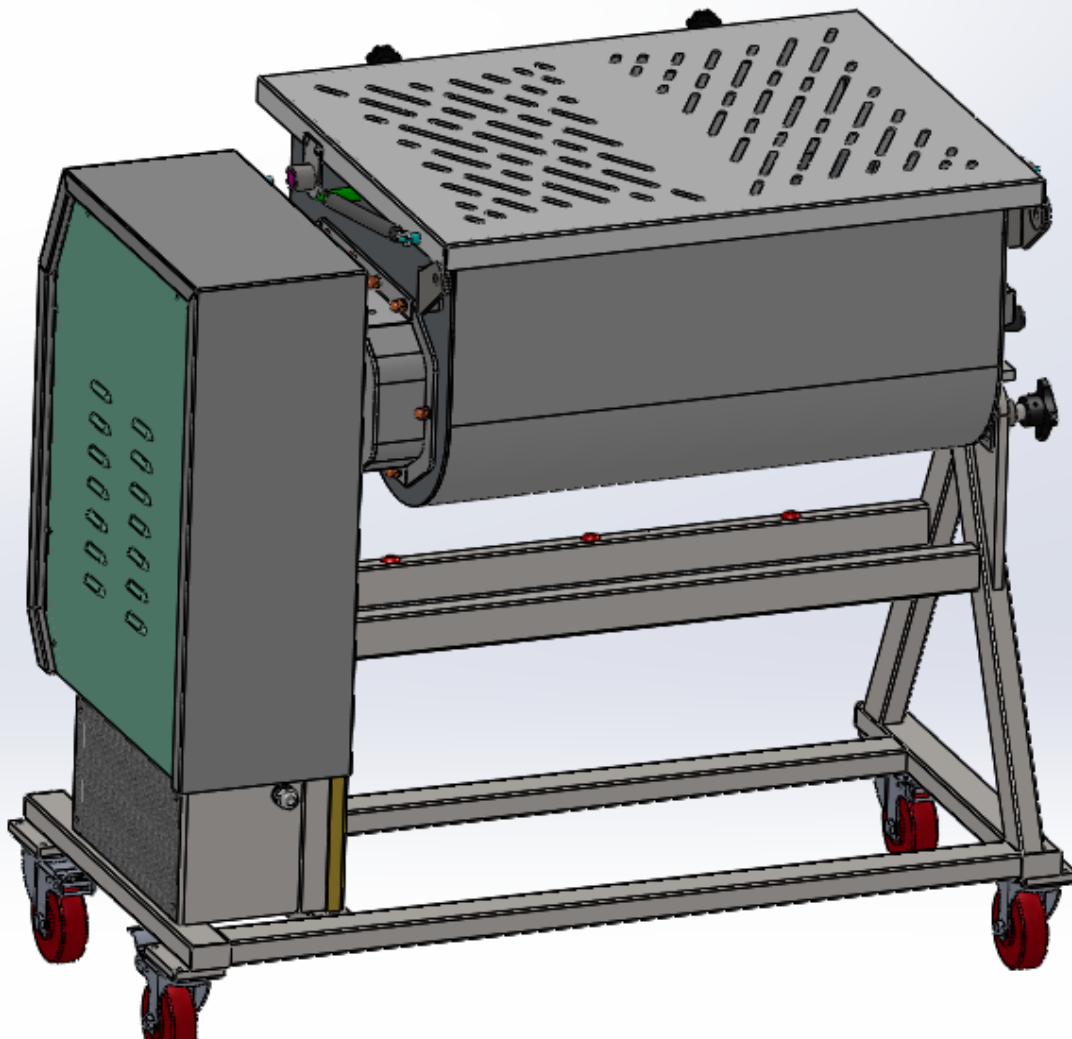


ggmgastro

STUFFING MACHINE

OPERATION MANUAL



ENGLISH VERSION USER MANUAL

Please read the instruction carefully before use. Parameters are subject to change without prior notice!

