

### **EQUIPMENT**



# MEAT GRINDER PG-22-L

The PG-22-L Meat Grinder is a mid-sized countertop designed grinder, suitable for almost any need of a meat market or hotel, producing up to 810 Kg/hr.! It incorporates a larger feed chute that allows for output of a larger grinder at a more reasonable price. With a fully stainless body, this model is easy to use, clean, & disassemble. Powerline Grinders are specifically designed for long life.

#### STANDARD FEATURES

- Stainless steel construction
- Safety guard
- Easy to clean
- Steel gear transmission
- Oil layered/bathed steel to eliminate corrosions/friction
- Knife, 3/16" plate & stomper included
- High capacity head increases efficiency through holding the bigger pieces into the system
- Adjustable legs & deep pan
- Easily disassembled
- No belts or pulleys
- Cast iron grinding system reinforced with tin plating



With a wide variety of sieves, Processing almost anything is possible. Even dips, salsa's, beans, guacamole, and even jam/jelly spreads are feasible.



With a stainless steel cabinet + tray, this unit is both visually and hygienically appealing. An added bonus to this fine unit is that it is easily cleaned without tools.



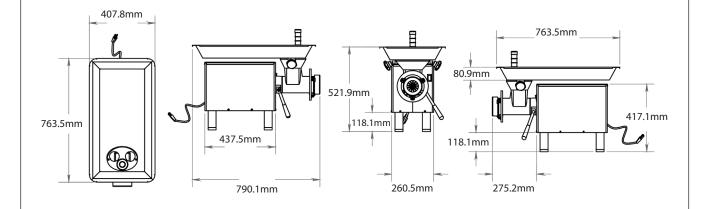
This larger unit has an incredible production level while retaining medium size, up to 13 kg a minute. This efficient and economical unit is the ideal machine.

# MEAT GRINDER PG-22-L

## **Technical Data**

Motor	1 HP 0.74 kW
Electric	115/60/1 or 220/50/60/1
Grinding capacity first ground	13 Kg/min (28.66 lbs./min) (3/8")
Grinding capacity second ground	6.5 Kg/min (14.33 lbs./min) (1/8")
Pan dimensions (L x W x H)	763.5 mm x 420 mm x 80.9 mm (30.06" x 16.54" x 9.84")
Machine dimensions (L x W x H)	790.1 mm x 420 mm x 521.9 mm (31.11" x 16.54" x 16.62")
Net weight	57 Kg (125.66 lbs)
Shipping weight	74 Kg (163.14 lbs)

### **Detail & Dimensions**





As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



### **POWERLINE EQUIPMENT COMPANY**