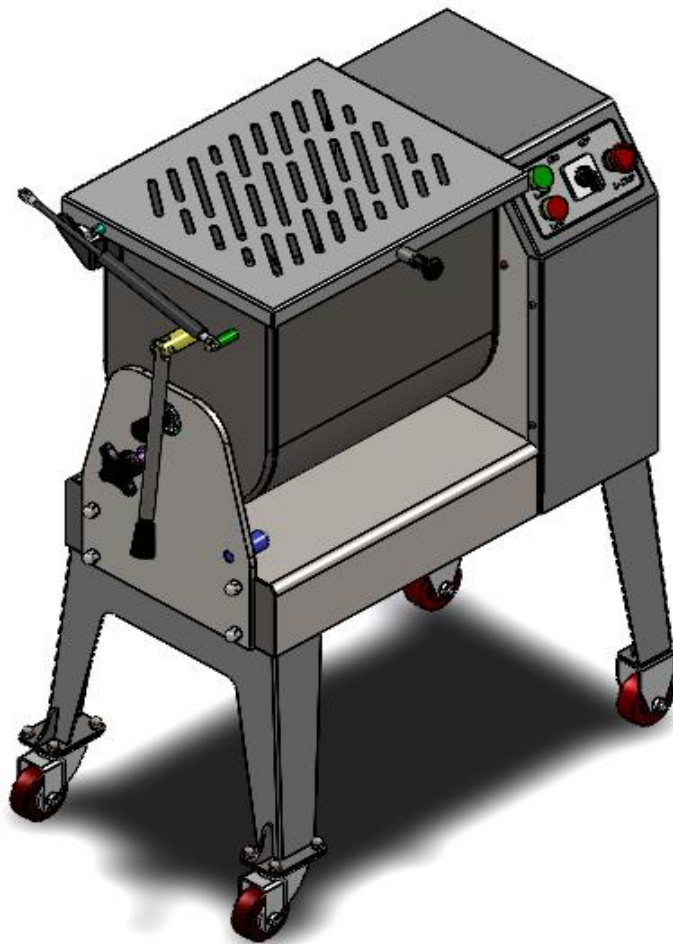


ggmgastro

OPERATION MANUAL FOR FMH40 STUFFING MACHINE



ENGLISH VERSION USER MANUAL

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

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INTRODUCTION

This manual provides as comprehensive a description as possible of the characteristics and equipment composition of the product, but not all features are provided as standard.

If there are any omissions or errors in this manual, please understand and correct them. We will revise and improve it further.

TECHNICAL INFORMATION

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 by 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 be used to mix fillings, loose and saucy materials. 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 external parts are made of high-quality stainless steel materials, in line with food hygiene requirements.

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: 230V□, 50Hz□

Noise Level: ≤70dB(A).

Model	Power (W)	Stir Speed (r/min)	Efficiency (kg/h)	Shape Size (mm) L×W×H
FMH40	900	26.5	64	850X647X988