FOREWORD

Thank you for choosing our stuffing mixer machine.

This manual describes the features and equipment composition of the cutter as fully as possible, but not all of the features are provided as standard.

If there is any omission or error in this manual, please understand and correct it, we will revise and perfect it further.

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TECHNICAL DATA

1.1 SCOPE OF APPLICATION

This equipment is mainly used in the field of food processing. It quickly and effectively processes all kinds of vegetables such as roots, stems, and leaves into vegetable fillings, and processes meat and accessories into meat fillings. It can also stir all kinds of fillings evenly. It is the most ideal equipment used in the pasta processing industry to make the stuffing and dumplings, and it is also the best choice for the feed processing industry.

The machine can mix such type materials as fillings, scraps and paste . The fan-shaped blender, which has increased filling viscosity, flexibility, and characteristics, also acts as a tender effect on the filling at the same time. Compared with similar products in China, it can significantly improve the working efficiency and is an important procedure for food production. The product adopts reversible operation, which can meet the requirements of different mixing processes. The parts touching food and the surface parts of this machine are made of high-quality stainless steel materials, in line with food hygiene requirements.

It is Widely applicable to hotels, hotels, food processing plants and school restaurants and other places.

1.2 TECHNICAL PARAMETERS

Use environment: -5°C~+40°C relative humidity: <85%;

Electrical source: 3N~380V□, 50Hz□

Noise Level: ≤70dB(A).

Model	Power (W)	Rotation Speed (r/min)	Efficiency (kg/h)	Shape Size (mm) L×W×H
FMH100	2200	26	160	1149X646X1014

