



MIXER-GRINDER

- Overlapping paddle ensures thorough mixing action
- Capable of grinding up to 24,000 lbs/hour (10,800 kg/hour), depending on type of product and temperature.
- 3000 lb (1,360 kg) tub capacity
- Ø9" (Ø229 mm) diameter feedscrew
- Grinder maintains consistent fat content in product.
- Bone collector option available
- CO2 option available
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



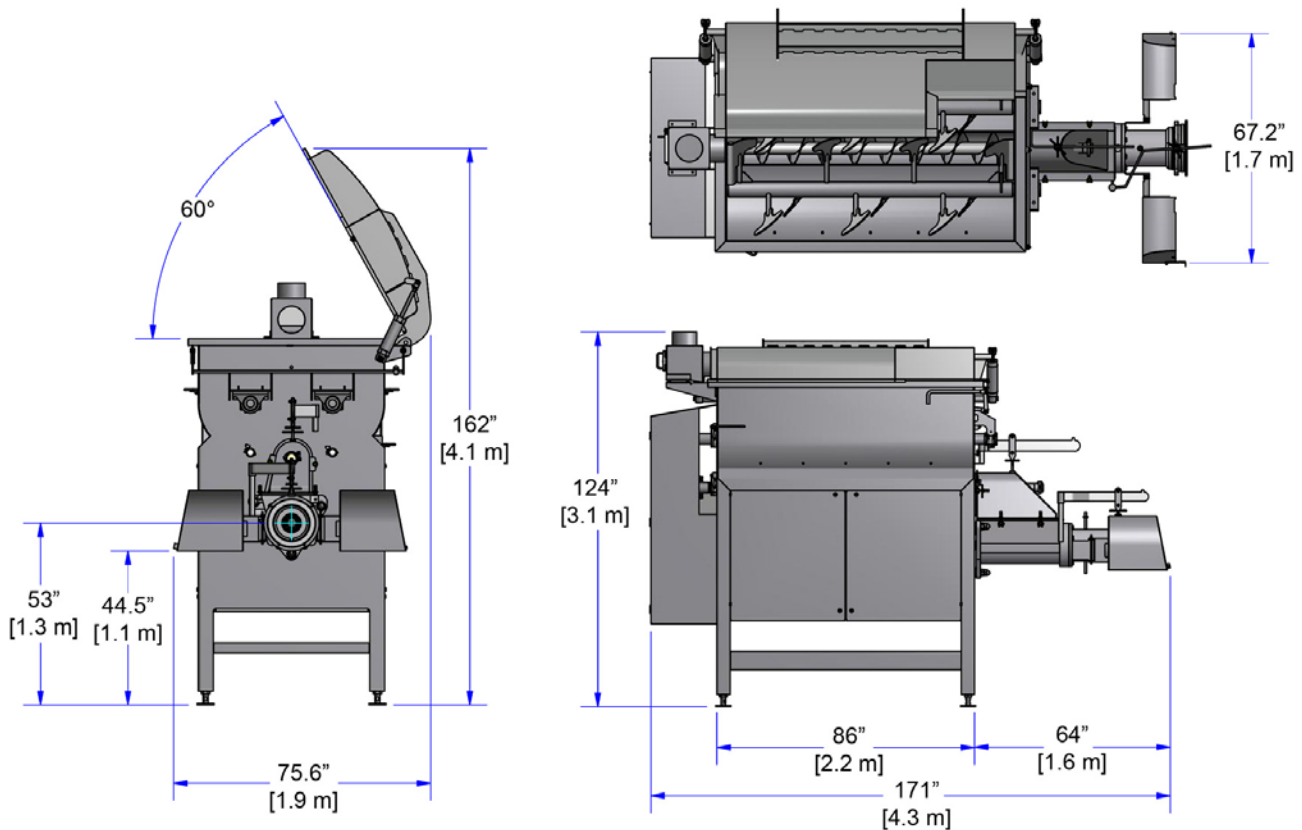
Overlapping paddles mix product in tub into homogenized mix before grinding.

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The Cozzini Mixer-Grinder is suited for grinding beef, pork and poultry products that require an evenly blended mixture prior to grinding. Product is mixed in the overhead tub until it is homogeneous. Then the product is fed to the grinding chamber by means of a 9" (229 mm) feedscrew. Capable of grinding up to 24,000 lbs/hour (10,800 kg/hour), depending on reduction size, type of raw material and temperature.

The open frame design prevents trapped air and does not have any exterior surfaces that hold water. The mixer-grinder is designed with removable hinged doors for easy sanitation.

The Mixer-Grinder is available with options such as CO₂ cooling and bone elimination. Grinder and agitator motors are available as upgrade options.



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Voltage	Hp / kW	
380 V or 460 V	Paddles:	15 hp (11 kW) <i>(20 hp/15 kW upgrade option)</i>
	Grinder	75 hp (56 kW) <i>(100 hp/ 75 kW upgrade option)</i>
	Feedscrew:	7.5 hp (5.6 kW)

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