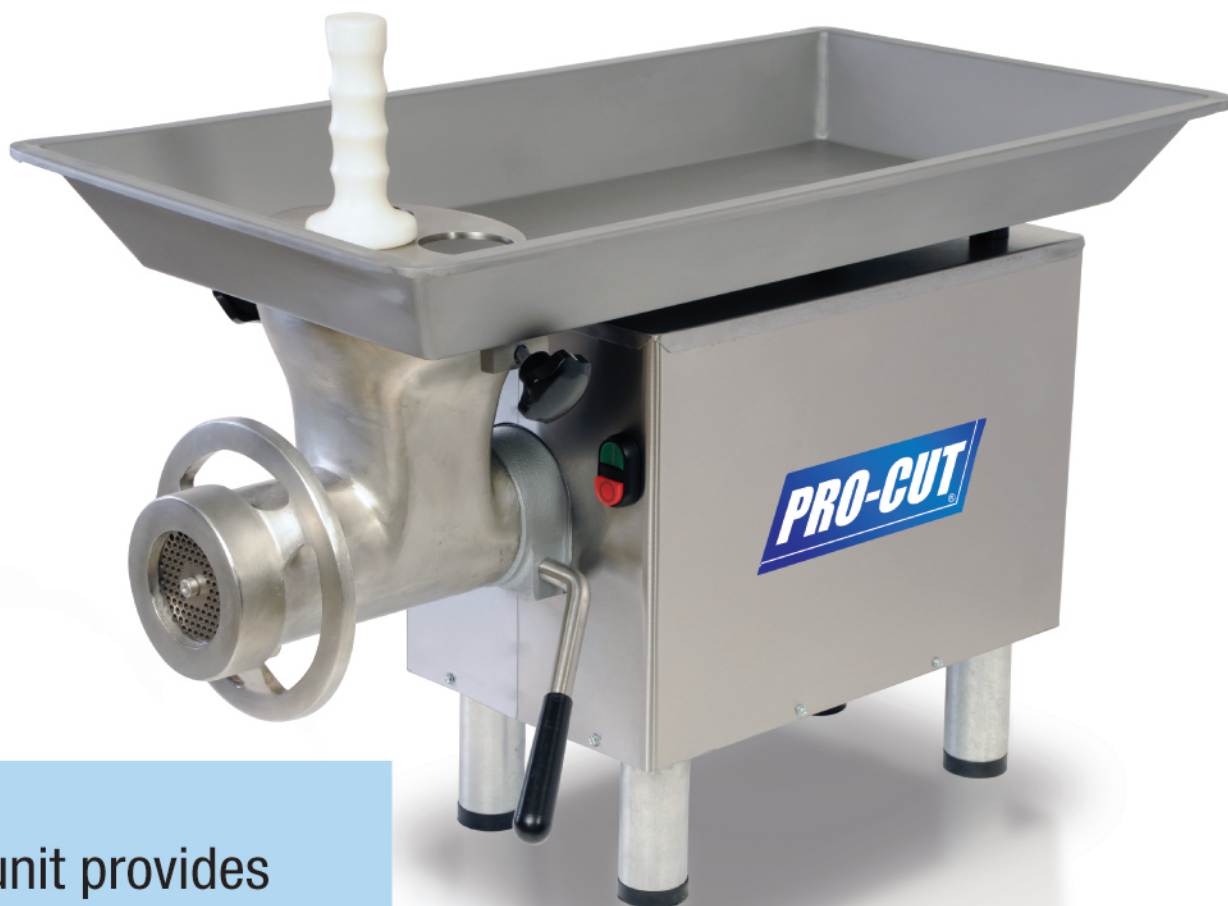




WASHERLESS MEAT GRINDERS



This unit provides high efficiency of grinding process and reduce the working time for high volume production

**MODEL:**  
**KG-22W, KG-22W-XP**

- High capacity head
- High grade stainless steel cabinet and tray
- Deep pan
- Easy to clean
- Washerless grinding system
- Powerful gear transmission



[www.Pro-Cutgrinders.com](http://www.Pro-Cutgrinders.com)



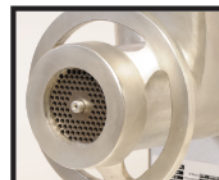
## LARGE PAN

The KG-22W features a large stainless steel pan.



## LARGE CAPACITY AND SAFETY OPERATION

The KG-22W and KG-22W-XP are equipped with a safety protector guard in the feeding area. However the stomper must always be used.



## HIGH VOLUME CAPACITY

Its high capacity head holds bigger pieces into the grinding system, avoiding down time in cutting into smaller pieces. Cast iron grinding components with dip tin plating.



## EASY TO CLEAN

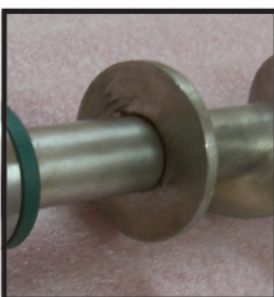
Its practical grinding system and the feed pan can be completely dismantled in a few minutes without tools reducing time spent on cleaning and maintenance operations.



HANDLE ALLOWS EASY HEADSTOCK REMOVAL



EQUIPPED WITH PROTECTOR GUARD



WASHERLESS GRINDING SYSTEM

## ■ MINIMUM MAINTENANCE

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

## ■ HYGIENIC

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

**Includes Knife, 3/16 plate and stomper**



## SPECIFICATIONS:

MODEL	KG-22W	KG-22W-XP
*MOTOR	1hp/0.74kw single phase	2hp/1.49kw single phase
VOLTS	110 volts	220volts
FREQUENCY	60 hz.	60 hz.
Grinding C. (3/8)	13 kg/min	13.5 kg/min
First Ground	29 lb/min	30 lb/min
Grinding C. (1/8)	6.5 kg/min	7 kg/min
Second Ground	14lb/min	16lb/min
Leveling feet	Yes	Yes
NET WEIGHT	60 kg/132 lb	60 kg/132 lb
SHIPPING WEIGHT	74 kg/163lb	74 kg/163 lb

\* Motor available 110volts / 60Hz or 220Volts / 50Hz optional

\*\*35°F/2°C FreshMeat, lab conditions



## DIMENSIONS