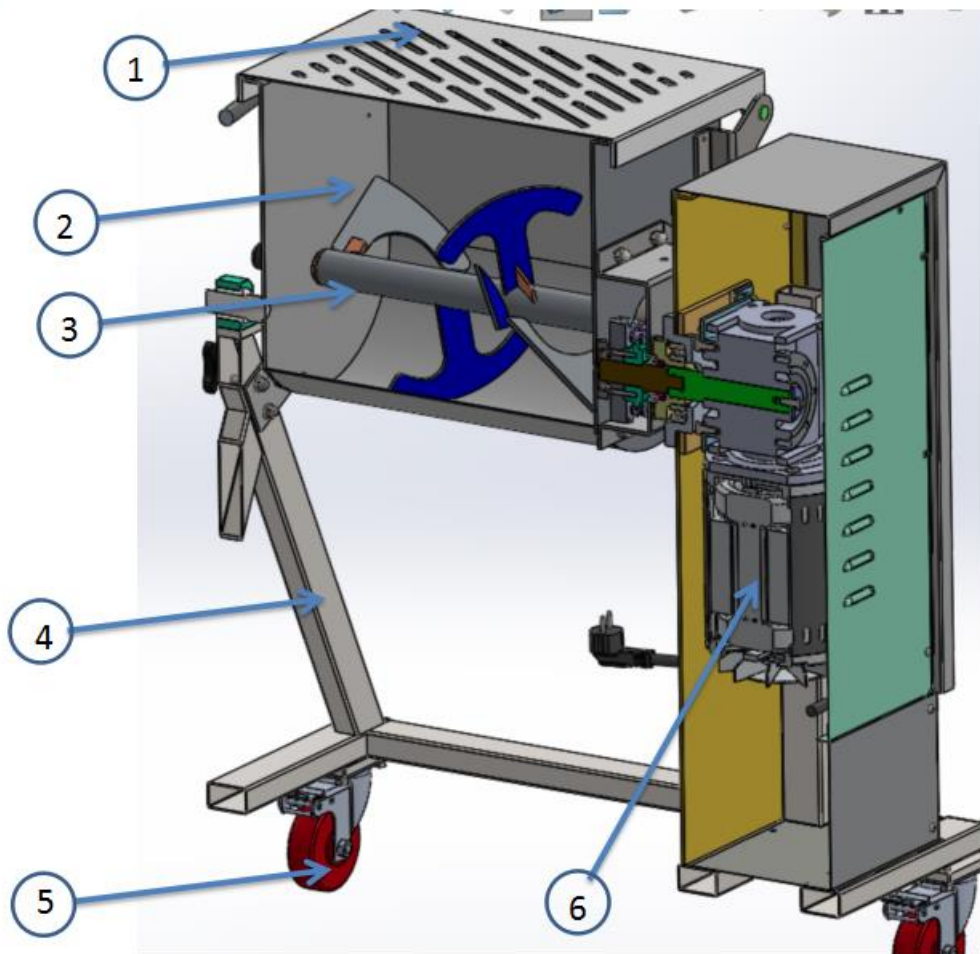
1.3 OPERATING PRINCIPLE

When the machine is working, please close the lid combination then put various ingredients such as roots, stems, leaf vegetables or meat into the stuffing pan. An angle of about 45 degrees is formed between the rotating shaft and the blades fixed on it. Through the rotation of the shaft, the inner filling is moved forward and backward. The blades at both ends ,which are at right angles to the end of the inside wall, will stir up the filling at far end of the slot and then transfer it to the center of the slot.

1.4 MAIN STRUCTURE

This machine is mainly composed of :

1. cover combination, 2.filling pan assembly, 3.blender combination,4.frame, 5.Universal brake wheel, 6.motor and etc. (As shown in Figure 1)



II GENERAL DESCRIPTION

- Read the installation manual carefully before installation.
- Please keep the installation manual for later use.
- Fire prevention- Please ensure that there are no combustible and flammable objects around the electrical equipment. Please keep it away from the flammable objects.
- Installation of equipment-Ensure that it is installed in a ventilated area to prevent hazards caused by the unignited mixture of gases. Please do not block the ventilation system around the electrical equipment. And do not block the vents or ducts of other equipment.
- This device is for commercial use only and it is not appropriate for other occasions.
- People (including children) who have no normal sensory ability or are intellectually deficient, or who lack experience and knowledge, are not allowed to use the device.

- Individuals must be trained before use, and there must be a person looking after the machine when it is in operation.
- In case of malfunction or poor operation, turn off the electrical appliance.
- Do not use chlorine-containing products (even diluted) to clean the surface of the equipment, including sodium hypochlorite, hydrochloric acid, chlorination calculation, etc. Do not use metal products to clean steel parts, including steel wire brushes, cleaning balls, etc.
- Do not allow grease to flow between plastic parts.
- Do not allow dirt, grease, food or other debris to build up on the surface of the equipment.

!!! Failure to comply with the above guide lines will not guarantee the safety of the equipment, and will make you lose the warranty.

III Environment

3.1 PACKAGE

Packaging materials are environmentally sound and can be safely incinerated and later stored.

Recyclable plastics are marked as:



PE Polyethylene: external package, instruction manual bag



PP Polypropylene: top packing panel, bundled tape.



PS Foams: corner protection

3.2 CLEAN

To reduce the amount of hazardous substances emitted into the air, please use 90% above-biodegradable potions when cleaning the machine (externally, if necessary, internally).

3.3 DISPOSAL

Do not discard anywhere. Our machines use more than 80% (by weight) of recyclable metals (stainless steel, iron, aluminum, zinc, copper, etc.)

Shut the machine off by cutting off power and isolating it or placing it in a space-enclosed device (if any) in order to avoid anyone being trapped in it.

Please consult to local environment authorities before discarding the machine and obey the local regulation rules.

INSTALLATION

Please carefully read the installation and repair steps in this manual before installing the machine.

Installation, maintenance must be effected by the manufacturer or authorized professional personnel.

Failure to carry out proper installation and replacement steps may cause damage to the machine, as well as danger to the person, which will not be covered by the production warranty.

