Sausage Stuffers
Installation Type	Countertop
Plug Type	NEMA 5-15P
Power Type	Electric
RPM	200 RPM
Run Time	40 Minutes
Transmission Type	Gear-Driven
Tray Material	Stainless Steel
Type	Meat Grinders
Usage	Medium Duty

Notes & Details

Create ground beef, sausage, wild game, and other high-demand, delicious foods with the Avantco MG12 #12 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, operating for 40 minutes at a time with 20-minute breaks. 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. This unit also includes a reverse button to prevent clogging and ensure smooth operation. Both a 1/4" and a 5/16" grinder plate are included, so you can produce different sizes of ground product.

Designed for stability, this unit features non-skid feet to ensure it won't move during use. Plus, the included plastic pusher allows the user to push meat through while keeping their hands far 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, a gasket, a sausage stuffer tube, and a 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, this item is compatible with Avantco MG12PSTUF sausage stuffing plates (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.