



Heavy Duty Mincers

The Torrey meat mincing machines are designed and constructed especially for butchers and busy restaurants. Both machines have high quality stainless steel bodies which are highly corrosion resistant and extremely easy to clean allowing the mincers to have hygienic operation whilst maintaining a professional presentation.

They also both have a removable cast iron head, ring and worm. Both models come with a four-bladed knife, 5mm plate and a plunger. Maintenance is kept to a minimum due to the powerful oil bathed gear transmission of the mincer meaning there is no requirement for drive belts or pulleys that would eventually need replacing.

The LLKM12HD is ideal for use in small butchers shops or restaurants with limited working area. It is comparable in size and power to some 22 size meat mincers and the feed pan is larger than most 12 size mincers are equipped with.

The LLKM22HD is probably the largest 22 size mincer on the market today and is larger than many 32 sized mincers, making it ideal for busy butchers that require a large feed pan with a wide throat size to match. The large throat size allows larger pieces to fit in, saving the user time on having to cut the meat into small pieces in order to fit. It features a powerful motor and combined with its high capacity head the mincer holds bigger pieces in the grinding system.

Can also be used to
make sauces and
toppings



linda-lewis.co.uk

llk

Specifications

Model	Dimensions			Tray Dimensions			Weight	Production Rate	Loading
	W	D	H	W	D	H			
LLKM12HD	330	578	435	330	533	63	36kg	200kg/hr	220V - 50Hz - ¾hp
LLKM22HD	420	750	620	330	533	63	60kg	500kg/hr	220V - 50Hz - 2hp

Key Features:

- Stainless steel body
- Large stainless steel meat pan
- Cast iron head and ring
- Mincing head assembly dip tin plated to increase resistance to corrosion
- Minimum maintenance - powerful oil based gears
- Standard: Mincer knife, plate and plunger
- Different size plates available to suit requirements

Not just for meat :
Also suitable for making
sauces, purées, mash
and coulées.

Makes perfect
mince every
time.

All LLK products are supplied with a 12 months parts and labour warranty.

linda-lewis.co.uk

