Weston Butcher Series #12 Meat Grinder - .75 HP
Model Number : 09-1201-W
UPC: 812830022844

Grind your harvest as fast as you can feed it into the Butcher Series™ # 12 Commercial Meat Grinder. Grind farm raised and field fresh meats into burgers, meatloaf, sausage, jerky and more! The .75 HP motor is permanently lubricated and has an air cooled motor to keep it running smooth for a lifetime of use. This unit is designed with precision engineered steel gears for quiet performance and rugged durability. The extra wide, offset throat and rifled head design provide a more consistent grind and keeps the meat moving through the auger. Included with this grinder are 2 stainless steel plates for fine (4.5mm) and medium (7mm) grinds, a stainless steel grinding knife, and an auger grabbing tool for easy auger removal. For creating your own sausage there is also a stuffing kit included with four funnels (10, 20, 30, 40mm), a spacer and adapter.

Bullet Copy	
	Powerful .75 HP, permanently lubricated, air cooled motor
	Extra wide, offset throat and rifled head design keep the meat moving through the auger
	Precision engineered steel gears for quiet operation
	Includes two stainless steel plates for fine (4.5mm) and medium (7mm) grinds and a stainless steel grinding knife
	560 Watts
	Stainless steel construction
	Steel gears
	Permanently lubricated air cooled motor
	Extra wide offset throat Rifled head
	Sausage stuffing kit has 10, 20, 30 & 40 mm stuffing funnels, spacer and adapter
	Includes two stainless steel grinding plates; 4.5 mm and 7 mm
	Stainless steel grinding knife and auger grabbing stomper included Rubber Feet

Item Dimensions

Item Dimensions Height	12.5
Item Dimensions Width	22.4
Item Dimensions Depth	16.3
Item Dimensions Cube	2.64
Item Dimensions Weight	48.35
Out-of-Box Item Height	0
Out-of-Box Item Width	0
Out-of-Box Item Depth	0
Master Pack Qty	1
Master Pack Height	12.5
Master Pack Width	16.3
Master Pack Depth	22.4
Master Pack Cube	2.64
Assembly Required?	No
Out-of-Box Item Weight	0