



Known for Reliability Since 1921

Increase 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 low so that the average operator no longer has to lift a full meat lug above their shoulders to dump it in the hopper. Additionally, the grinding head is higher so 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 end product. Typical temperature rise of the product is 0° to 3°F (depending on product and ambient temperatures) which help ensure maximum shelf life. The twin mixing paddles feed the auger of the EMG-32 evenly and smoothly giving you a fast, thorough blend without overworking your product. The 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 minimal space. All of this comes with the superior BIRO design and reliability you've come to expect.



Shown with Standard
Pneumatic Footswitch

1/8" (3.5 mm)



3/8" (9.0 mm)



EMG-32

MODEL SPECIFICATIONS

Model: EMG-32 Ergonomic Feed Mixer Grinder

Construction: Heavy duty stainless steel hopper, lid, paddle, frame and auger.

Motors: TEFC = Totally Enclosed Fan Cooled

MOTOR	HP	KW	TYPE	VOLTS	AMPS	CYCLE	PH	CODE
AUGER	7.5	5.5	TEFC	208-230/460	24-22/11	60	3	STD
MIXER	¾	.56	TEFC	208-230/460	2.7-2.8/1.2	60	3	STD
AUGER	7.5	5.6	TEFC	575	8.8	60	3	EC
MIXER	¾	.56	TEFC	575	1.1	60	3	EC
AUGER	7.5	5.5	TEFC	220/380-415	22/12.7-11.6	50	3	STD
MIXER	¾	.56	TEFC	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 Ga., 4 wire cord, (common), 220-50-3 & 208-220/440-60-3; includes plug with cord. 380-415-50-3 or 575-60-3 cord supplied less plug.

Hopper Capacity: Up to 150 lbs. (68 kg).

Grinding Capacity:

Up to 80 lbs. (36.3 kg)/min., 1st grind 3/8" hole plate.

Up to 56 lbs. (25.4 kg)/min., 2nd grind, 1/8" hole plate.

Drive Systems:

Auger transmission: Single reduction, roller chain.

Mixer transmission: Double reduction, roller chain.

Safety: Magnetic safety interlock system on hopper lid.

Standard Features: SS auger (bowl & 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 Prevenza Antimicrobial additive • bowl nut wrench • operating and safety manual.

Options (EC): Size 32 knives and plates • electric footswitch • 35° right and left side hopper inlet with connections for tandem operations • stainless steel bowl and ring (Enterprise or Unger).

Certifications: U.L., N.S.F., U.L.-C.

Weight: Uncrated: 755 lbs. (342 kg) approximate

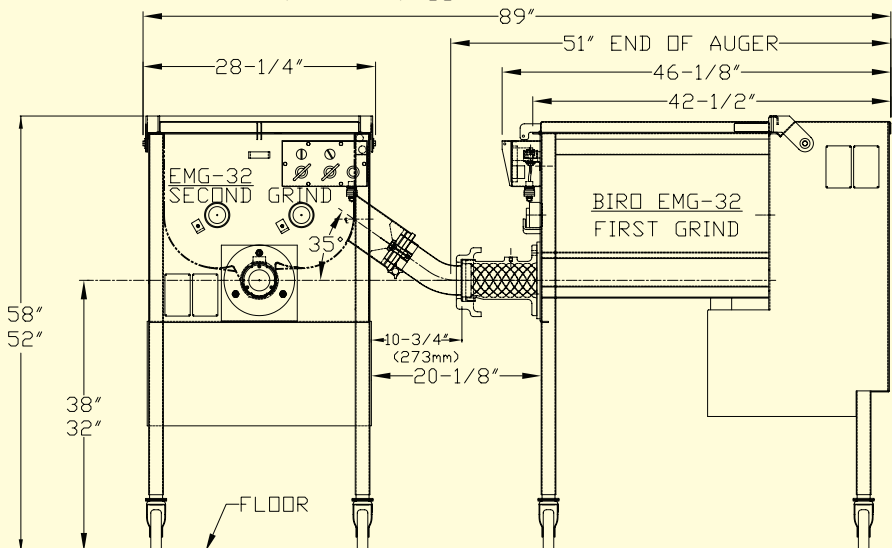
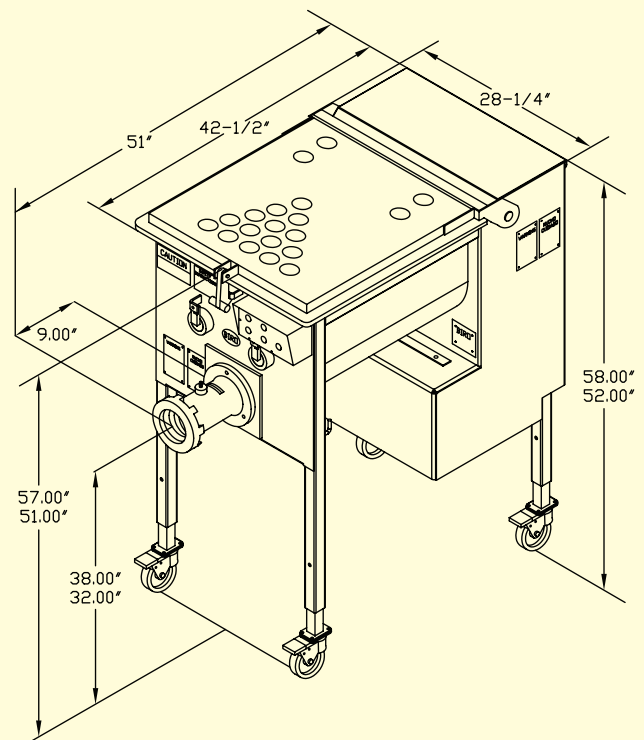
Crated: 901 lbs. (409 kg) approximate

Crated Dims: L = 62" (1575 mm), W = 41" (1041 mm),

H = 62" (1575 mm) approximate.



Standard Lug Cart
Supplied - Less Lugs



All specifications contained herein are subject to change without notification.

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Service is available from locations worldwide