

Reliability Since 1921

The BIRO AFMG-2448 Mixer Grinder is a combination of two of our most popular Auto Feed Mixer Grinders. Using the AFMG-24 hopper with up to 140 lbs. (63.5 kg) capacity and the easily removable AFMG-48, size 32 bowl. The 5 hp/3.7 kW (7.5 hp/5.6 kW optional) auger motor, 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-2448 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.





Supplied as standard 2nd grind product mix paddle.



Optional (EC) 1st grind feed paddle.



Control panel.

MODEL SPECIFICATIONS

Model: AFMG-2448 Mixer Grinder, size 32 knife & plate.

Construction: Heavy duty stainless steel hopper, lid, paddle, frame and legs. Stainless steel 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, plate hole size, and sharpness of knife and plate.

Drive System: Tandem gear reducers with standard right hand mechanical clutch arm 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 • stainless steel bowl, ring, and auger (Enterprise version) • spurt guard • ring wrench •

receptacle for pneumatic footswitch • operating and safety manual • reversible mixer safety cover (standard right to left,

as shown).

Options (EC): Pneumatic foot switch used with standard receptacle • electric foot switch used with converted receptacle • size 32 knife and plate • stainless steel bowl, ring, and auger (Unger version) • casters or stainless steel casters (front swivel/locking, rear rigid) • 7.5 hp motor • meat lug holder rods • stainless steel 1st grind feed paddle • right hand or left hand inlet.

Knife/Plate: Required, extra cost, various plate hole sizes available to fit your specific application. Select from above.

Weight of 5 hp 3 phase version:

Crated: 610 lbs. (277 kg) approximate.

Weight of 7.5 hp 3 phase version:

Crated: 725 lbs. (329 kg) approximate.

Dimensions Crated:

L = 49" (1245 mm) approximate.

W = 37" (940 mm) approximate.

H = 65" (1651 mm) approximate.

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Phone: (419) 798-4451 www.birosaw.com Fax: (419) 798-9106 www.birosaw.com 1/8" (3.5 mm)



3/8" (9.0 mm)



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

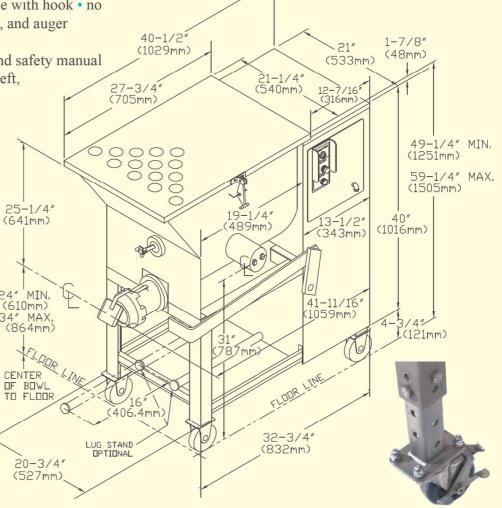
MC32-17 Knife, 4 Blade MC32-18-093 Plate, 3/32" ho MC32-18-125 Plate, 1/8" hole MC32-18-156 Plate, 5/32" ho MC32-18-187 Plate, 3/16" ho

MC32-18-375

Plate, 3/32" holes (2.5mm) Plate, 1/8" holes (3.5mm) Plate, 5/32" holes (4.0mm) Plate, 3/16" holes (5.0mm) Plate, 3/8" holes (9.0mm)

Recommended: 3/8" first grind, 1/8" second grind.





Optional (EC) right hand inlet and meat lug holder rods shown.

10" adjustable legs standard shown with optional (EC)

ITEM NO.: LIT-AFMG-2448 FORM NO.: Md AFMG2448-3-25-2

All specifications contained herein are subject to change without notification.