



MIXER / GRINDER



The most efficient meat grinder in its class. It mixes and grinds up to 1.8 tons per hour.

MODEL: KMG-32

- Best option for a Supermarket meat room
- Stainless Steel construction
- 7.5 HP motor
- 110 lbs Hopper capacity
- Accepts #32 size knife and plate
- Safety electromagnetic sensors
- Washdown Safe





LARGE HOPPER CAPACITY

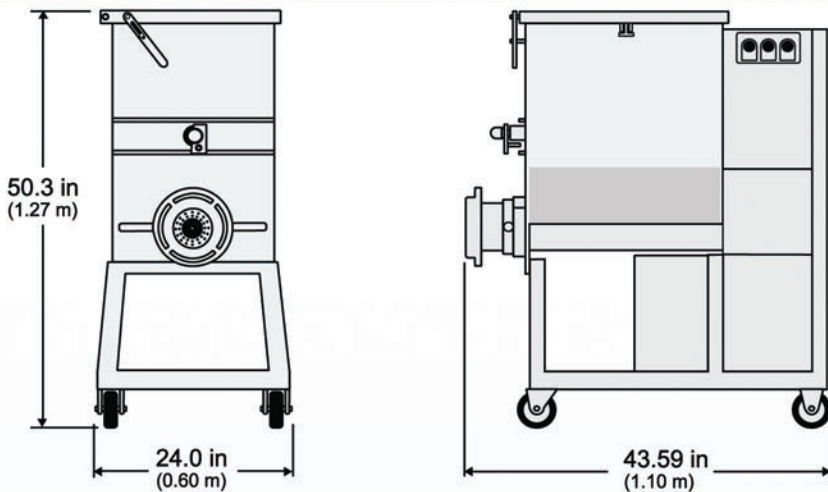
The heavy duty stainless steel hopper has a generous capacity of up to 110 lbs.



HIGH GRINDING CAPACITY

Capable of producing 66 lbs per hour (1.8 tons per hour). The best choice for butchers, supermarkets, packing facilities and industrial kitchens. Use only boneless meat pieces at temperature of 24°F or higher.

DIMENSIONS



SPECIFICATIONS:

MOTOR	7.5 HP THREE PHASE
VOLTS	220 V
FREQUENCY	60 hz.
GRINDING CAPACITY (3/8" PLATE)	30 kg/min, 66 lb/min
GRINDING CAPACITY (3/16" PLATE)	23 kg/min, 50 lb/min
NET WEIGHT	232 kg/511 lb
SHIPPING WEIGHT	267kg/588 lb
DIMENSIONS CRATED (L x W x H)	47" x 35" x 55"



SAFETY

Integrated magnetic interlock sensors on lid. If opened, the motor shuts down automatically.



EASY TO MOVE

The KMG-32 boasts four casters to easily move it around any facility. The two front casters have breaks that will keep the mixer still during production.



QUICK DISSASSEMBLY

No tools are required to effortlessly remove blades, plates and the grinding unit.



CLEAN IN MINUTES

The heavy duty stainless steel mixer is hose down washable. Users can clean it in minutes knowing that everything is hermetically sealed and it will resist corrosion for years to come.

GOOD LOOKING AND HYGIENIC

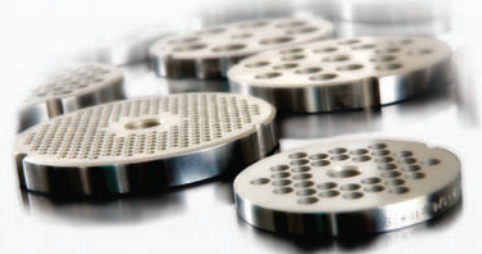
The KMG-32 is a stunning piece of equipment down to the last detail and its stainless steel body was developed to achieve maximum hygienic levels.

SAVE TIME AND MONEY

Designed for one person to operate and maintain. The KMG-32 is a great investment that will save you money every day.

HEAVY DUTY CONSTRUCTION

The 7.5HP motor will provide you with raw power for long working hours. Its superior engineering design will assure its durability.



Different #32 plate hole sizes available. Recommended 3/8" for first grind and 3/16" for second grind

