

**IFOOMA®**

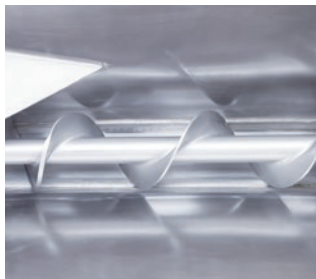
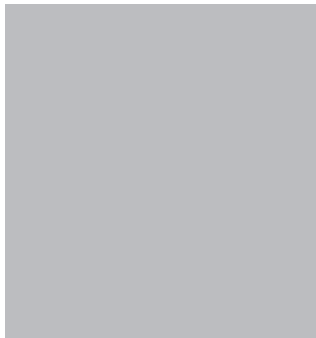
*Quality + Innovation*

# Automatic Mixer-Grinders

AMG 200, AMG 202, AMG 204

AMGR 201, AMGR 203 with  
Cooling System

AG 208, AG 210 Automatic Grinders



# Automatic Mixer-Grinders

## ● AMG 202

High performance meat grinders with or without mixing device and on demand also with integrated cooling system for the application in professional meat processing plants which are demanding first class performance from their equipment.

The grinders are available either with 5-part cutter set size B98 – G160 system “Unger” or with system “Enterprise” E32 – E66.

The special design of worm and worm housing provides a top grinding quality with an excellent particle definition, a very low temperature increase of the processed material and a minimum consumption of electrical energy.

The machines are fully made from high grade stainless steel. The machine body, the hopper and the filler neck are welded together completely gap free. The worm housing and the mixing device can be removed without tools for an easy, quick and hygienic proper cleaning. All **CE** requirements regarding safety and hygiene are fulfilled.

The models **AMG 204**, **AG 208** and **AG 210** are equipped with a powerful two speed motor. Even frozen material down to minus 8° Celsius can be processed without any problem. A reverse switch to disassemble the cutter set belongs to the standard equipment of AG 208 and AG 210. AMG 204 is equipped with a mechanical ejector for the worm.



## ● AG 208



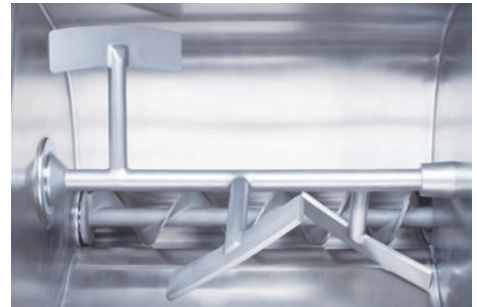
The **AMG models** are equipped with a very effective and gentle working, powerful mixing device. In short processing time different kinds of material are mixed or spices and ingredients are blended homogenous with the pre-ground meat. A typical application for example is the production of fresh roast sausage or spiced hamburgers.

The cycles of the mixing device can be modified by the machine control to be adapted to the specific requirements of the products.

In grinding mode the mixing device supports the feeding process of the material into the worm housing. In mixing mode, the processing worm turns reverse in intervals to avoid that unmixed material can remain underneath it.

The **AMGR models** are equipped with a high performance cooling system. The complete hopper inclusive front wall, back wall and the worm housing are refrigerated. The temperature is controlled automatically to ensure, that the processed material does not get warmed up due to the surface contact with the machine parts. At the same time the temperature control avoids icing in the machine to ensure, that no meat can freeze on the hopper.

