HOBART

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

MG1532 **MIXER-GRINDER**

STANDARD FEATURES

- 150 pound hopper capacity
- Double wall construction
- 7.5 H.P. grind motor and 1 H.P. mix motor
- 8-foot cord and plug power connection
- Separate mix and grind motors
- Pneumatic foot control
- Hand removable and interchangeable seals
- Counterbalanced lid
- Double-sealed push button control panel with condensate heater
- Easy access hopper interior and exterior surfaces

ACCESSORIES

■ #32 knives and plates

MODEL

☐ MG1532 – Mixer-Grinder

Specifications, Details and Dimensions on Reverse Side.







MG1532 MIXER-GRINDE

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SPECIFICATIONS

GENERAL: The MG1532 has a 7.5 H.P. grind motor, 1H.P. mix motor and an 8-foot length cord and plug power connection. Casters, air-drive foot switch, drain pan and splash shield are standard. Available voltages are 208/60/3, 240/60/3 and 480/60/3.

ELECTRICAL CONTROLS: Electrical controls consist of front mounted water resistant switches, magnetic contactors, dual motor overload protection and foot switch operation capability. An electrical interlock switch is provided. 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 MG1532 Mixer-Grinder hopper has meat capacity up to 150 pounds depending on the type of product. The grinding rate is 55 to 60 pounds of fresh boneless beef per minute, first or second cutting through a $\frac{1}{6}$ " plate; 60 to 65 pounds of pork per minute second cutting through a $\frac{3}{16}$ " plate. The MG1532 is for fresh or frozen meat tempered to 26 deg. 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).

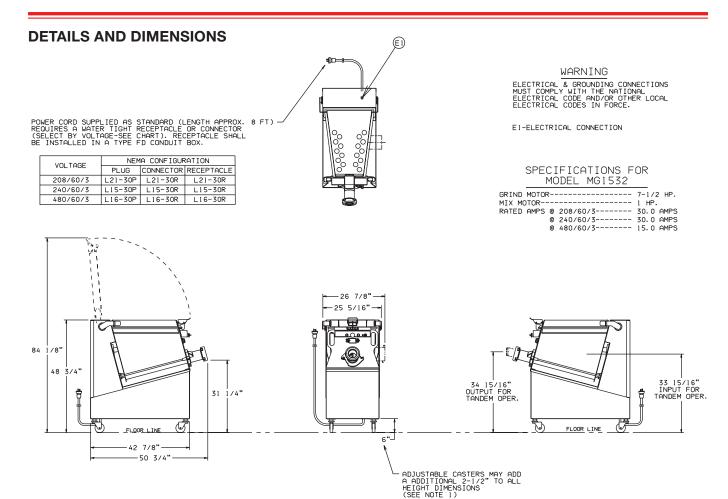
FEEDING SYSTEM: The MG1532 is powered by two separate drive systems. A 1 H.P. motor drives the heavy-duty steel mixing

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.

SPECIAL EQUIPMENT: When the MG1532 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 glass bead finished stainless steel hopper, stainless steel panels to 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 stainless steel and nickel-chrome plated.



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