

INDUSTRIAL MIXER/GRINDER QUALIFYING QUESTIONNAIRE

Con	npany Name:					
Add	lress:					
Pho	ne:					
Dea	Dealer Name: Date:					
PRO	ODUCT INFORMA	TION:				
ME/	AT TYPE					
Circ	ele products to be r	un:				
	Beef	Pork	Poultry	Lamb		
	Other:					
PRO	DDUCT CONSIST	ENCY CATEGORY				
	ele and fill out cated hat category:	gory or categories tha	at grinder will process	s, then fill in the blanks		
		Category 2. All Frozen	Category 3. Mixture of Fresh	n and Frozen		
1.	All Fresh: Is pro-	duct already pre-grou	und? 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 xinches					
	Lean/Fat	_% Lean /	% Fat			
	Temperature of F	Flaked De	grees F.			
	Frozen Chunks:	Size of Chunks:	inches x	inches		
	Lean/Fat	%lean /	% Fat			

3.	Mixture of Fresh and Frozen Product:					
	% Fresh Product (A)% Frozen Product (B)					
(Fresh Product Description:					
(^)	restriction.					
	Is fresh product made from trimmings? YES NO					
	List Size of Trimming:inches xinches					
	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.					

Temperature of Chunks _____ Degrees F.

GRINDING PROCESS						
Circle number of grinds required:			2	3		
Will the same machine be required to make all of the grinds?			NO			
Is a two grinder Gemini system refirst grind product directly into the grind machine?	•	YES	NO			
GRINDING PLATES			Hala Cina			
List grinder plate hole sizes:	First Grind		Hole Size			
	Second Grin	nd				
Is a bone collecting system requi	red:	YES	NO			
NOTE: KNIVES AND PLATES ARE NOT FURNISHED WITH THE MACHINE(S). SPECO KNIVES AND PLATES ARE RECOMMENDED.						
LOADING						
How will the machine be loaded? Column Lift Loader 400 lb. Bin, Screw Conveyor, Belt Conveyor By Hand, etc.						
			Left Side	7		
Circle what side is preferred for lo	oading:			Rear		
PRODUCTION REQUIREMENTS	<u>S</u>		Right Side			
List Batch Size (How many pound into hopper per batch.)	ds of product	must fi	t 	lbs.		
NOTE: The batch size can also I standard 400 lb. bins.	be described	in numl	per of	400 lb. Bin(s)		

REMEMBER FLAKED PRODUCT TAKES UP ½ OF THE SPACE OF FRESH PRODUCT. EXAMPLE: A STANDARD 400 LB. CART WILL HOLD 400 LBS. OF FRESH PRODUCT BUT APPROXIMATELY ONLY 200 LBS. OF FROZEN FLAKE

PRODUCT.

3

Production Capacity:						
How many pounds of finish ground product are required per:						
Hour:	8 Hour Shift:	lbs.				
PRESENT SYSTEM TO E	PRESENT SYSTEM TO BE REPLACED					
List machines currently be	eing used:	First Grind	Second Grind			
	Model:					
Нор	per Size:					
Hor	sepower:					
Н	ead Size:					
Existing Electric	al 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.						
<u>↓</u>						
END PRODUCT / FURTHER PROCESS / APPLICATION						
Circle All Other Processes	s After Grinding:					
Bagging / List Bag Size: lbs.						
Patty Forming	Blending Mixing	Sausage	Making			

OTHER: _____

YES

Bulk

NO

Salami

Bologna

Vacuum Tumbling

Will the end product be frozen?

Circle end products: Patties Sausage

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		