

<b>LINE:</b>	<b>MEAT GRINDERS</b>
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<b>MODEL:</b>	<b>M-12-FS</b>
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USE	CAPACITY AND DIMENSIONS	
<ul style="list-style-type: none"> <li>* Restaurants</li> <li>* Food service</li> <li>* Ranch</li> <li>* Hunting</li> <li>* Etc.</li> </ul>	<b>MODEL</b>	<b>M-12 FS</b>
	<b>*Motor</b>	<b>3/4 HP / .55 kw</b>
	<b>**Grinding capacity (3/8)First Ground</b>	<b>3.3 kg/min/ 7.26 lb/min</b>
	<b>**Grinding capacity (1/8)Second Ground</b>	<b>1.8 kg/min/4.0 lb/min</b>

\*Motor available 110volts/60 Hz or 220 Volts/50 Hz optional  
\*\* 35° F / 2° C Fresh Meat, lab conditions

## BENEFITS

- Specially designed for the food service market because of its compact size and reliability
- Compact size
- Stainless steel construction
- Powerful ¾ HP Motor
- Easy to clean

**LINE:** MEAT GRINDERS

**MODEL:** M-12-FS

**BENEFITS**



**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

**SPECIFICATIONS**

MODEL	M-12-FS
*Motor	3/4 HP/ .55 kw
Volts	110/220 volts
**Grinding capacity (3/8)First Ground	3.3 kg/min/ 7.26 lb/min
**Grinding capacity (1/8)Second Ground	1.8 kg/min/4 lb/min
Net weight	36 kg/ 79 lb
Shipping weight	39 kg/ 86 lb

\*Motor available 110 volts/60 Hz or 220 Volts/50 Hz optional  
 \*\* 35° F / 2° C Fresh Meat, lab conditions

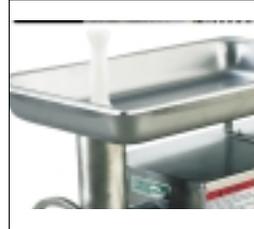
**LONG LASTING LIFE**

The powerful oil bathed steel gears transmission (with no belts or pulleys to maintain) guarantees a long lasting life, with minimum noise and low maintenance cost.



**LARGE PAN**

The M-12-FS features a large stainless steel pan.

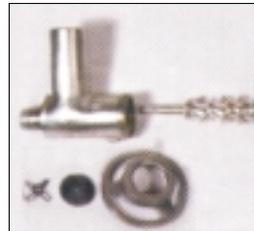


*Includes Knife, 3/16 plate and stomper*



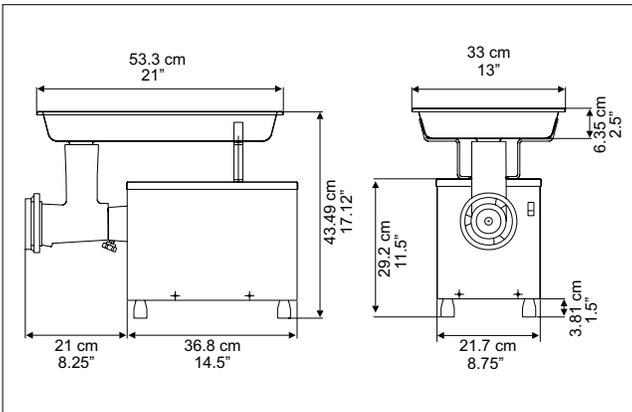
**EASY TO CLEAN**

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



Grinding system components are strong cast iron parts, with dip tin plating for hygiene and corrosion resistance.

**DIMENSIONS**



Safety & Sanitation  
 Conforms UL std 763



Conforms NSF-8

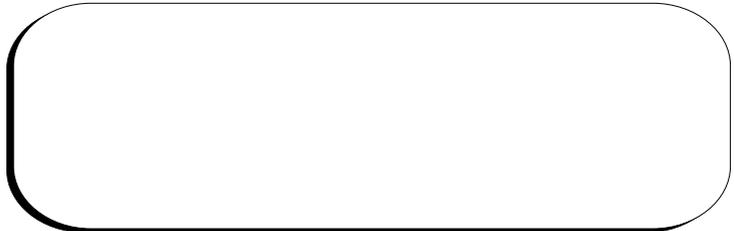


Conforms CAN/CSA STD C22.2



Available only in equipment ordered under this spec

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## MOLINOS PARA CARNE M-22RW Y M-22RW2

# Nueva Generación de Molinos para Carne

¡AHORA CON SISTEMA  
DE GUSANOS SIN ARANDELA  
DE DESGASTE!



MODELO  
M-22RW

- \* Capacidad de hasta 810 Kilos por hora en la primera molida.
- \* Potente transmisión de engranes.
- \* Poderoso motor de 1 ó 2 HP.
- \* Protector de seguridad.
- \* Cabezal tipo Tolva y charola inoxidable.
- \* Interruptor de botones con protección de sobrecargas eléctricas.
- \* Charola y Gabinete contruidos en acero inoxidable.



