

Food Preparation Equipment

New Titan Series Meat Grinders

Prepare freshly ground meat with ease using the New BakeMax Titan Series BMMG003 & BMMG04 Meat Grinders. Constructed of anodized aluminum alloy and stainless steel for durability and ease of cleaning. They are resistant to rust, salt and acid. Forward and reverse switch for ease of use. Waterproof and emergency shut off switch for added safety. These units are great for Restaurants, Delis, and Meat Shops.



BMMG003 Features:

- 1 HP motor capable of grinding up to 264 lb / Hr
- #12 hub
- 2 plates included (6mm & 8mm)
- 120v / 850W / 60HZ / 1 Phase / Nema 5-15P
- Net Weight: 49 lb
- Packaged Dimensions (WDH): 16" x 13" x 22"
- Packaged Weight: 53 lb

BMMG004 Features:

- 1.5 HP motor capable of grinding up to 660 lb / Hr
- #22 hub
- 2 plates included (6mm & 8mm)
- 120v / 1000W / 60HZ / 1 Phase / Nema 5-15P
- Net Weight: 55 lb
- Packaged Dimensions (WDH): 18" x 11" x 24"
- Packaged Weight: 60 lb



Prepare freshly ground meat with ease using the BakeMax BMMG005 Meat Grinder. Capable of grinding up to 660 lb of meat per hour with its powerful 2 HP motor. This unit is great for Restaurants, Delis, and Meat Shops.

Features:

- Powerful 2 HP motor capable of grinding up to 660 lb / Hr
- #32 hub
- 2 plates included (5mm, 8mm & 10mm)
- Constructed of anodized aluminum alloy and stainless steel for durability and ease of cleaning
- Resistant to rust, salt and acid
- Forward and reverse switch
- Waterproof and emergency shut off switch
- 120v / 1000W / 60HZ / 1 Phase
- Nema 5-15P
- Net Weight: 61 lb
- Packaged Dimensions (WDH): 26" x 12" x 20"
- Packaged Weight: 66 lb



Due to continuous product improvement, specifications are subject to change without notice.
Visit www.BakeMax.com for up to date product information.