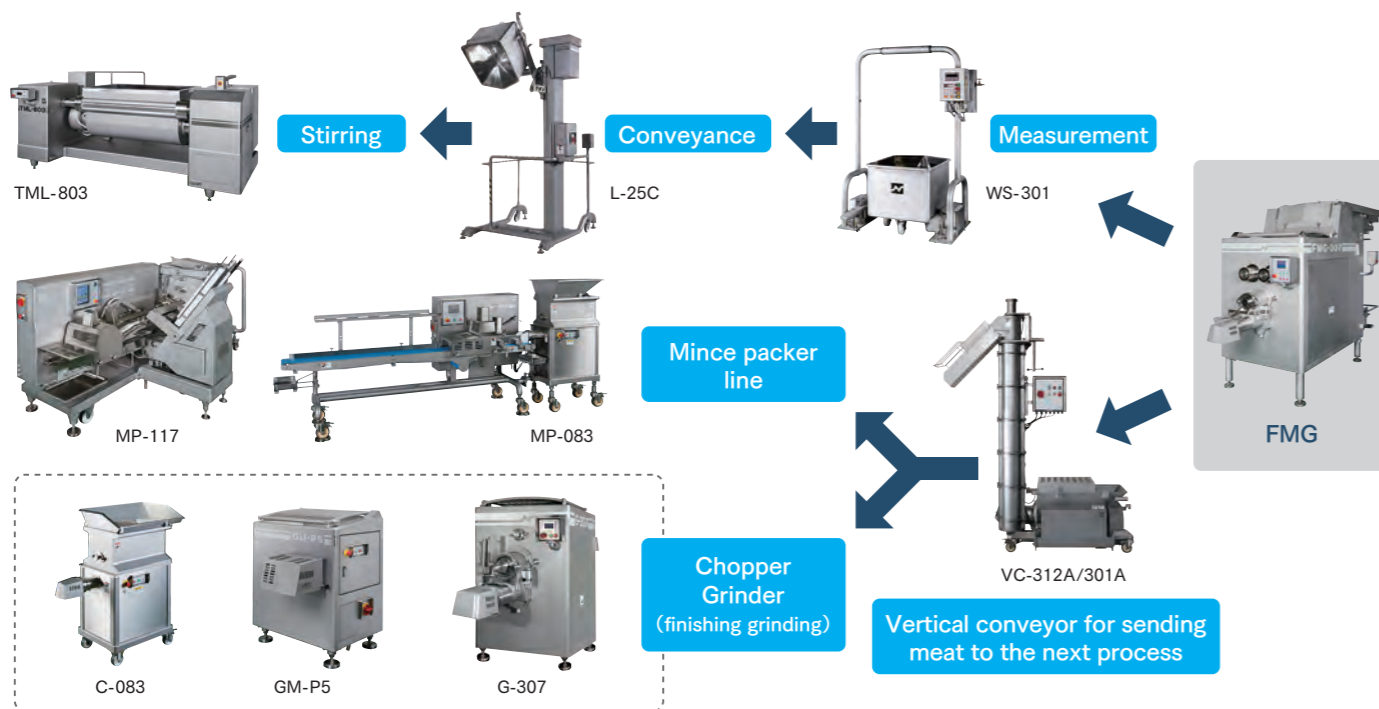


FMG SERIES



Model	FMG-157P	FMG-307P	
Head specs	Enterprise #32	Enterprise #42	多段挽きUnger #42 #42
Plate diameter	100mm	130mm	
Tub capacity	220 ℓ	450 ℓ	
Delivery port height	633mm	588mm	548mm
Hourly output	750~1450kg/h	1250~2500kg/h	850~1700kg/h
Drive(3phase 200V)	0.4/3.7/11.0/3.7/1.5kW	0.4/3.7/15.0/5.5/2.2kW	
Dimensions W×L×H	W1141×L3423×H2061mm	W1354×L [Ⓔ] 3816×H2224mm W1354×L [Ⓚ] 3904×H2224mm	
Weight	2,100kg	2,800kg	2,830kg
Max. block dimensions	W420×H220×L600mm	W520×H220×L600mm	
Applicable temperature range	-7°C~-3°C	-7°C~-3°C	-4°C~-1°C

