Abstract
The agribusiness system agave, mezcal is of great economic importance in Oaxaca since it depends directly and indirectly more than 25000 families, between producers of agave, mezcal producers, packers and marketers. In the process for the manufacture of artisanal mezcal used 12.7 kg of green agave to produce one liter of mezcal. This study selected the grind that is one of the most important in the process of production of mezcal, and nonviolent improved organoleptic characteristics, implementing innovation artisanal agave mill hydrolyzed animal traction change mechanical drive of the grinding wheel, and the redesign of the same which results in increased processing capacity of 312 kg/h to 1101.36 kg/h, thus increasing the percentage of completely milled product of 55% to 98%. This translates into an increase in production efficiency to increase the yield of 78.74 liters of mezcal to 102.36 liters, employing 1000 kg of agave green, is reduced from 12.7 kg to 9.76 kg of agave to obtain one liter of mezcal.

Keywords
Agave angustifolia Haw hydrolyzate, grinding, machining.