

IFOOMA®

Quality+Innovation

Manual Grinders

FG 150, FG 152, FG 154



Manual Grinders

High performance manual operated meat grinders with removable worm housing* for the application in butcher shops, stores of retail chains and the catering industry.

The grinders are available either with 5-part cutter set size B98 – D114 system “Unger” or with system “Enterprise” E32.

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 tray and the filler neck are welded together completely gap free for an easy, quick and hygienic proper cleaning. All **CE** requirements regarding safety and hygiene are fulfilled.

The model **FG 154** is equipped with a powerful two speed motor. Even frozen material down to minus 8° Celsius can be processed without any problem. A mechanical ejector for the worm, a reverse switch to disassemble the cutter set and a removable, electrically locked hand protection guard belong to the standard equipment. This is the ideal grinder for all applications in the professional butchery business.

*not for FG 154

● FG 154



● FG 150

The model **FG 150** is especially designed for the production of minced meat in stores of retail chains. With the “Enterprise” cutting system in combination with the perfect matching worm and worm housing a smooth process is ensured. Even frozen material down to minus 5° Celsius can be processed without any problem.

The achievement is a proper and appetizing appearance of the minced material with a perfect distribution of lean and fat particles.

The **FG 150** is fixed on a movable frame as standard.



● FG 152



The model **FG 152** with its brilliant design is the ideal solution for small and medium sized production volumes in butcheries, the catering industry and supermarket outlets.

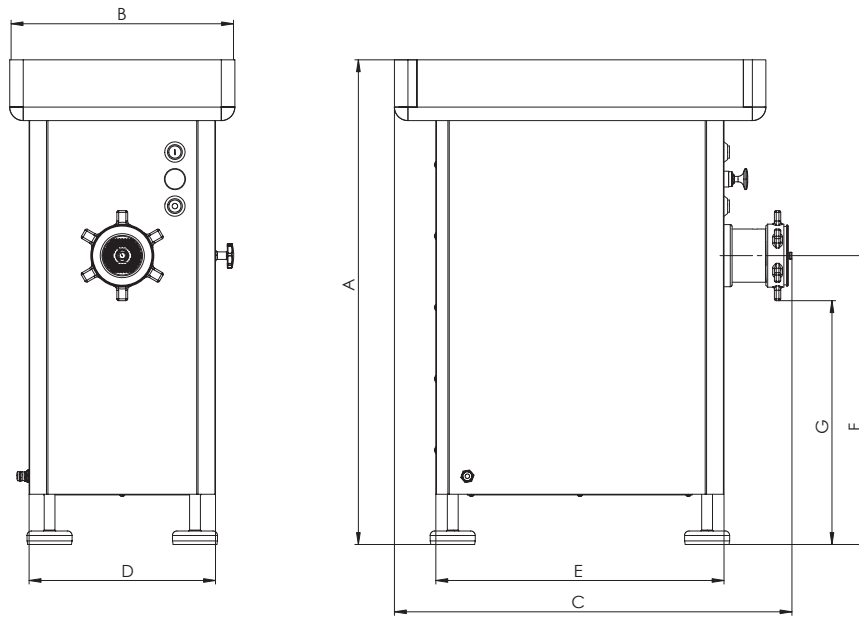
The grinder is equipped with a 5-part cutter set size B98 system “Unger”. The solid and strong drive system even allows to process material with temperatures down to minus 5° Celsius without any problem.

A reverse switch to disassemble the cutter set and for cleaning the removable, electrically locked hand protection guard, belong to the standard equipment.

For grinders with cutting system Unger, an excellently working bone elimination system to remove bone particles, cartridges and sinews is available. It works with a manual adjustable spring system to control the volume of separated material with high efficiency.

● Bone Elimination System





Model	FG 150	FG 152	FG 154
A	1380 mm	1175 mm	1300 mm
B	500 mm	560 mm	630 mm
C	945 mm	885 mm	1010 mm
D	435 mm	475 mm	735 mm
E	580 mm	535 mm	800 mm
F	835 mm	675 mm	765 mm
G	680 mm	540 mm	615 mm
Voltage	400V, 50 Hz	400V, 50 Hz	400V, 50 Hz
Current Type	three-phase	three-phase	three-phase
Power	3,0 kw	3,0 kw	5,0/6,0 kw
Fusing	16 A inert	16 A inert	25 A inert
Cutting Set	Enterprise	Unger	Unger
Size	E-32	B-98	D-114
Output approx.	1.200 kg/h	1.000 kg/h	1.400 kg/h
Tray Volume	60 L	58 L	80 L
Weight approx.	122 kg	135 kg	350 kg