※Optional: (internal/external) automatic bone collector ※ [Ⓔ]:Enterprise [Ⓚ]:Unger



NIPPON CAREER
FLAKER-MIXER-GRINDER
CATALOG

FLAKER-MIXER-GRINDER



Challenging "Perfection"
NIPPON CAREER INDUSTRY CO., LTD.

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Please be aware that product specifications may be changed without notice in order to improve product performance.

Ver.2023.05

FLAKER-MIXER-GRINDER
#32 FMG-157P / #42 FMG-307P

Integrated Minced Meat Processing System Based on Proprietary Nippon Career Design

Externally screw threaded plates

- Plate outer circumference is screw threaded and plate is secured directly to the cylinder to minimize plate "play," reducing the occurrence of problems such as extreme wear and breakage due to abnormal friction between plate and knife.
- No plate stopper keys are needed, eliminating problems caused by key loss and reducing part maintenance/management and burdens involved in part removal and attachment.

Integration of a lifter, flaker, mixer and grinder into one device.

- When a frozen block of meat is loaded into the bucket on the back side of the machine, it is lifted up by a mechanical arm (lifter function) and the raw material is automatically fed through the upper hatch and sliced (flaker function). Next, the meat is stirred and mixed (mixer function) and finally output as finished minced meat (grinder function). In short, a single FMG device is capable of handling four different processes.

Quiet, reliable slicing with the raw material pusher.

- Frozen blocks of meat are forcibly fed through using the pusher, reducing vibration-related noise and achieving reliable flaker slicing operations.

Minimizes required work space!

- Integration makes manufacturing environment more comfortable and realize labor-saving and minimization of working space.

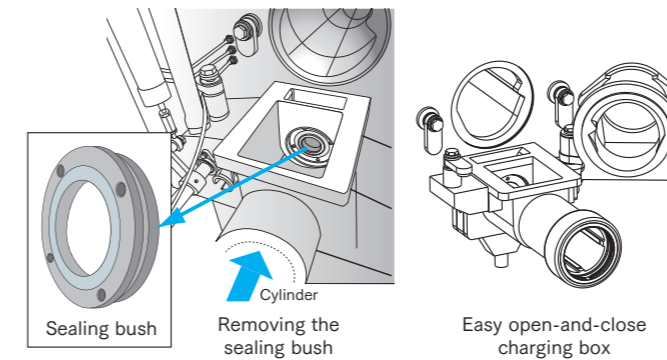
Makes cleaning easier!

- Rather than several machines, only one piece of equipment requires cleaning, which makes shorter cleaning times possible.

Safe and reliable design

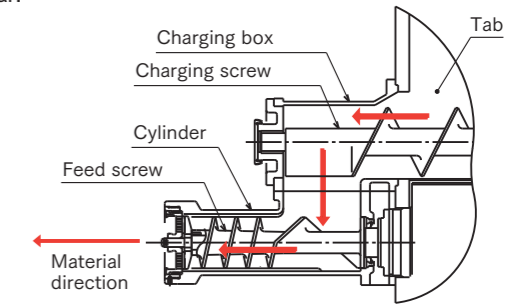
Safe construction that facilitates easy cleaning

Adoption of an easy open-and-close charging box and sealing bush facilitates easy equipment cleaning.



Automatic raw-material feed volume adjustment

Excessive raw material feed is prevented by controlling the rotational speed of the charging screw. This prevents overload operation and protects the plates, knives and other components from problems such as breakage and abnormal wear.



