



Avantco Equipment

Item #: 177MG22 Project:

Qty: Date: Approval:

Avantco MG22 #22 Meat Grinder - 110V, 1 1/2 hp

Item #177MG22



Technical Data

Width	10 Inches
Depth	17 1/2 Inches
Height	20 1/2 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	110 Volts
Wattage	1200 Watts
Capacity	9 lb. per minute
Features	Includes Sausage Stuffers
Horsepower	1 1/2 hp

Certifications



5-15P



CE Listed



ETL, US

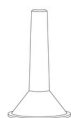


ETL Sanitation

Technical Data

Hub Size	#22
Plug Type	NEMA 5-15P
Power Type	Electric
RPM	200 RPM
Transmission Type	Gear-Driven
Type	Meat Choppers / Grinders
Usage	Medium Duty

Plan View



#12 STUFFER TUBES Made of heavy-duty plastic

Item Number	Size	Ideal For
177MG12TUB1	1/4"	Snack Sticks
177MG12TUB2	1/4"	Summer Sausage
177MG12TUB3	1"	Summer Sausage
177MG12TUB4	1 1/4"	Summer Sausage, Salami, Bologna, Ham, Pepperoni, Luncheon Meats
177MG12TUB5	1 1/4"	Ham, Pepperoni, Breakfast Sausage, Breakfast Sausage
177MG12TUB6	1 1/4"	Snack Sticks, LT Smokies, Breakfast Sausage, Hotdogs



#12 GRINDER PLATES Made of stainless steel • Ideal for first grinds, chilis, etc.

Item Number	Size	Grind Type
177MG1245	1/4"	Medium
177MG1246	1/4"	Coarse
177MG1247	1/4"	Coarse
177MG1248	1/4"	Coarse
177MG1250	1/4"	Very Coarse

Notes & Details

Create ground beef, sausage, wild game, and other high-demand, delicious foods with the Avantco MG22 #22 1 1/2 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. Thanks to its gear-driven body, it can process up to 540 lb. of meat per hour and is designed for daily use. The powerful 1 1/2 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.