



Known For Reliability For Over 87 Years

The Biro AFMG-24 Mixer Grinder is an ideal mixer grinder for today's compact supermarket meatroom. Its 5 hp/3.7 kW (7.5 hp/5.6 kW optional) auger motor, 140 lb. (64 kg) hopper, and size 32 head can give you an output of up to 68 pounds (31 kg) per minute for the productivity you need. For even more productivity, your AFMG-24 can come with an optional meat lug holder 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

AFMG-24



*Stands alone for quality
and value since 1921*

SPECIFICATIONS

MODEL AFMG-24 MIXER GRINDER.
CONSTRUCTION HEAVY DUTY STAINLESS STEEL HOPPER, LID, PADDLE, FRAME AND LEGS. CAST IRON HOT TIN DIPPED BOWL, RING, AND AUGER, SIZE 32.

MOTORS

HP	KW	TYPE	VOLTS	AMPS	HZ	PH	CODE
5	3.7	TE	208-230/460	13.4-12.6/6.3	60	3	STD
5	3.7	TE	230	22.6	60	1	EC
5	3.7	TE	380	7.6	60	3	EC
5	3.7	TE	575	5.5	60	3	EC
7.5	5.6	TE	200	24.2	50	3	EC
7.5	5.6	TE	200	24.2	60	3	EC
7.5	5.6	TE	208-230/460	21-20/10	60	3	EC
7.5	5.6	TE	220/380-415	22/10-9	50	3	EC

STD=STANDARD
 NC=NO CHARGE
 EC=EXTRA COST
 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.

CAPACITY HOPPER: UP TO 140 LBS. (64 KG).

GRINDING CAPACITY UP TO 68 LBS. (31 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.

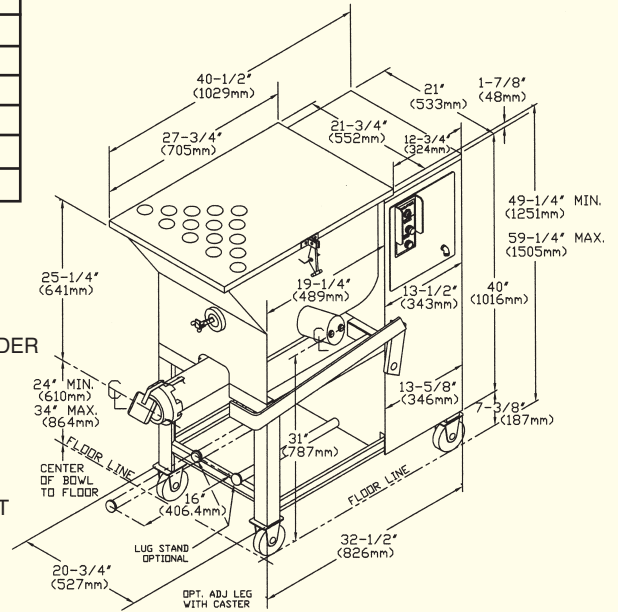
OPTIONS (EC) PNEUMATIC OR ELECTRIC FOOTSWITCH, SIZE 32 PLATE AND KNIFE, STAINLESS STEEL BOWL, RING, AND AUGER (ENTERPRISE OR UNGER), ADJUSTABLE LEGS AND CASTERS WITH PREVENTZ ADDITIVE, 7-1/2HP MOTOR, MEAT LUG HOLDER, RIGHT OR LEFT FEED INLET WITH CONNECTIONS FOR TANDEM SYSTEMS.

KNIFE / PLATE REQUIRED, EXTRA COST, VARIOUS PLATE HOLE SIZES AVAILABLE TO FIT YOUR SPECIFIC APPLICATION. CALL AGENCY OR FACTORY.

CERTIFICATION 7-1/2HP, 3 PHASE: U.L., N.S.F., U.L.-C., U.S.D.A., C.S.A.
 5HP, 1 OR 3 PHASE: N.S.F., C.S.A.
 5HP, 1 PHASE: N.S.F.

WEIGHT UNCRATED: 608 LBS. (276 KG) APPROXIMATE
 CRATED: 5HP: 669 LBS. (303.5 KG) APPROXIMATE
 7-1/2HP: 669 LBS. (303.5 KG) APPROXIMATE

DIMENSIONS CRATED L = 47" (119.4 CM), W = 35" (88.9 CM), H = 55" (139.7 CM).



OPTIONAL EXTRA COST INLET, CASTERS, AND MEAT LUG HOLDER SHOWN



www.thescaleshop.net

1-888-844-2031