

# E<sup>dlund</sup> NEW! Edvantage<sup>®</sup> EDVG Series Meat Grinders

Getting burned out from the poor performance of your current meat grinder? Introducing the new Edvantage<sup>®</sup> Series Meat Grinders by Edlund. These high efficiency light and medium duty grinders have a new modern design that features full exterior mounted grinding components that eliminate the hard to clean wormhole and their double sealed interior components help prevent potential backwash leakage. The large fan cooled ventilated motors will run for longer periods and stay cooler to the touch than competitive models. Other unique features include a bright blue light indicating when the grinder is running, and a convenient storage drawer to hold an extra plate and knife. Plus, since all of the grinding components are exterior mounted, clean-up is fast, easy, and more sanitary. Leave the old grind behind with Edvantage<sup>®</sup>!



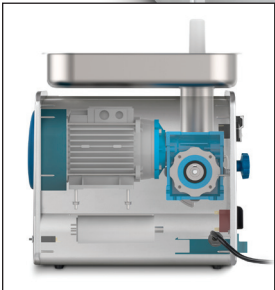
## Features:

- 3 Models available
- New! Ultra-Modern Design
- Heavy-Duty anodized aluminum housing
- Ventilated motor for longer, cooler operation reduces overheating
- Hermetically sealed gearbox with oil bath gears eliminates splash back or leakage
- EDVG-12SS features stainless steel propeller and feed chute
- Stainless steel feed pan and plastic pusher included
- Forward/reverse switch
- Exclusive! Built-in storage drawer for knife and blade
- Exclusive 2-year warranty!

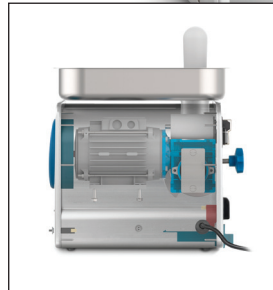
# Time to leave the old grind behind!



Both models feature a bright blue light indicating cooling fan is running



Completely sealed gearbox with hardened gears in oil bath eliminates potential leakage to interior



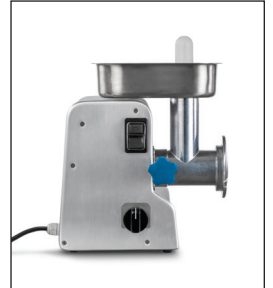
Both models feature a slide out drawer for convenient storage of extra plate and knife



All grinding components are mounted externally for quick and easy removal. No wormhole to clean out.



Illuminated On/Off switch and reverse shuttle switch



Large blower fan keeps unit cooler



## SPECIFICATIONS:

MODEL #	DESCRIPTION	PRODUCT CODE	MASTER CASE	CASE CUBE FT3/M3	CASE WEIGHT LBS./KG
EDVG-8	MEAT GRINDER	31400	1	2.75/.08	36/16.40
EDVG-12A	MEAT GRINDER	31500	1	3.70/.10	60/27.25
EDVG-12SS	MEAT GRINDER WITH STAINLESS STEEL COMPONENTS	31600	1	3.70/.10	60/27.25

WARRANTY INFORMATION: THE EDLUND COMPANY WARRANTS THESE PRODUCTS TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR A PERIOD OF ONE YEAR FROM DATE OF PURCHASE. THE COMPANY'S OBLIGATION UNDER THIS WARRANTY IS LIMITED TO REPAIRING OR REPLACING WITHOUT CHARGE ANY PART OR PARTS FOUND TO BE DEFECTIVE UNDER NORMAL USE. IT IS THE RESPONSIBILITY OF THE PURCHASER TO RETURN THE ENTIRE UNIT TO THE FACTORY, TRANSPORTATION CHARGES PREPAID. THIS WARRANTY DOES NOT COVER PARTS THAT MUST BE REPLACED UNDER NORMAL USE, INCLUDING KNIVES AND DRIVE GEARS ON CAN OPENERS. NO OTHER WARRANTY, WRITTEN OR VERBAL, IS AUTHORIZED BY THE COMPANY. WARRANTY INFORMATION OUTSIDE THE UNITED STATES MAY VARY, CONSULT YOUR DISTRIBUTOR.

12/21

**Edlund** Where Inspiration Meets Innovation™

Edlund Company, LLC 319 Queen City Park Road, Burlington, VT 05401, USA  
800-772-2126 www.edlundco.com An ISO 9001: 2015 Company

an Ali Group Company



Intertek  
9801614



Intertek

CONFORMS TO UL STD 763; NSF STD 8  
CERTIFIED TO CSA STD C22.2 NO.195