

Electric Meat Grinder

This electric meat grinder is designed for grinding meat in commercial and home settings. Constructed from durable stainless steel, this grinder ensures longevity and hygiene.



ADDITIONAL IMAGES



Overview

Professional Grade Meat Processing

The TC series electric meat grinder is engineered for heavy-duty commercial food processing applications. Constructed with a polished stainless steel housing and tray, this unit complies with strict hygiene standards while offering exceptional durability. Its spiral propeller design ensures smooth, jam-free operation, making it an ideal choice for open kitchens, butchers, and restaurants requiring consistent, high-volume performance.

Key Features

Core Advantages

Stainless Steel Construction, Overload Protection, Forward-Reverse Switch, Precision Gear Drive, Maintenance-Free Gearbox

Technical Specifications

Performance Metrics

320 Kgs/Hour
Max Output

1800 W
Max Power

1 IPX1
Waterproof Rating

Model Specifications

Model	Power (Rated)	Output	Net Weight
TC8	300	80 Kgs/Hour	20.5 kgs
TC12	550	150 Kgs/Hour	24.5 kgs
TC22	900	250 Kgs/Hour	31 kgs
T22 I	900	300 Kgs/Hour	33 kgs
TC32	1500	320 Kgs/Hour	67 kgs

Accessories

Standard Attachments

- 16 Pressure Plate
- 18 Pressure Plate
- 1 Crossing Knife
- 1 Sausage Making Tube