



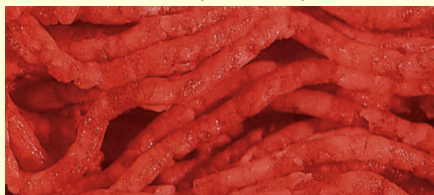
Known for Reliability Since 1921

The BIRO AFMG-24 Mixer Grinder is an ideal mixer grinder for today's compact supermarket meatroom. It's 5 hp/3.7 kW (7.5 hp/5.6 kW optional) auger motor, 140 lbs. (63.5 kg) hopper, and size 32 head can give you an output of up to 68 lbs. (31 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 will 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.



Shown with
optional casters

1/8" (3.5 mm)



3/8" (9.0 mm)



AFMG-24

MODEL 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	CYCLE	PH	CODE
5	3.7	TEFC	208-230/460	14.8-14/7	60	3	STD
5	3.7	TEFC	230	23	60	1	EC
5	3.7	TEFC	220/380-415	14.8/8.6-8.6	50	3	EC
7.5	5.6	TEFC	208-230/460	22-20.2/10.1	60	3	EC
7.5	5.6	TEFC	220/380/440	22/12.7/11	50	3	EC

TEFC = Totally Enclosed Fan Cooled STD = Standard EC = Extra Cost



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

Power Cord: 8' No. 10 gauge, 4 wire cord (common).

Plug included on 7.5 hp, 208/230-60-3 only.

Hopper Capacity: Up to 140 lbs. (63.5 kg).

Grinding Capacity: Up to 68 lbs. (31 kg) per minute depending on product temperature, texture, feed speed, and sharpness of knife and plate.

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

Safety: Magnetic safety interlock system on hopper lid.

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

Options (EC): Pneumatic or electric footswitch • size 32 knife and plate • stainless steel bowl, ring, and auger (Enterprise or Unger version) • casters or stainless steel casters • 7.5 hp motor • meat lug holder rods • 90° right or left side hopper inlet • tandem operation items • Stainless steel 1st grind paddle.

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

Certification: N.S.F., U.S.D.A (common)

7.5 hp, 3 phase: U.L., C.S.A.

5 hp, 3 phase: C.S.A.

Weight of 7.5 hp version:

Uncrated: 560 lbs. (254 kg) approximate.

Crated: 755 lbs. (342.5 kg) approximate.

Dimensions Crated:

L = 47" (1194 mm) approximate.

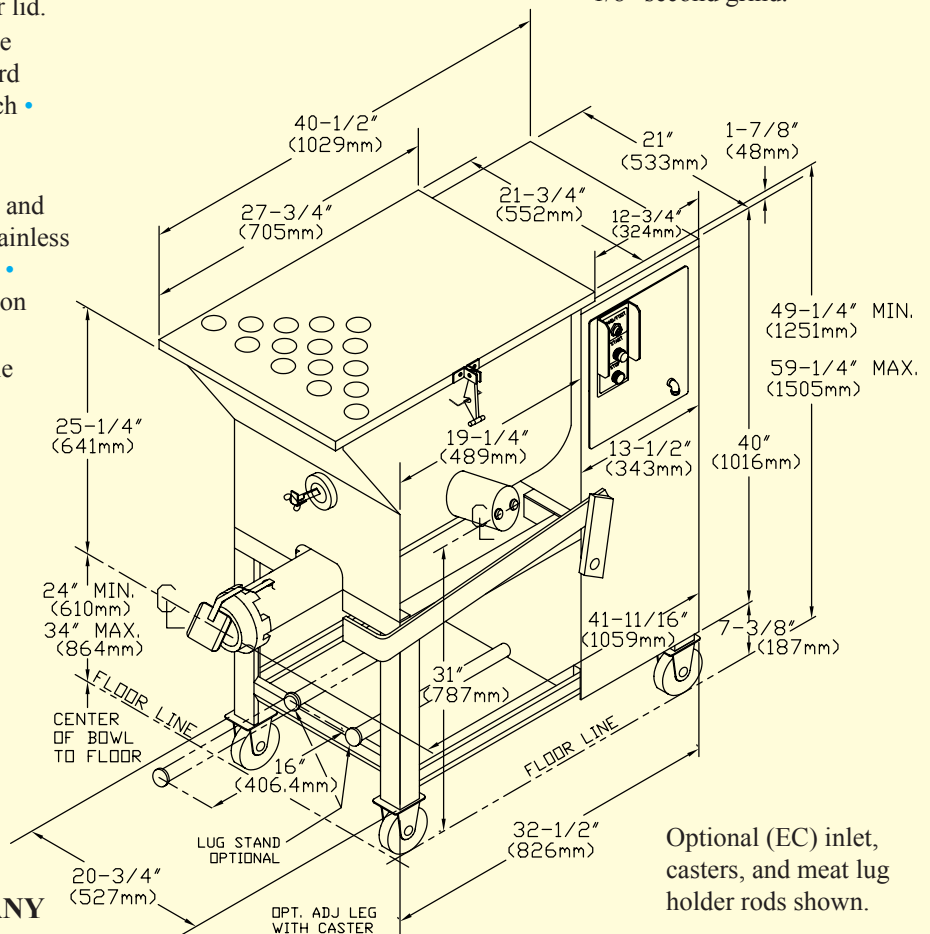
W = 36" (914 mm) approximate.

H = 58" (1473 mm) approximate.



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

- | | |
|--------------|---|
| MC32-17 | Knife, 4 Blade |
| MC32-18-093 | Plate, 3/32" holes (2.5mm) |
| MC32-18-125 | Plate, 1/8" holes (3.5mm) |
| MC32-18-156 | Plate, 5/32" holes (4.0mm) |
| MC32-18-187 | Plate, 3/16" holes (5.0mm) |
| MC32-18-375 | Plate, 3/8" holes (9.0mm) |
| Recommended: | 3/8" first grind,
1/8" second grind. |



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All specifications contained herein are subject to change without notification.

Service is available from locations worldwide