



Backyard Pro BSG12 Butcher Series #12 Electric Meat Grinder - 120V, 3/4 hp

#554BSG12



Technical Data

Width	8 15/16 Inches
Depth	20 7/16 Inches
Height	16 3/8 Inches
Feed Tray Length	12 1/2 Inches
Power Cord Length	8 Feet
Feed Tray Width	8 3/8 Inches
Feed Tray Depth	2 5/16 Inches
Amps	4.58 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- 30 minutes of grinding each session with 20-minute breaks
- Sturdy metal body with non-skid feet
- Convenient built-in storage drawer holds grinder plates and knives
- Stainless steel 3/16", 3/8" plates, stuffing plate, 3 stuffing tubes, and a tamper
- Ideal for occasional use with smaller restaurants, deli, and butcher shops

Certifications



Technical Data

Voltage	120 Volts
Wattage	770 Watts
Body Material	Stainless Steel
Break Time	20 Minutes
Features	Hand Wash Only
Grinding Capacity	10 lb. per minute
Headstock Material	Stainless Steel
Horsepower	3/4 hp
Hub Size	#12
Included	Sausage Stuffers
Installation Type	Countertop
Plug Type	NEMA 5-15P
Power Type	Electric
RPM	110 RPM
Run Time	30 Minutes
Transmission Type	Gear-Driven
Tray Material	Stainless Steel
Type	Meat Grinders
Usage	Light Duty

Notes & Details

Make fresh sausages, hamburgers, and other specialty meat items in-house for special occasions or events with this Backyard Pro Butcher Series #12 electric meat grinder. This light-duty grinder is great for occasional use (2-3 times per week) for 30 minutes of grinding each session with 20-minute breaks. This unit can handle up to 5-10 lb. of meat per minute for perfectly sized batches. It has a stainless steel body for long-lasting use and smooth operating gears. On the bottom, the non-skid feet keep the unit in place while it's being used, so the operator stays safe and can grind with ease. It also comes with a 3/16" and 3/8" stainless steel plate, a stainless steel knife, and 4 stuffing tubes. The 4 tubes come in the following sizes: 1 1/4", 3/4", 1/2", and 3/8". Plus, the included plastic tamper makes it easy to keep meat moving through the grinder without the risk of an operator injuring a finger, since it keeps hands away from moving parts.

This versatile grinder features a convenient built-in storage drawer that is the perfect size for storing your grinder plates and knives close at hand for easy access. This also ensures your staff can always locate the necessary tools for grinding meat. Keep this grinder on hand for times when you need fresh ground meat to elevate the quality of your menu ingredients. For optimal grinding results be sure to use this machine with meat chilled to 32-34 degrees Fahrenheit and cut into approximately 1" squares beforehand. This unit requires a 120V electrical connection for operation.

 **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.