

## Known for Reliability Since 1921

The Biro AFMG-24 Mixer Grinder is an ideal mixer grinder for today's compact supermarket meatroom. Its 5hp/3.7 kW (7.5 hp/5.6 kW optional) auger motor, 145 lbs. (66 kg) hopper, and size 32 head can give you an output of up to 65 lbs. (29 kg) per minute for the productivity you need. For even more productivity, your AFMG-24 can come with an optional meat lug holder (see reverse) and an optional electric or pneumatic footswitch. The heavy duty stainless steel hopper, frame, and legs can stand up to years of daily washdown and still resist corrosion, so your mixer grinder lasts longer, and you get a better return on your investment. Of course, it's built with the superior engineering you expect from BIRO.



AFMG-24 SHOWN WITH OPTIONAL ADJUSTABLE LEGS WITH CASTERS. ACCEPTS SIZE 32 KNIFE AND PLATE.



## **SPECIFICATIONS**

Model: AFMG-24 Mixer Grinder, size 32 knife plate.

**Construction:** Heavy duty stainless steel hopper, lid, paddle, frame and legs, hot tin dipped cast iron bowl, ring, and auger, size 32.

## Motors:

HP	KW	TYPE	VOLTS	AMPS	HZ	PH	CODE
5	3.7	TE	208-230/460	14-13.4/6.7	60	3	STD
5	3.7	TE	230	22	60	1	EC
5	3.7	TE	220/380-415	14.8/8.6-8.6	50	3	EC
7.5	5.6	TE	200	25	50	3	EC
7.5	5.6	TE	200	23	60	3	EC
7.5	5.6	TE	208-230/460	22-20.2/10.1	60	3	EC
7.5	5.6	TE	220/380-440	22/12.7/11	50	3	EC

STD=STANDARD EC=EXTRA COST NC=NO CHARGE NA=NOT AVAILABLE

**Switch:** Watertight magnetic with thermal overload and under voltage protection.

Power Cord: 8' 10-4 cord with plug, 7-1/2hp, 208/220-60-3.

8' 10-4 cord no plug, 5 or 7-1/2hp U.S./int'l operation.

Hopper Capacity: Up to 145 lbs. (66 kg).

**Grinding Capacity:** Up to 65 lbs. (29 kg) per minute depending on product temperature, texture, feed speed, and sharpness of knife plate.

**Drive System:** Tandem gear reducers with mechanical clutch for engaging/disengaging auger.

Safety: Magnetic safety interlock on lid.

**Standard Features:** No inlet hopper (solid tub) • stainless steel 2nd grind paddle with hook, spurt guard • ring wrench • receptacle for pneumatic footswitch • operating and safety manual.

**Options (EC):** Pneumatic or electric footswitch • size 32 plate and knife • stainless steel bowl, ring, and auger (enterprise) • adjustable legs and casters with preventz additive • 7-1/2hp motor, meat lug holder • right or left feed inlet with connections for tandem systems • adjustable legs with stainless steel casters.

Knife / Plate: Required, extra cost, various plate hole sizes available to fit your specific application (see above). Call agency or factory.

**Certification:** 7-1/2hp, 3 phase: U.L., N.S.F., U.S.D.A., C.S.A. 5hp, 1 or 3 phase: N.S.F., C.S.A.; 5hp, 1 phase: N.S.F.

Weights: Uncrated: 608 lbs. (276 kg) approximate.

Crated: 669 lbs. (303.5 kg) approximate. Wood Crate: 775 lbs. (329 kg) approximate.

**Dimensions Crated:** L = 47" (119.4 cm), W = 35" (88.9 cm), H = 55" (139.7 cm).



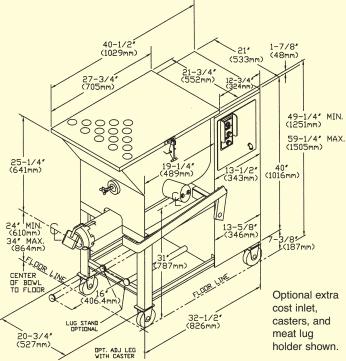
1/8" (3.5 mm)



Optional (EC) size 32 knife and plate. Plate hole sizes available, other hole sizes not listed available upon request.



Recommend 3/8" first grind, 1/8" second grind.



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ITEM NO.: LIT-AFMG-24-217 FORM NO.: Md AFMG24-217-2-12-12-ENG-MARK

ALL SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.