



# VALUE-PLUS EQUIPMENT

**The Right Equipment at the Right Price!**

**Chopping Cutting Filling Grinding Mixing Packaging Slicing Stuffing**

## **OPERATION AND MAINTENANCE**

**MG-52**

**Meat Grinder**



**We Provide  
technical support and  
service for all machines  
that we sell.**



## **VALUE-PLUS EQUIPMENT**

**The Right Equipment at the Right Price!**

**323-268-8514 800-421-6265**

**Stainless Steel  
Construction**

OPERATION AND MAINTENANCE  
MG-52  
Meat Grinder

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VALUE-PLUS EQUIPMENT

DISTRIBUTED BY: MPBS INDUSTRIES

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## *FEATURES AND SAFETY PRECAUTIONS*

### **FEATURES**

- Chain drive for smooth operation and easy repair
- Stainless steel body including the head, auger, and rings
- Smooth edges and rounded corners for operator safety and easy cleaning
- Emergency stop button

### **SAFETY PRECAUTIONS**

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY CAUSE DAMAGE

TO THE MACHINE OR BODILY INJURY

1. Do not modify wiring. Have only a qualified and certified electrician install the plug on the Value-Plus Meat Grinder as required. Make sure the machine is grounded; failure to do so could result in electric shock.
2. Always place the equipment on a level non-skid floor.
3. The machine should be operated only by personnel who have been properly trained.
4. Do not leave the machine while running unattended.
5. Do not alter, bypass, or remove safety guards, safety interlock electrical switches, or any other safety devices.
6. Always disconnect the power supply before servicing or cleaning the machines.
7. If service or parts are needed, contact your nearest service dealer or Value-Plus Equipment for authorized parts and/or service.

## TECHNICAL SPECIFICATIONS

### MG-52 Meat Grinder

1.	Overall Dimensions	1020 x 530 x 950 mm (40" x 21" x 38")
2.	Production Capacity	650 kg/hour (1430 lb/hour)
3.	Power	5 HP
4.	Electrical	220 V / 60 Hz / 3 Ø
5.	Head	# 52
6.	Plate	# 52 5 1/8" Diameter
7.	Weight	107 kg (235 lb)

\* All specifications are subject to change without notice.

## APPLICATIONS

- Boneless meat products

## MACHINE SET-UP

- 1) Make sure that the power supply corresponds to the electric specifications for the machine and the connection is grounded.
- 2) Before the first use, turn on the motor to verify that the polarization is correct. If it is necessary to reverse the connection, this should be done by an electrician.
- 3) Prior to the first use, remove the plate and knife; wash them with clean water and reassemble them on the machine.
- 4) Check the front screw is adequately tightened. If it is too loose, operation will cause excess noise and vibration; if it too tight, the machine will draw excess power. In either case, machine parts may show excessive wear.

## *OPERATION AND MAINTENANCE*

### **OPERATION**

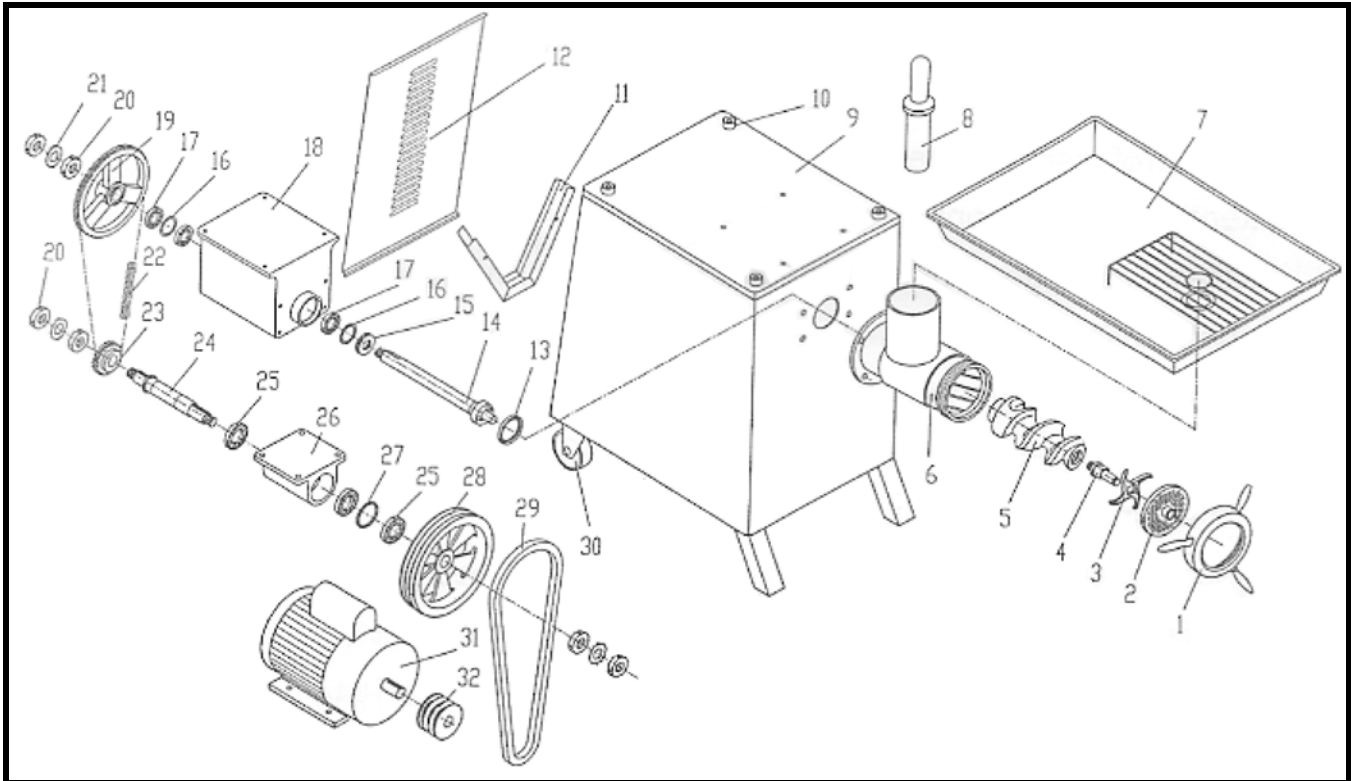
- 1) Remove skin and bone from meat; cut meat into chunks that will fit into the feed tube.
- 2) Feed the meat into the feed tube using only the supplied feed stomper.
- 3) When operation is complete, turn off the power.
- 4) With the power off, remove the front screw to release the plate and knife.
- 5) Clean the plate and knife with a wet cloth.
- 6) Replace the cutting assembly prior to the next operation.

