



Meat Grinder Plate Selection Guide

	AE-G12N Part No.	AE-G22N Part No.	Hole Size (mm)	Hole Size (in)	Typical Usage
	AE-G12N/08-02	AE-G22N/06-02	2 mm	1/16"	Very Fine - Second/Third Grind, Bologna, Hamburger, Beef Jerky, and Franks
	AE-G12N/08-04	AE-G22N/06-04	4 mm	5/32"	Fine - Second/Third Grind, Breakfast Sausage, Hamburger, Polish and Italian Sausage
	AE-G12N/08-06	AE-G22N/06-06	6 mm	1/4"	Medium - First/Second Grind, Hamburger, Salami, Sausage, and Pepperoni
	AE-G12N/08-08	AE-G22N/06-08	8 mm	5/16"	Coarse - First/Second Grind, Hamburger, Salami, Coarser Sausage, and Pepperoni
	AE-G12N/08-10	AE-G22N/06-10	10 mm	3/8"	Coarse - First Grind, Chilli meat and Chorizo
	AE-G12N/08-12	AE-G22N/06-12	12 mm	1/2"	Very Coarse - First Grind, Chill and Stew Meat
	AE-G12N/08-14	AE-G22N/06-14	14 mm	9/16"	Very Coarse - First Grind, or Tougher Chunking Meat
	AE-G12N/08-16	AE-G22N/06-16	16 mm	5/8"	Very Coarse - First Grind, or Tougher Chunking Meat
	AE-G12N/08-18	AE-G22N/06-18	18 mm	11/16"	Very Coarse - First Grind, or Tougher Chunking Meat
	N/A	AE-G22N/06-20	20 mm	3/4"	Very Coarse - First Grind, or Tougher Chunking Meat
	AE-G12N/08-00	AE-G22N/06-00	0 mm	3 Hole Plate	Pass-through, Must use when sausage stuffing