



# INDUSTRIAL MIXER/GRINDER QUALIFYING QUESTIONNAIRE

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Dealer Name: \_\_\_\_\_ Date: \_\_\_\_\_

## PRODUCT INFORMATION:

### MEAT TYPE

Circle products to be run:

Beef

Pork

Poultry

Lamb

Other: \_\_\_\_\_

### PRODUCT CONSISTENCY CATEGORY

Circle and fill out category or categories that grinder will process, then fill in the blanks for that category:

Category 1.  
All Fresh

Category 2.  
All Frozen

Category 3.  
Mixture of Fresh and Frozen

1. All Fresh: Is product already pre-ground?      YES      NO

If not, list size and weight of largest piece:

\_\_\_\_\_ inches x \_\_\_\_\_ inches x \_\_\_\_\_ lbs.

Lean/Fat \_\_\_\_\_% Lean / \_\_\_\_\_% Fat

Temperature \_\_\_\_\_ Degrees F.

2. All Frozen:

Frozen Flaked: Size of Flake \_\_\_\_\_ inches x \_\_\_\_\_ inches

Lean/Fat \_\_\_\_\_% Lean / \_\_\_\_\_% Fat

Temperature of Flaked \_\_\_\_\_ Degrees F.

Frozen Chunks: Size of Chunks: \_\_\_\_\_ inches x \_\_\_\_\_ inches

Lean/Fat \_\_\_\_\_% Lean / \_\_\_\_\_% Fat

Temperature of Chunks \_\_\_\_\_ Degrees F.

3. Mixture of Fresh and Frozen Product:

\_\_\_\_\_ % Fresh Product (A)      \_\_\_\_\_ % Frozen Product (B)

(A) Fresh Product Description:

Is fresh product made from trimmings?      YES              NO

List Size of Trimming: \_\_\_\_\_ inches x \_\_\_\_\_ inches

Is fresh product made up of chunks?      YES              NO

List Maximum Size of chunk: \_\_\_\_\_ inches x \_\_\_\_\_ inches x \_\_\_\_\_ lbs.

Lean/Fat \_\_\_\_\_ % Lean / \_\_\_\_\_ % Fat

Temperature Fresh Product \_\_\_\_\_ Degrees F.

(B) Frozen Product Description:

Is frozen product flaked?                      YES              NO

List Size of Flake: \_\_\_\_\_ inches x \_\_\_\_\_ inches

Is frozen product made of chunks?      YES              NO

List Size of Largest Chunk: \_\_\_\_\_ inches x \_\_\_\_\_ inches x \_\_\_\_\_ lbs.

Lean/Fat \_\_\_\_\_ % Lean / \_\_\_\_\_ % Fat

Temperature Frozen Product \_\_\_\_\_ Degrees F.

Describe any other products to be added to the mixture for example: Soy, Vegetable, Seasonings, etc.



Production Capacity:

How many pounds of finish ground product are required per:

Hour: \_\_\_\_\_ 8 Hour Shift: \_\_\_\_\_ lbs.

PRESENT SYSTEM TO BE REPLACED

List machines currently being used: First Grind Second Grind

Model: \_\_\_\_\_

Hopper Size: \_\_\_\_\_

Horsepower: \_\_\_\_\_

Head Size: \_\_\_\_\_

Existing Electrical Circuit: \_\_\_\_\_ Amps

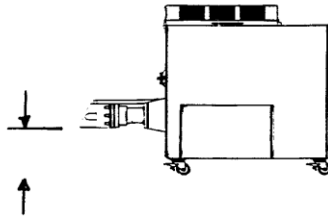
UNLOADING

Dump Bin or Cart:

List Size: \_\_\_\_\_" L x \_\_\_\_\_" W x \_\_\_\_\_" H

Conveyor: Circle Type: BELT CONVEYOR SCREW CONVEYOR

Indicate required clearance from the floor to the bottom of the adapter ring.



END PRODUCT / FURTHER PROCESS / APPLICATION

Circle All Other Processes After Grinding:

Bagging / List Bag Size: \_\_\_\_\_ lbs.

Patty Forming Blending Mixing Sausage Making

Vacuum Tumbling OTHER: \_\_\_\_\_

Will the end product be frozen? YES NO

Circle end products: Patties Sausage Bulk Salami Bologna Other\_\_\_\_\_

PLANT / FACILITY INFORMATION

Confirm voltage at machine connection \_\_\_\_\_ Volts

Confirm existing circuit breaker \_\_\_\_\_ Amps

Circle electrical voltage required: 200V 220V 460V Other\_\_\_\_\_

Confirm ceiling height at the machine \_\_\_\_\_ inches

Confirm minimum width and height of access door to machine location:

\_\_\_\_\_” L x \_\_\_\_\_” W x \_\_\_\_\_” H

Does customer have a loading dock? YES NO

Check machine weight versus forklift capacity.

Customer Signature \_\_\_\_\_

Date \_\_\_\_\_