4.1 UNPACK

Watch out! Check immediately if there is any damage occurred during transportation

- If there is any obvious or hidden damage, please complain to the carrier and report the loss or damage on the delivery report
- When unpacking, be careful not to damage the machine and wear protective gloves.
- Check that the random parts are complete.
- Please keep well the documents in the packing box

4.2 PLACEMENT

- Please carefully move the machine in case there is any damage to the machine or injury to the people, please use the pallet to move or place the machine.
- Allow sufficient space for equipment to operate, maintain and ventilate. Embedded type installation is not proper for this equipment. The space between the wall and this equipment must be more than 10cm.
- If less than 10cm. The necessary measures must be taken for heat insulation
- It is prohibited to store or use flammable objects or liquids around the machine.
- Check after placement whether horizontal placement is required. If necessary, use a level.
- The wrong levelling can cause the machine to fail down.

CONNECTION

Installation or maintenance involving gas, power, water inlet must be operated by a certified professional technician.

Please ensure that the power supply is consistent with the nameplate parameters.

5.1 ELECTRICAL CONNECTION

WARNING: Before electrical wiring, make sure that the rated voltage and frequency are in line with the parameters on the nameplate.

The equipment power cord connection must be connected by a professional, the power cord used must have sufficient current capacity, the installation power cord must be firmly installed, and the fixing screws must be tightened.

To ensure equipment safety and personal safety, Zero wire and ground wire cannot be shared .Ground wire should be reliably grounded.

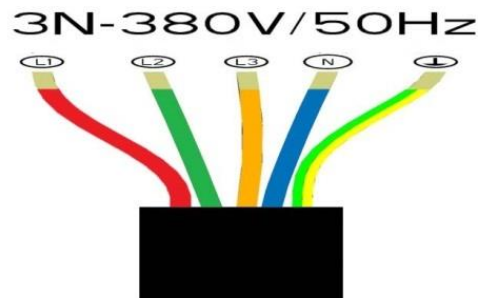
The bolt with  mark is EQUIPOTENTIAL point,please make sure it is well connected.

5.2 REQUIREMENTS FOR THE USE OF CABLES

The external power cord of the equipment must be protected with metal or rigid plastic pipes,and the connection inlet must be reinforced by a special cable seal.

When connecting the equipment , power supply must be connected according to the circuit drawings on the machine body. Please carefully check and confirm the data on the product nameplate.

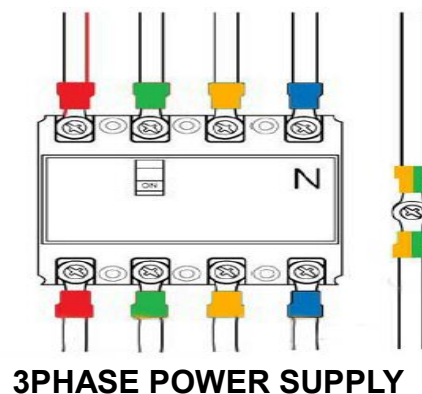
Please distinguish between fire line L_1,fire line L_2,fire line L_3,zero wire N,ground wire PE.



5.3 CORCUIT INTERRUPTER

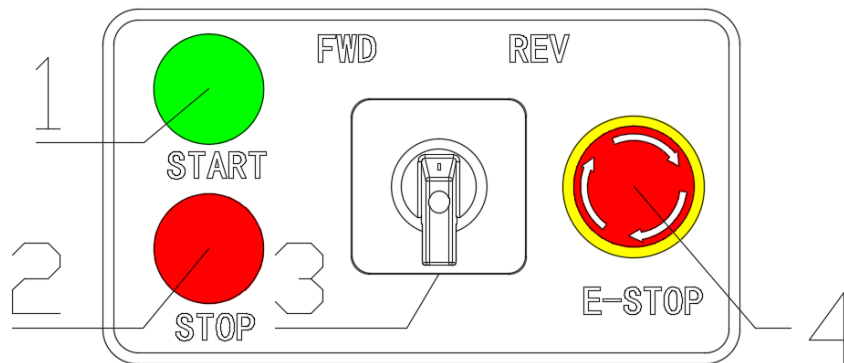
The leakage protection device must be installed upstream of the electrical equipment.The leakage electric power is 30mA and the action time is less than 0.1s.

