



CHEF AUTOMATIC MEAT MINCING BUTCHER MEAT GRINDER



TK-12

DESCRIPTION

The TK-12 is an efficient and powerful tool for both commercial and in-house meat mincing. The "TK" in the title implies that the product is driven through enclosed gears. Carefully constructed, it runs smoothly, it is quite reliable and, above all, it's good looking.

The TK-12 is excellent for all commercial purposes-for hotels, restaurants, kitchens, canteens, and similar establishments.

After mincing, the meat does turn into fully minced meat - not shredded meat, as with some other products.

Great for mincing fresh meat. However, do not put frozen meat in it.

Suitable for various kinds of meat - pork, mutton, beef, and other kinds of meat just make sure that there are no bones.

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FOOD EQUIPMENT

CHEF AUTOMATIC MEAT MINCING
BUTCHER MEAT GRINDER



TECHNICAL SPECIFICATION

POWER	115v/ 60Hz/ 750Watts/ 1HP
DIMENSIONS WDH	9.45" x 8.66" x 15.75"
SPEED	170 r/min
PRODUCTIVITY	150kg/h (330 lbs/h)



LIMITED
WARRANTY
PARTS AND LABOR