

LINE:	MEAT GRINDERS
MODEL:	MI22




USE	CAPACITY AND DIMENSIONS			
	MODEL	*MOTOR	** GRINDING CAPACITY (3/8) FIRST GROUND	** GRINDING CAPACITY (1/8) SECOND GROUND
<ul style="list-style-type: none"> <li>* Supermarkets</li> <li>* Butcher shops</li> <li>* Restaurants</li> <li>* etc.</li> </ul>	MI22 1HP	1 HP/ 0.74 kw single phase	9.60 kg/min 21 lb/min	5.50 kg/min 12 lb/min
	MI22 2HP	2 HP/ 1.492 kw single phase	9.75 kg/min 21.46 lb/min	5.85 kg/min 12.87 lb/min


\*Motor available 110volts/60 Hz or 220 Volts/50 Hz optional  
\*\* 35° F / 2° C Fresh Meat, lab conditions

BENEFITS
<ul style="list-style-type: none"> <li>* High capacity head</li> <li>* Stainless steel construction</li> <li>* Deep pan</li> <li>* Powerful 1 HP or 2 HP motor</li> <li>* Easy to clean</li> </ul>

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BENEFITS	SPECIFICATIONS
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**MINIMUM MAINTENANCE**  

 Powerful oil bathed steel gears transmission, with no belts or pulleys to maintain

**HYGIENIC**  

 High grade stainless steel cabinet and tray, very resistant and easy to clean allowing a hygienic operation and a professional presentation

MODEL	MI22 1HP	MI22 2HP
*Motor	1 HP/ 0.74 kw single phase	2 HP/ 1.492 kw single phase
Volts	110 volts	220 volts
**Grinding capacity (3/8) First Ground	9.60 kg/min 21 lb/min	9.75 kg/min 21.46 lb/min
**Grinding capacity (1/8) Second Ground	5.50 kg/min 12 lb/min	5.85 kg/min 12.87 lb/min
Leveling feet	Yes	Yes
Net weight	57 kg/125.5 lb	60 kg/132 lb
Shipping weight	71 kg/156 lb	74 kg/163 lb

\*Motor available 110volts/60 Hz or 220 Volts/50 Hz optional  
 \*\* 35° F / 2° C Fresh Meat, lab conditions

**LONG LASTING LIFE**

The powerful oil bathed steel gears transmission (with no belts or pulleys to maintain) guarantees a long lasting life, with minimum noise and low maintenance cost.



**SAVES TIME AND MONEY**

Its high capacity head holds bigger pieces in to the grinding system, avoiding down time in cutting into smaller pieces.



**LARGE CAPACITY AND SAFETY OPERATION**

The MI 2 2 is equipped with a safety protector guard in the feeding area avoiding accidents. However the stomper must always be used.



**EASY TO CLEAN**

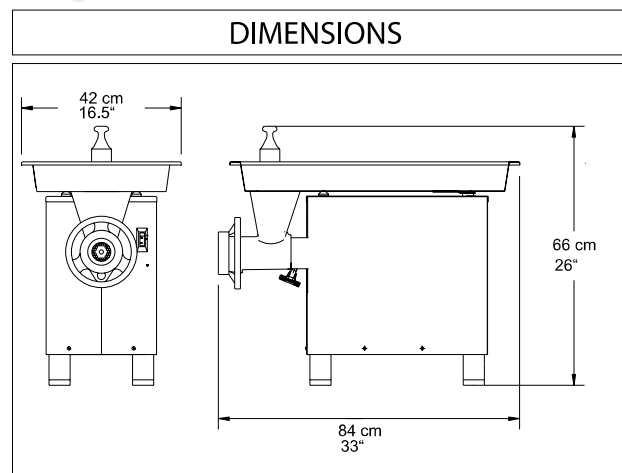
Its practical grinding system and the feed pan can be completely disassembled in a few minutes without tools reducing time spent on cleaning and maintenance operations.



Grinding system components are strong cast iron parts, with dip tin plating for hygiene and corrosion resistance.



Includes Knife, 3/16 plate and stomper



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