The power supply of the equipment needs to be connected to the power network through a leakage protection switch with sufficient current capacity,and can be easily disconnected independently.The ground wire can be reliably grounded and cannot be controlled by the switch,as shown in the diagram.



VDIRECITON FOR USE

6.1 CONTROL SWITCH



- 1、 START——START BUTTOM
- 2、 STOP——STOP BUTTON
- 3、 CHANGEOVER SWITCH (FORWARD ——STOP——REVERSE)
- 4、 E-STOP——E-stop button

6.2 COME INTO USE

6.2.1 Open the cover assembly and put in proper amount of food, ingredients, be careful not to be too full, better not touch the top cover. Large vegetables should be cut into small pieces first, do not put foreign material into the filling pot, otherwise it will damage the mixer assembly.

6.2.2 Close the cover assembly. Turn the changeover switch(3) to the proper direction, press the green start button(1), power on. Then the machine should running smoothly without abnormal sound

6.2.3 Setting reasonable technical parameters according to the use of raw materials, excessive loading or mixing will not achieve the desired process effect.

6.2.4 After processing, press the red stop button (2) to stop the machine. when accident happens, press the emergency stop(4) and machine will be stopped

6.2.5 When the machine is in use, unplug the power supply.

6.2.6 Clean after use, after each work is completed, the machine should be effectively cleaned and the inner side should be always kept dry .

Attention: every time before the machine works, check the mixing pan for foreign matter, and the cut material should not be mixed with hard foreign material, in order to avoid the mixer assembly damage or other equipment failure.

6.3 STORED AFTER USE

If the product will not be in use for some time, take the following steps;

Disconnect the power / air source and remove the accessories;

Clean the product;

Stored in a dry, ventilated environment;

Be sure to check the machine again before you use it again!

VI CLEANING AND MAINTENANCE

Warning: power off the machine before cleaning.

Electrical components are not submerged in water!
Improper operation will permanently deform and cause damage to the normal operation of the machine!

7.1 EXTERNAL PART

Use soapy water after use, remove dirt and residue from steel surface with or without detergent cloth or sponge, and thoroughly dry the surface after cleaning.

When covered with dirt and food residue, wipe and rinse along the polished direction with a cloth or sponge.

Dirt bonded to the cloth / sponge during circumferential wiping may damage the polished surface of the steel body.

Metal ware can do damage or harm to steel surfaces: damaged steel surfaces are more likely to become dirty and corroded.

Remove parts in reverse order of 6.1 and place them in warm water and neutral detergent.

Finally, dry cloth can be used to dry it.

7.2 INTERNAL PART

It's important! The following operations can only be performed by professionals. (every 6 months)

Check the internal parts.

Remove any residue and dirt inside the machine.

Be careful! In special cases (such as frequent use of machines, salt fog, etc.), the above cleaning work needs to be done frequently.

MAINTENANCE

8.1 MAJOR TROUBLESHOOTING GUIDELINES

In order to avoid unnecessary personal injury or mechanical equipment failure, this machine must be maintained and repaired by professional personnel. Non-professional personnel must not repair without authorization in case of personal injury or mechanical and electrical breakdown.

Common faults and troubleshooting methods are shown in the following table:

Trouble	Possible causes	Solution
Machine not running	Poor contact of switch	Replace the switch
Abnormal sound found	The bearing is broken	Replace the Bearing
Oil leaking	The Seal is broken	Replace the seal

