

BACKYARD PRO BUTCHER SERIES

Backyard Pro BSG12 Butcher Series #12 Electric Meat Grinder - 120V

#554BSG12



Technical Data

Width	8 3/4 Inches
Depth	21 Inches
Height	16 3/8 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	770 Watts
Capacity	5 - 10 lb. per minute
Features	Includes Sausage Stuffers
Horsepower	1 HP

Features

- #12 size hub makes weekly batch production a breeze
- Designed with a sturdy metal body with a solid construction and non-skid feet
- Features a convenient built-in storage drawer to hold grinder plates and knives
- includes 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



Hand Wash Only



ETL, US & Canada



ETL Sanitation



5-15P


Technical Data

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

Notes & Details

Make fresh sausages, hamburgers, and other specialty meat items in-house for special occasions or events with this Backyard Pro BSG12 Butcher Series #12 electric meat grinder. This medium duty grinder is great for occasional use 2-3 times a week for up to an hour of grinding each session. This unit can handle up to 5-10 lb. of meat per minute for perfectly sized batches. It has an all 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, stainless steel knife, and 3 stuffing tubes. 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.

Additionally, this model has a convenient built-in storage drawer that is the perfect size for storing your grinder plates and knives close on hand for easy access. This also ensures you and 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.