



## Order Guide

Chicago Food Machinery offers essential food processing products for the home and food industry. We realize that every day new consumers are introduced to the skill of meat grinding and food processing. Due to this expanding market our Classic and Home Pro meat grinders are created with quality materials and standard size parts.

Our grinders, both manual and electric are sized accordingly. The number associated with the meat grinder applies to the over all unit size: its hopper and attachment compatibilities.

Use this guide to assist in your product and accessory selection.

**Hopper** - Also called a "feed" is the top opening where you input the meat.

**Plate** - An insert with holes where the meat exits. As the meat passes through the plate, it takes on a specific thickness and consistency.

## Sizes

**No. 8 Grinder** -

2.5" x 3.5" hopper opening

Grinds 1 to 2 lbs. of meat per minute

**No. 10 Grinder** -

3" x 4" hopper opening

Grinds 2 to 3 lbs. of meat per minute

**No. 22 Grinder** -

4" x 5" hopper opening

Grinds 3 to 4 lbs. of meat per minute

**No. 32 Grinder** -

5" x 6" hopper opening

Grinds 5 lbs. of meat per minute

# Plate Dimensions

Want to know which meat grinder you have, for example, to buy an attachment. All you have to do is measure the diameter of your current "plate" and compare the results below:

**No. 5 -**

2 ½"

**No. 8 -**

2 ½"

**No. 10 & No. 12 -**

2 ¾"

**No. 20 & No 22 -**

2 ¼ "

**No. 32**

2 7/8"