

TC 12 DENVER PLUS

Meat grinders



- Reliable medium-duty meat grinders
- Dependable gear drive
- Ideal for on-demand operations
- Up to 5 lbs. per minute output
- Easy and fast breakdown for cleaning
- Convenient compartment to store plate and knife

Features

Technical:

- Sealed gear box with hardened gears in oil bath.
- 5 different plates available (3/16", 7/32", 5/26", 3/8", 9/16").

Sanitary

- Easy and fast cleaning and sanitation.

Specifications

Construction:

Stainless steel sides, aluminum body, conveying screw and head.

Motor:

3/4 Hp (550 W) 1 Hp peak, fan cooled.

Electrical:

120V AC, 60Hz, single-phase, 12 Amp.

Plug & Cord:

Attached, flexible, 3 wire SJTO 16 AWG, 6'4" long cord, NEMA 5-15 P.

Controls:

ON (I) / OFF (O) buttons. No volt release



Certified to UL Standard 763 and NSF Standard 08
 Certified to CSA Standard C22.2

OPTIONALS



Plate Ø 1/8"



Plate Ø 3/16"

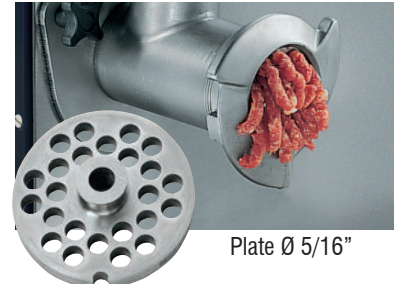
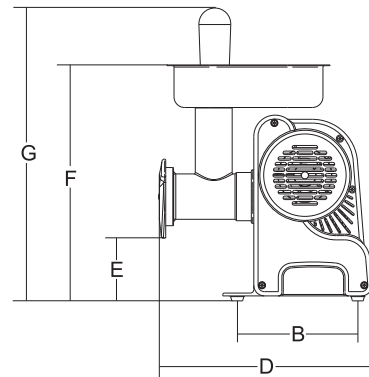
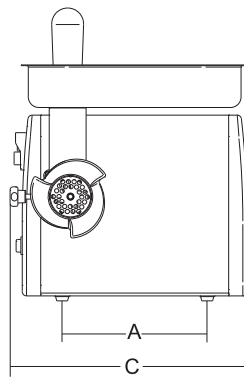


Plate Ø 5/16"



Compartment for knives and blades only for TC 12 Denver Plus



| | Power | Power source | TC output/h | Standard plate | A | B | C | D | E | F | G | Net weight | Shipping | Gross weight |
|--------------------------|----------|--------------------------|-------------|----------------|------------------------------------|-----------------------------------|----------------------------------|------------------------------------|---------------------------------|------------------------------------|-----------------------------------|------------|---|--------------|
| | watt/Hp | | lbs./h. | Ø inch. | inch. | inch. | inch. | inch. | inch. | inch. | inch. | lbs. | inch. | lbs. |
| TC 12 Denver Plus | 550/0,75 | 120V AC, 60Hz, 1-ph 12 A | 187 | 1/4" | 11 ¹⁷ / ₆₄ " | 7 ⁴³ / ₆₄ " | 15 ³ / ₄ " | 14 ¹¹ / ₁₆ " | 4 ¹ / ₄ " | 14 ¹¹ / ₁₆ " | 17 ³ / ₃₂ " | 42 | 22 ¹ / ₁₆ " x 15 ³ / ₄ " x 13 ³ / ₄ " | 49 |