# MOLINOS PARA CARNE MODELOS M-22RW Y M-22RW2

Ahora el molino M-22R ha evolucionado para convertirse en el NUEVO M-22RW al cual se le añaden, además de la excelente presentación que conocemos de modelos anteriores, la eficiencia de un nuevo sistema de transmisión que le brindará un considerable ahorro en consumibles de desgaste y un excelente desempeño en capacidad de molienda.

## ESPECIFICACIONES

MODELO	M-22-RW	M-22-RW2
* Motor	1 HP/ 0.74 kw Monofásico	2 HP/ 1.492 kw Monofásico
Volts	110 volts	220 volts
**Capacidad de molienda primera molienda (3/8)	13 kg/min 28.66 lb/min	13.5 kg/min 29.76 lb/min
**Capacidad de molienda segunda molienda (1/8)	6.5 kg/min 14.33 lb/min	7.0 kg/min 15.43 lb/min
Pies de nivelación	Sí	Sí
Peso neto	60.5 kg/133.38 lb	62.5 kg/137.79 lb
Peso con empaque	74 kg/163.14 lb	80 kg/176.91 lb

\*Motor disponible en 110volts/60 Hz o 220 Volts/50 Hz opcional.

\*\* La carne fresca a 2° C / 35° F en condiciones de laboratorio.

### ¡SIN ARANDELA, SIN CONSUMIBLES!

El NUEVO MOLINO M-22RW elimina el uso de la arandela plástica de desgaste y arandela de bronce, que además de ser un gasto permanente, puede ocasionar mermas de producto al olvidar ser reemplazados con frecuencia, esta nueva transmisión de baleros eliminó la pérdida de potencia provocada por la fricción de esos consumibles, aumentando además la capacidad de molienda en ¡MAS DE UN 30%! esto es MÁS carne molida que cualquier otro molino 22.



### PRACTICIDAD Y FUNCIONALIDAD

Nunca había sido más fácil extraer el cabezal de su molino 22. Ahora usted podrá sujetar el cabezal de su molino de forma más fácil y además, gracias a su palanca de sujeción, usted podrá desmontar la unidad de molienda en un sólo paso.

Viva la experiencia de la nueva palanca de sujeción de cabezal característico de este modelo y adquiera lo más novedoso en molinos 22.

### SEGURIDAD Y CAPACIDAD

En Torrey, lo más importante es su seguridad cuando usted maneja uno de nuestros equipos, es por esto, que el NUEVO MOLINO M-22RW está equipado con una barrera de seguridad en la base del cabezal la cual impide el paso de la mano del operador al sistema de molienda sin que su desempeño y capacidad de molida se vea afectada en lo más mínimo.

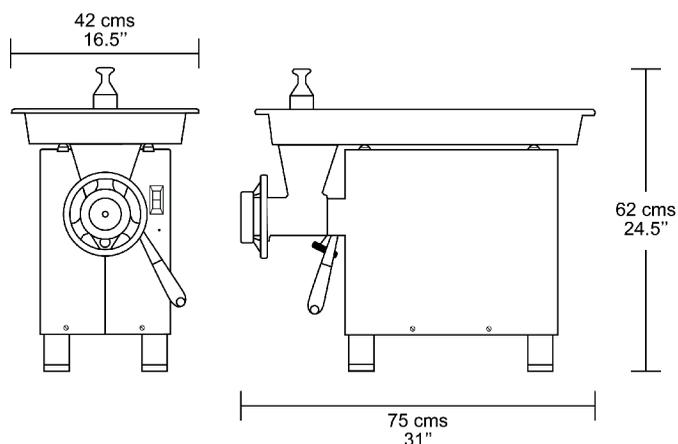


### SISTEMA DE MOLIENDA DESMONTABLE

Su práctico sistema de molienda es desmontable totalmente sin necesidad de herramienta, facilitando una limpieza rápida y efectiva al término de las labores diarias.

El cabezal, el gusano y la tuerca están contruidos en fierro vaciado con recubrimiento en estaño por inmersión, evitando la corrosión y asegurando la mayor higiene del producto.

### DIMENSIONES



Incluye navaja, cedazo 3/16 y embudidor de carnes.



Safety & Sanitation  
Conforms U.L. std 763

Conforms NSF-8

CANADA  
Conforms CAN/CSA STD C22.2

\*Aplica a molinos ordenados con esta especificación.

DISTRIBUIDO POR

TORREY ofrece una gran cantidad de refacciones y accesorios para satisfacer las necesidades de sus clientes además este producto está garantizado y cumple con los estándares de calidad internacional.