### **MAINTENANCE**

- 1) Clean the machine and towel dry it after each operation. **DO NOT APPLY RUNNING WATER DIRECTLY ON THE MACHINE.**
- 2) Lubricate the gears at regular intervals (approximately every 6 months) by putting about .3 kg (6.5 lb) oil into the gearbox.
- 3) Handle the blade with care. Replace it if it becomes too dull.

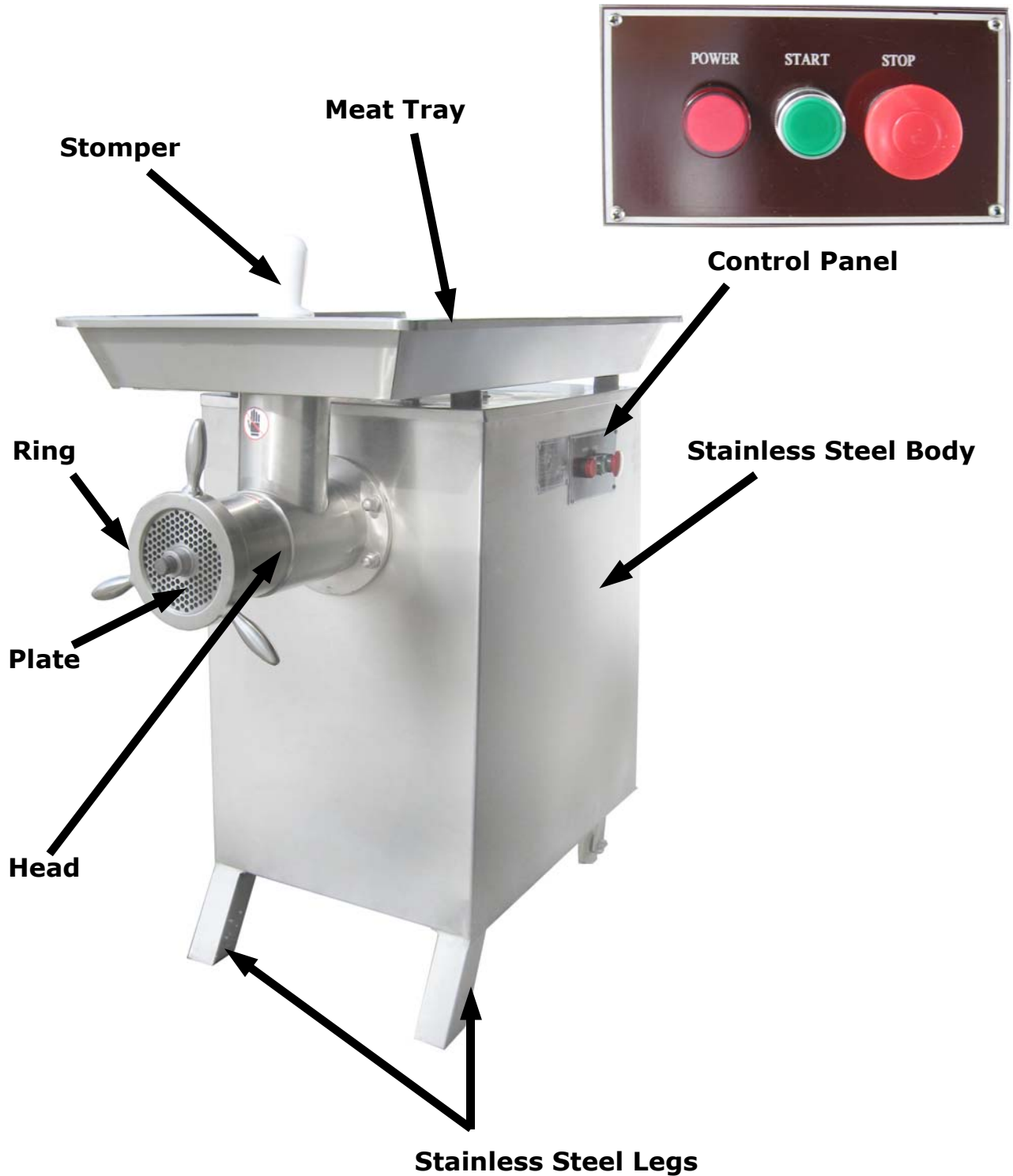
**OPERATION AND MAINTENANCE**  
**MG-52**  
**Meat Grinder**