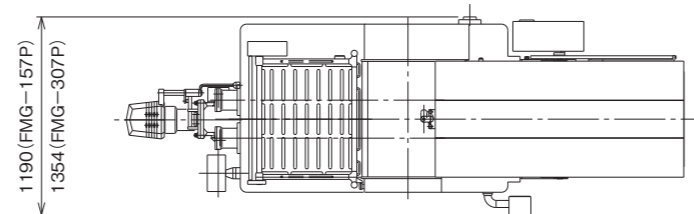
FMG series

FMG-157P

Theoretical throughput
750~1,450kg/h

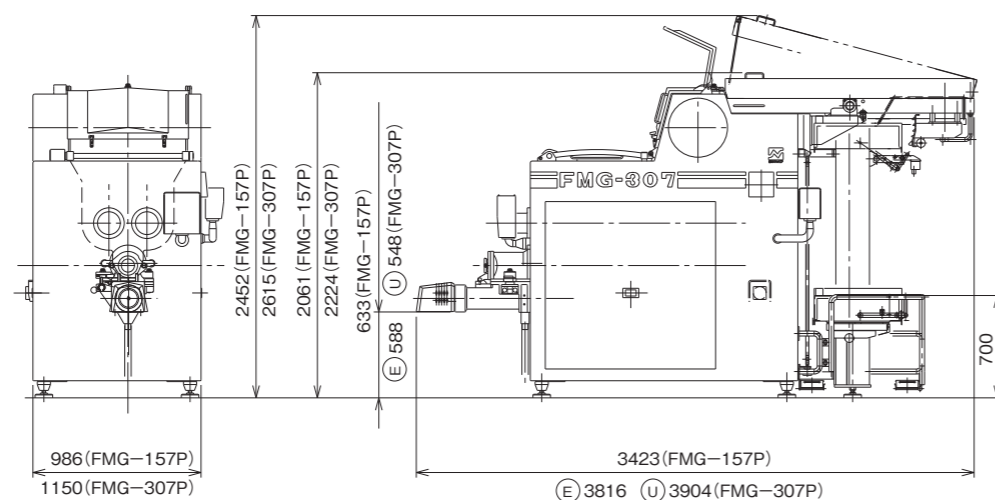


Choose from two models to meet required processing volumes.



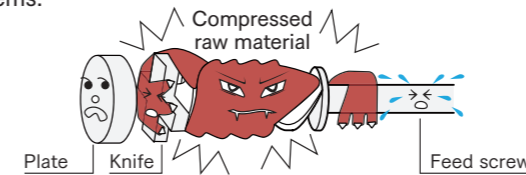
FMG-307P

Theoretical throughput
Single-stage 1,250~2,500kg/h,
Multi-stage 850~1,700kg/h



Delay System

The plate and knife sections may be damaged if large amounts of compressed raw material are still in the cylinder when an equipment restart is performed. When equipment operation is stopped, this system adds a certain time delay before feed screw (used for extrusion) operation ceases, reducing the amount of material remaining in the cylinder and preventing problems.



Idling prevention system

Detects idling, which can cause damage to the plate and knife sections, and automatically stops equipment operation.

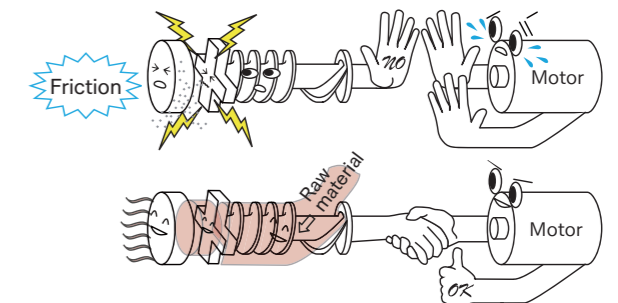


Image of FMG-307 and MP-117 line connection

Combined with our fully automatic mince packer, it provides a highly efficient flow with minimum space and minimum transfer distance, maximizing productivity and product appeal.