TODA LA INFORMACION ESTA SUJETA A CAMBIOS SIN PREVIO AVISO



## HIGH VOLUME MEAT GRINDERS

**Great grinding  
capacity**



- High grinding capacity  
(More than 100 kg/200 lb per hour first ground)
- Power and Productivity
- Stainless steel construction
- 3 or 5 HP motor
- Easy to clean
- Expedites customer service
- High capacity head design and deep pan
- Thermomagnetic contactor protects the motor against overloads

### Specifications:

Model	M-32	M-32-3	M-32-5
*Motor	3 HP / 2.23 KW Single phase	3 HP / 2.23 KW three phase	5 HP / 3.72 KW three phase
Volts	220/440 V	220/440 V	220/440 V
**Grinding capacity (3/8) First Ground	25 kg/min 55 lb/min	25 kg/min 55 lb/min	29 kg/min 64 lb/min
**Grinding capacity (1/8) Second Ground	13 kg/min 29 lb/min	13 kg/min 29 lb/min	14 kg/min 31 lb/min
Net weight	106 kg/233 lb	106 kg/233 lb	131 kg/288 lb
Shipping weight	122 kg/268 lb	122 kg/268 lb	159 kg/350 lb
Leveling feet	Yes	Yes	Yes

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

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



### HYGIENIC

High grade stainless steel cabinet and tray, very resistant and easy to clean allow a hygienic operation and a professional presentation

### LARGE CAPACITY AND SAFETY OPERATION

The M-32-5 and M-32-3 are equipped with a safety protector guard in the feeding area. However the stomper must always be used.



### DEFLECTOR ON THE HEAD

To avoid product's spatter that could exist due to air pockets in this powerful equipment.

### LONG LASTING LIFE

The powerful oil bathed steel gears transmission (with no belts or pulleys to maintain) guarantees a long lasting life, with minimum noise and low maintenance cost.



### HIGH VOLUME CAPACITY

Its high capacity head holds bigger pieces in to the grinding system, avoiding down time in cutting into smaller pieces.

### EASY TO CLEAN

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



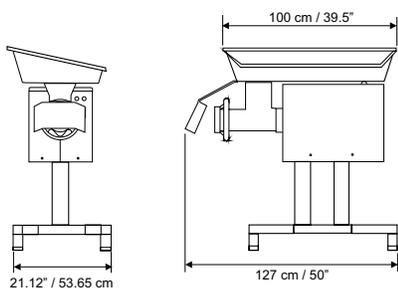
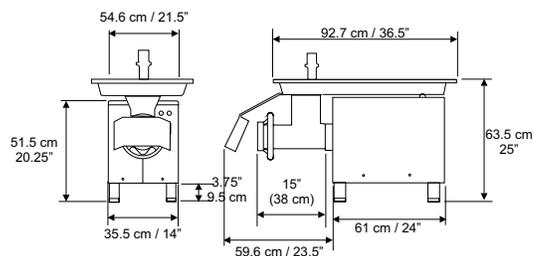
Grinding system components are strong cast iron parts, with dip tin plating for hygiene and corrosion resistance.

**These meat grinders are the ideal solution to handle high volume production. They feature A great production capacity.**

Includes Knife, 3/16 plate and stomper



### DIMENSIONS



\*Apply only in equipment ordered under this spec



Safety & Sanitation  
Conforms  
UL std 763



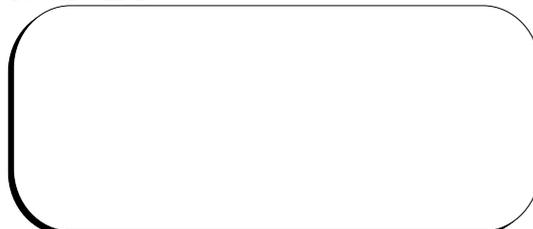
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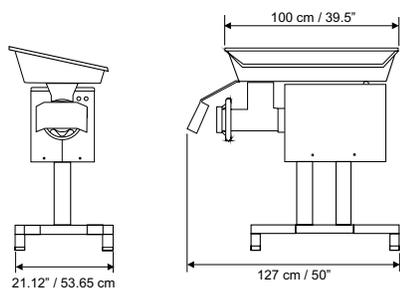
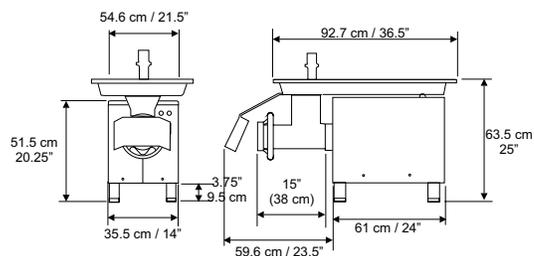
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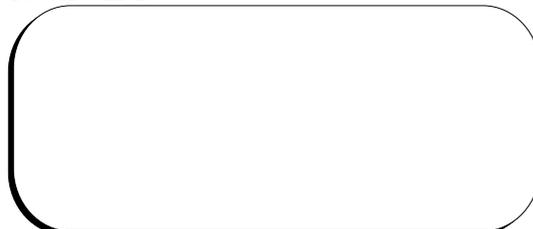
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