

Mainca Mixer/Grinder

**Introducing the new MG-95 Hybrid Mixer
with Grinding Capability.**

IDEAL FOR
SAUSAGES,
HAMBURGERS &
GROUND BEEF



Mainca has Revolutionized the concept of the "Mixer-Grinder" with our new MG-95 Hybrid MIXER with Grinding Capability.

Mainca's unique "Sliding Gate" Tub Seal separates the grinding head from the tub and allows the MG-95 to perform as a True Mixer. The tub can then tilt to unload the mixed product without regrinding.

It is perfect for specialty products such as Gourmet Hamburger Mixes, Pasta and Potato Salads, Sausage Batters with Encapsulated Citric Acid, and any item which benefits from an exact timed mix without additional grinding.

- Programmable Timer
- Store up to Ten Timed Programs
- All Stainless Steel Head
- Built-in Splash Guard
- Reverse Worm Jog
- Rear Mounted Backsplash
- Two motors
- Pneumatic Foot Switch
- Optional Castors
- Open-Grate Style Safety Cover
- "No Tool" Disassembly

2856493 MG-95 Hybrid Mixer/Grinder. Three Phase. Stainless Steel. 24.7 gal, w/ grind speed up of 55lbs per minute 220v, 60hz

2856495 MG-95 Hybrid Mixer/Grinder. Single Phase.