C.S.I. Section 11400

HOBART

701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com

MG2032 MIXER-GRINDER

STANDARD FEATURES

- 200 pound hopper capacity
- 55-60 pound per minute output through a 1/8" plate.
- 7.5 H.P. grind motor and 1 H.P. mix motor.
- Convenient load and discharge height.
- Exclusive WEDGE cylinder insures full rate feeding for the entire batch.
- Separate mix and grind motors.
- Pneumatic foot control option for precise hands-free operation.
- Side feed option for tandem grinding (right side only).
- Crisp design for easy cleanup. Easy access to all hopper interior and exterior surfaces for full cleanup.
- Double wall construction for added sanitation.
- Seals are hand removable and interchangeable no tools required.
- Counterbalanced lid.
- Double-sealed push button control panel with condensate heater.

ACCESSORIES

■ #32 Knives and plates

MODEL

☐ MG2032 – Mixer-Grinder

Specifications, Details and Dimensions on Reverse Side.







MG2032 MIXER-GRIND

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SPECIFICATIONS

GENERAL: The MG2032 has a 7.5 H.P. grind motor, 1 H.P. mix motor and an 8-foot cord and plug. Casters, pneumatic foot switch, drain pan, and splash shield are standard. Available voltages are 208/60/3 and 200-220/50/3 – not submitted for UL Listing.

ELECTRICAL CONTROLS: Electrical controls consist of front mounted water resistant switches, magnetic contactors, motor overload protection and foot switch operation capability. Whenever the hopper lid is opened, power to the motors is shut off. The hopper lid must be in its proper operating position before the motors can be started.

CAPACITY: The MG2032 Mixer Grinder hopper has meat capacity up to 200 pounds depending on the type of product. The grinding rate is 55-60 pounds of fresh, boneless beef per minute, first or second cutting through a $\frac{1}{8}$ " plate; 60-65 pounds of pork per minute second cutting through a $\frac{3}{16}$ " plate. The MG2032 is for fresh or frozen meat tempered to 26°F or higher and can be in flake or stick form.

GRINDING END: The mixer-grinder is equipped with a "Wedge Cylinder" grinding end. This grinding end is sized for #32 knives and plates (not included but optionally available).

FEEDING SYSTEM: The MG2032 is powered by two separate drive systems. A 1 H.P. motor drives the heavy-duty steel mixing arm. The arm rotates at 23 rpm and can easily be

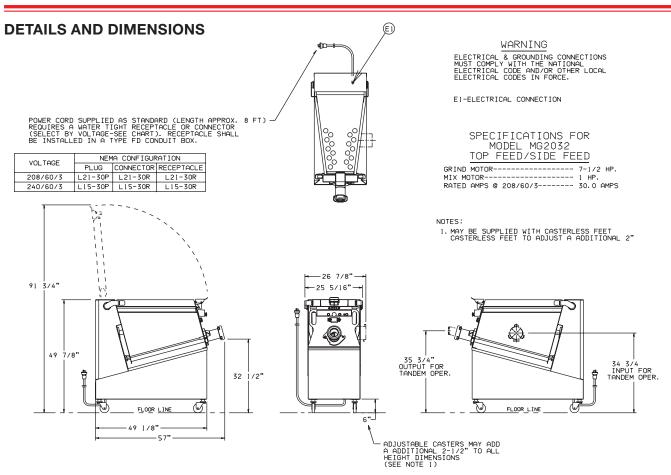
removed from the hopper for cleaning. The conveyor screw extends the full length of the hopper and cylinder. The screw rotates at a speed of 216 rpm. By depressing the MIX/GRIND START button both the mixing arm and the screw are operated. Both mixing and grinding are stopped when the STOP switch is depressed.

CLEANING: The mixing arm, conveyor screw, cylinder, and conveyor screw drive-shaft seal and mix arm seal are removable from the mixer-grinder for cleaning.

OPTIONAL EQUIPMENT: Hopper side feed inlet (right side only).

SPECIAL EQUIPMENT: When the MG2032 is used with a side feed as a second cut machine, an adapter ring is required to attach to Hobart grinders, and special adapters are required to attach to other makes. When ordering a side-feed adapter for non-Hobart grinders, specify knife and plate size. When ordering an adapter ring for a Hobart grinder, specify grinder model number.

FINISH: The mixer-grinder consists of a glass bead finished stainless steel hopper and stainless steel panels which enclose the base assembly and motors. The end ring and cylinder are stainless steel. The mixing arm and conveyor screw are tinned. The casters are nickel-chrome plated with a stainless steel bearing.



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.