**PARTS LIST**



Item No.	Description	Qty	Item No.	Description	Qty		
1	MG-52 10	SS Ring	1				
2	MG-52 8	Plate	1	17	MG-52 276-64	Ball Bearing 206-2Z	3
3	MG-52 5	Knife	1	18	MG-52 15	Bearing Housing	1
4	MG-52 6	Knife Shaft	1	19	MG-52 18	Large Chain Sprocket	1
5	MG-52 11	SS Auger	1	20	MG-52 810-85	Nut M24 x 1.5	6
6	MG-52 13	SS Head	1	21	MG-52 858-85	Stop Gasket	3
7	MG-52 19	Tray	1	22	MG-52 08A - 2 x 72	Chain	1
8	MG-52 14	Stomper	1	23	MG-52 25	Small Chain Sprocket	1
9	MG-52 21	Body	1	24	MG-52 24	Pulley Shaft	1
10	MG-52 20	Support Rubber	4	25	MG-52 276-64	Ball Bearing 207-2Z	3
11	MG-52 23	Oil Receiver	1	26	MG-52 2	Lower Bearing Support	1
12	MG-52 22	Back Cover	1	27	MG-52 3	Ring Spacer	1
13	MG-52 13871-92	Seal 52 x 68 x 8	1	28	MG-52 4	V-Belt Pulley	1
14	MG-52 16	Principal Shaft	1	29	MG-52 B900	V-Belt	3
15	MG-52 301-64	Ball Bearing	1	30	MG-52 4"	Caster	2
16	MG-52 5	Ring Spacer	2	31	MG-52 230 V / 5 HP	Motor	1
				32	MG-52 1	Small V-Belt Pulley	1

*PARTS DESCRIPTION*



## Value-Plus Equipment Limited Warranty

LIMITED STANDARD WARRANTY: Value-Plus Equipment warrants to the original purchaser that all new equipment is free from defects in non-wearable material and workmanship for 180 days from the date of shipment. Claims must be made during that period and are limited to the replacement or repair of non-wearable parts determined to be defective.

This Limited Warranty is valid only when the product has been properly installed and is subject to normal use and recommended maintenance. This Warranty shall not extend to products that have been misused, neglected, altered, or repaired without Value-Plus Equipment's authorization during the warranty period. Operating conditions beyond our control such as improper voltage, air or water pressure, excessive ambient temperatures or moisture, or other conditions that would affect the performance or life of the product will also cause the Warranty to become void.

Permission to return parts for warranty repair must be obtained and all returns must be prepaid to Value-Plus Equipment. If, after examination, the product or part is found to be defective, it will be repaired or replaced without charge and returned, FOB Value Plus Equipment. If it is determined that the Warranty has not been breached, then the usual charges for repair or replacement will be assessed, FOB Value-Plus Equipment.

Wearable and expendable parts (including, but not limited to, bearings, seals and gaskets) are excluded from this Warranty. Periodic maintenance of equipment is not covered under this Warranty.

Value-Plus Equipment's maximum liability shall not, in any case, exceed the contract price for the product, part, or component claimed to be defective. Value-Plus Equipment assumes no liability for any special, indirect, or consequential damages arising from defective equipment, product being processed or packaged, or any packaging materials being utilized on equipment provided by Value-Plus Equipment.

THERE ARE NO WARRANTIES IMPLIED OR EXPRESSED THAT EXTEND BEYOND THOSE CONTAINED IN THIS LIMITED STANDARD WARRANTY.