## ● Mixing Device

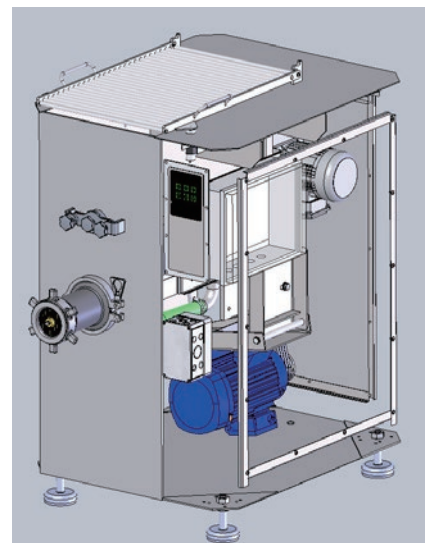


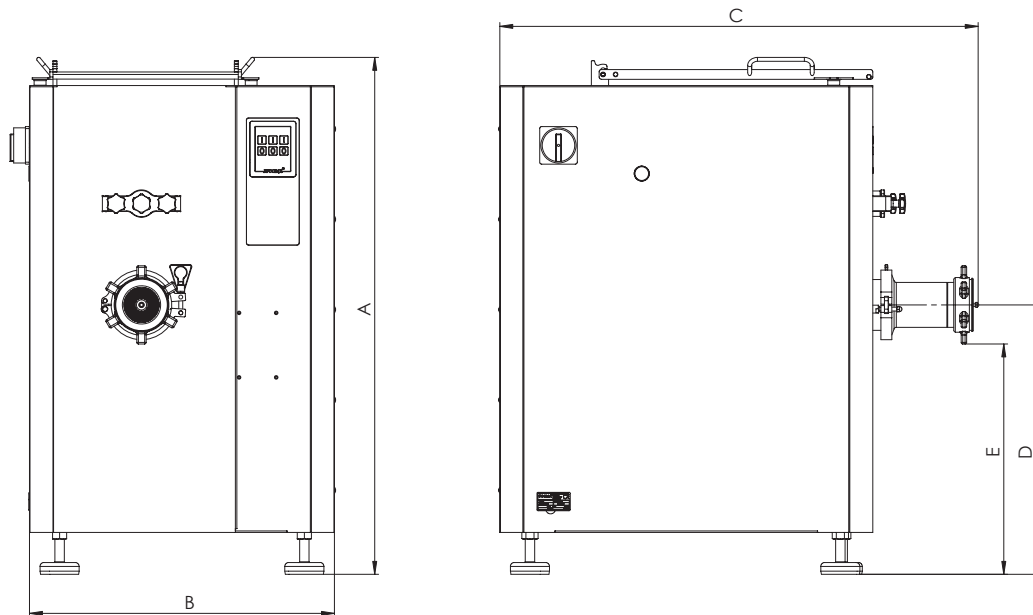
## ● Trennsätze



Für die Wölfe mit Schneidsatz System "Unger" stehen optional hervorragend arbeitende Trennsysteme zum Aussortieren von Knochenpartikeln, Knorpeln und Sehnen zur Verfügung. Die Trenneinrichtung arbeitet mit einem manuell verstellbaren Federsystem zur Kontrolle des separierten Volumens.

## ● Kühlsystem





Model	AMG 200/AMGR 201	AMG 202/AMGR 203	AMG 204	AG 208	AG 210
A	1150 mm	1250 mm	1250 mm	1315 mm	1315 mm
B	780 mm	780 mm	780 mm	880 mm	1100 mm
C	1070 mm	1220 mm	1300 mm	1357 mm	1900 mm
D	690 mm	690 mm	690 mm	690 mm	750 mm
E	545 mm	550 mm	550 mm	510 mm	595 mm
Voltage	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz	400V, 50 Hz	400 V, 50 Hz
Current Type	three-phase	three-phase	three-phase	three-phase	three-phase
Power of worm	3,0 kw	5,5 kw	5,0/7,5 kw	6,5/8,0 kw	15,0/19,0 kw
Mixer	0,75 kw	1,1 kw	1,1 kw		
Fusing	16 A inert	25 A inert	32 A inert	32 A inert	50 A inert
Cutting Set	Enterprise	Unger	Unger	Unger	Unger
Size	E-32/B-98	E-32/B-98	D-114	E52/E-130	E66/ G-160
Output approx.	1.200 kg/h	1.600 kg/h	2.200 kg/h	2.200 kg/h	3.000 kg/h
Hopper Volume	70 L	120 L	120 L	120 L	150 L
Weight approx.	290 kg/310 kg	300 kg/330 kg	470 kg	350 kg	600 kg

