



ATTIAS OVEN CORPORATION INTRODUCES:

MODEL SM7651 PROFESSIONAL HEAVY-DUTY MEAT GRINDER

MADE IN THE U.S.A.

PRODUCT DESCRIPTION:

The ATTIAS OVEN CORP professional meat grinder makes it fast and easy to turn a choice cut of stripped pork or seasoning into sausage. The machine's sturdy stainless steel body and tray holds the unprocessed ingredients and prevents the counter and the machine from becoming messy. The well-situated commercial machine and attachment can be altered with different plates, which detach for convenient cleaning and maintenance. The SM7651 Heavy-duty ATTIAS Meat Grinder comes complete with a stumper, knife and stainless steel plate for rapid professional use.

STANDARD FEATURES AND SPECIFICATIONS:

- 1 ½ H.P. motor [assured quiet operation]
- Single phase motor with reduction gear-box for higher torque
- Worm speed 194 R.P.M.
- Transmission set with American-made precision gears
- Equipped with a electrical cord and plug
- Grinds 12 – 20 lbs. per minute capacity
- Approximate machine weight: 120 lbs.
- Dimensions (w/out head): 18" x 11" x 11"
- Voltage: 115 Volts
- Cycles: 60 Hz
- Standard 1-year ATTIAS OVEN CORP. warranty on parts and labor
- Finish case: polished stainless steel
- Finish grinding device: cast iron tin plated
- Feed pan: 12"x20" all stainless steel tray
- Knife: made in Germany
- 3/16 chopping plate

OPERATION:

- Read the instruction labels on the front of the machine for safety purposes
- Make sure the power supply corresponds to that required by the machine
- At the conclusion of operation: remove the cutting group, wash with clean water and reassemble as directed.