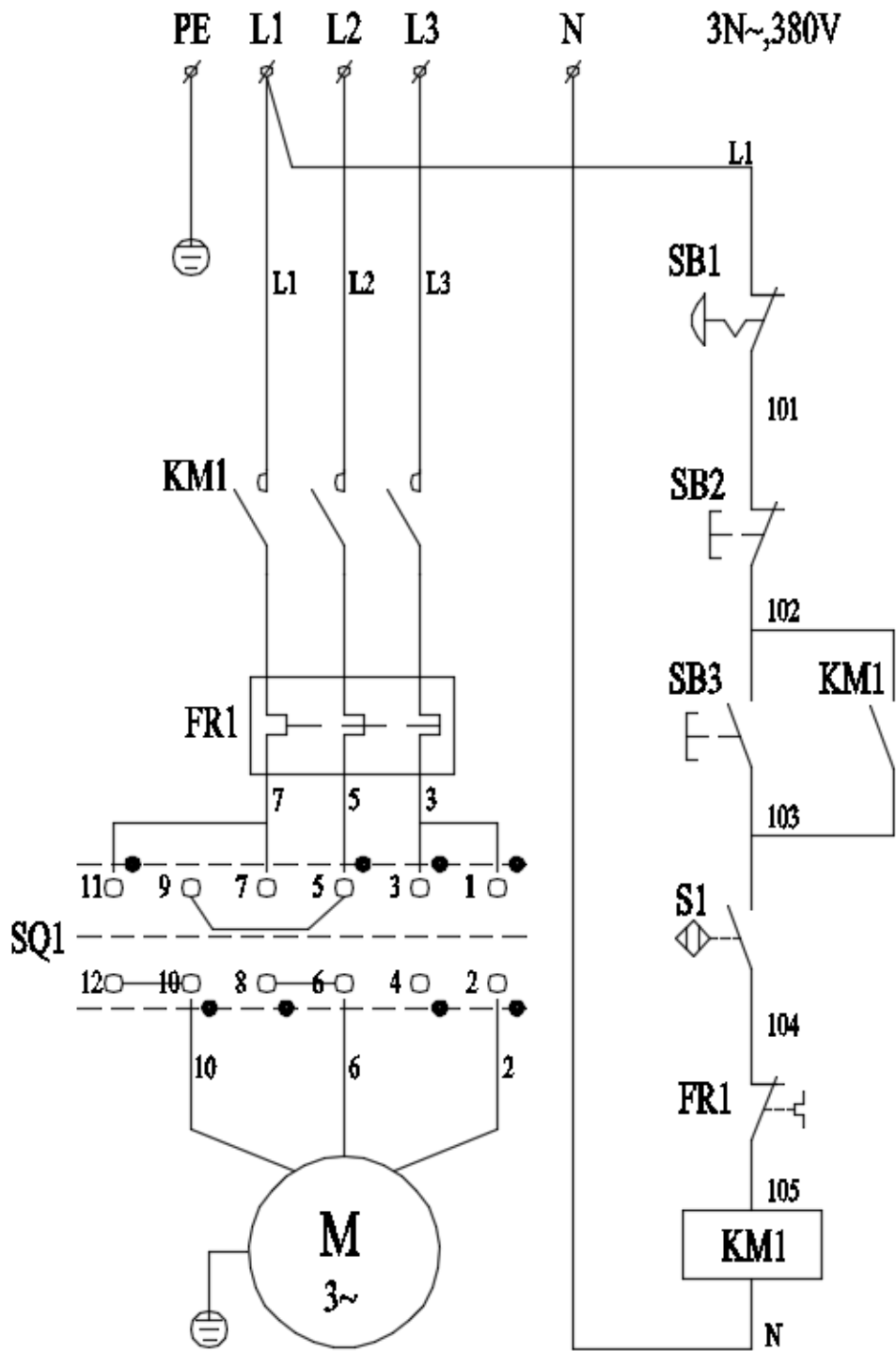
If the troubles cannot be resolved, contact Service Center

8.2 MAINTENANCE PLAN

Equipment should be checked at least every 12 months by a professional authorized person.

IX ATTACHMENT

9.1 ELECTRICAL DIAGRAM



SB1 Emergency Stop SB2 stop button SB3 start button

FR1 thermal relay KM1 contactor SQ1 FWD/REV switch M motor