



Known for Reliability Since 1921

Raise your meat grinding operations to new heights of productivity, efficiency, and profit with the BIRO EMG-32 Ergonomic Mixer Grinder. The top of the hopper is lowered so that the average operator no longer has to lift a full meat lug above their shoulders to dump it in the hopper, and the grinding head is raised to a height where you don't have to bend over to fill trays prior to packaging. Just as important, you get all of this without sacrificing the quality of your grind. The auger is parallel to the floor, so the product isn't compressed too much from being forced uphill, and the typical temperature rise of the product is 0 to less than 4° F (depending on product temperature). This helps ensure maximum shelf life. The twin mixing paddles give you a fast, even, thorough blend without overworking your product; the auger is fed evenly and smoothly. The EMG-32's compact size means it fits nicely in today's smaller, more efficient meat rooms, so that you can continue to maintain a high level of productivity in minimum space. Of course, all of this comes with the superior BIRO design and reliability you've come to depend on.



SHOWN WITH STANDARD
PNEUMATIC FOOTSWITCH
LUG CART NOT SHOWN
(SEE REVERSE SIDE)

3/8" (9.0 mm)



1/8" (3.5 mm)



EMG-32

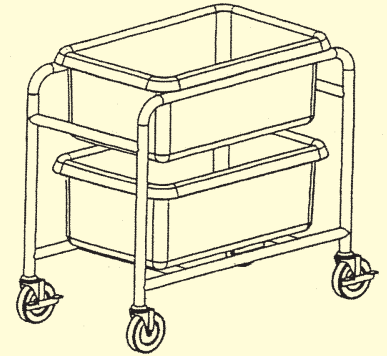


SPECIFICATIONS

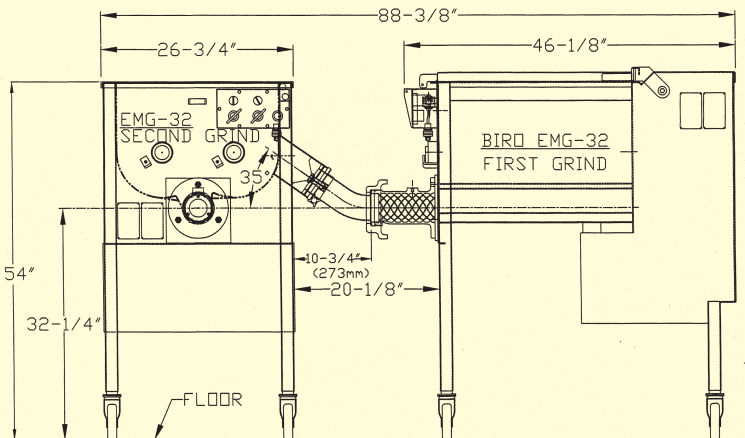
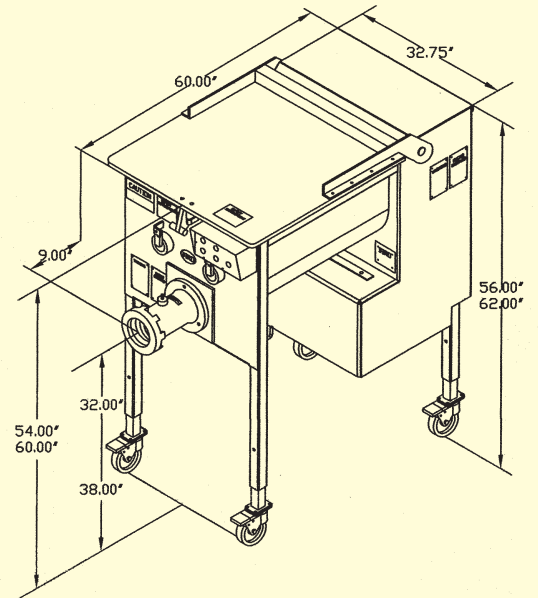
MODEL	EMG-32 ERGONOMIC FEED MIXER GRINDER.						
CONSTRUCTION	HEAVY DUTY STAINLESS STEEL HOPPER, LID, PADDLE, FRAME AND AUGER. CAST IRON HOT TIN DIPPED BOWL AND RING, SIZE 32.						
MOTORS							
MOTOR	HP	KW	VOLTS	AMPS	CYCLE	PH	CODE
AUGER	7.5	5.5	208-230/460	24-22/11	60	3	STD
MIXER	3/4	.56	208-230/460	2.7-2.8/1.2	60	3	STD
AUGER	7.5	5.6	575	8.8	60	3	EC
MIXER	3/4	.56	575	1.1	60	3	EC
AUGER	7.5	5.5	220/380-415	22/12.7-11.6	50	3	STD
MIXER	3/4	.56	220/380-415	5.9/3.3-3.1	50	3	STD

STD=STANDARD EC=EXTRA COST NC=NO CHARGE

SWITCH	WATERTIGHT MAGNETIC WITH THERMAL OVERLOAD AND UNDER VOLTAGE PROTECTION, 24 VOLT CONTROL CIRCUIT.
POWER CORD	11' NO. 10 - 4 WIRE CORD WITH PLUG 208-220/440-60-3; NO PLUG 220/380-415-50-3 NO PLUG 575-60-3.
CAPACITY	HOPPER: UP TO 150 LBS. (68 KG).
GRINDING CAPACITY	UP TO 80 LBS. (36.3 KG) PER MINUTE, FIRST GRIND 1/8" HOLE PLATE. UP TO 56 LBS. (25.4 KG) PER MINUTE, SECOND GRIND 1/8" HOLE PLATE.
DRIVE SYSTEM	SINGLE REDUCTION ROLLER CHAIN.
SAFETY	SAFETY INTERLOCK ON HOPPER LID.
STANDARD FEATURES	STAINLESS STEEL AUGER (BOWL AND RING ARE PLATED), NO INLET (SOLID TUB) HOPPER, SPURT GUARD, RING WRENCH, PNEUMATIC FOOTSWITCH, 11' CORD AND PLUG (U.S.), REVERSIBLE PADDLES, MEAT CART LESS LUGS, LOCKING SWIVEL CASTERS WITH PREVENTZ ANTIMICROBIAL ADDITIVE, BOWL NUT WRENCH, OPERATING AND SAFETY MANUAL.
OPTIONS (EC)	ELECTRIC FOOTSWITCH, SIZE 32 PLATE AND KNIFE, 35° RIGHT AND LEFT SIDE HOPPER INLET WITH CONNECTIONS FOR TANDEM OPERATIONS, STAINLESS STEEL BOWL AND RING (ENTERPRISE OR UNGER).
CERTIFICATION	U.L., N.S.F., U.L.-C.
WEIGHT	UNCRATED: 755 LBS. (342 KG) APPROXIMATE. CRATED: 920 LBS. (417 KG) APPROXIMATE.
DIMENSIONS CRATED	L = 61" (154.9 CM), W = 37" (94 CM), H = 62" (157.5 CM)



STANDARD LUG CART
SUPPLIED-LESS LUGS



EMG-32 TO EMG-32 RIGHT TO LEFT TANDEM SYSTEM

ALL SPECIFICATIONS CONTAINED HEREIN ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

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 FORM NO.: Md EMG32-296-4-11-7-ENG-MARK

Service is available from over 260 locations worldwide