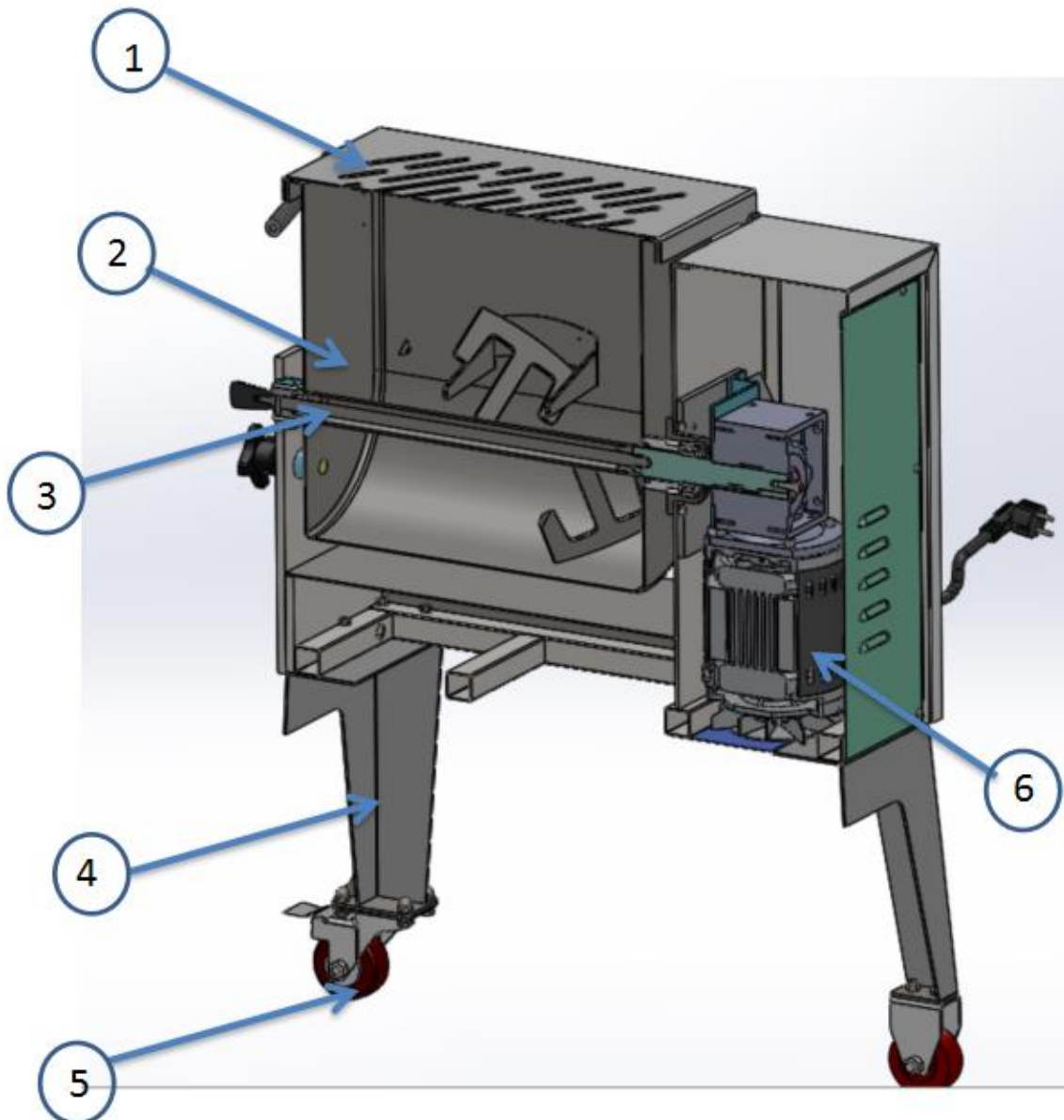
1.3 OPERATING PRINCIPLE

When the machine is working, close the lid combination and puts 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.

1.4 MAIN STRUCTURE

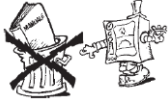
This machine is mainly composed of cover combination: 1.filling pan assembly、 2.blender combination、 3.frame、 4.worm gear transmission、 5.and other major components (As shown in Figure 1)、 6.motor



General Description



- ◆ Read the installation manual carefully before installation.



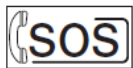
- ◆ Please keep the installation manual for later use.



- ◆ 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.
- ◆ Lack of ventilation can lead to suffocation. Please do not block the ventilation system around the electrical equipment. And do not block the vents or ducts of other equipment.



- ◆ Please keep the emergency phone in the easy view.

- ◆ This device is only proper for commercial use. And it is not appropriate to be used in 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 using the machine, and equipment needs to be guarded when in use.
- ◆ 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.
- ◆ Do not spray water directly to clean the surface.

- ◆ Installation and maintenance must be carried out by professional personnel authorized by the manufacturer.

!!! Failure to comply with the above will not guarantee the safety of the equipment, and will not enjoy the warranty service.

III Environment

3.1 PACKAGE

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

Recyclable plastics are marked as:



Polyethylene: external package, instruction manual bag, vent pipe bag.



Polypropylene: top packing panel, bundled tape.



Foams: corner protection

3.2 CLEAN

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

3.3 TRIM



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.

IV INSTALLATION

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



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

4.1 UNPACK



Watch out! Checked immediately if there is any damages occurred during transportation

When unpacking, be careful not to damage the machine and wear protective

gloves.

Check that the random parts are complete.

4.2 PLACEMENT

When Handling the machine, be careful not to hurt others.

Allow sufficient space for equipment to operate,maintain and ventilate.

It is prohibited to store or use flammable objects or liquids around the machine.

Check after placement whether horizontal placement is required.The wrong levelling can cause the machine to fail.

CONNECTION

Installation or maintenance 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 identified 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.

5.2 REQUIREMENTS FOR THE USE OF CABLES

The external power cord of with 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.

Use three-phase power supply please distinguish between fire line L,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.

!!!Failure to comply with the above will not guarantee the safety of the equipment and will not be guaranteed by warranty.

5.4 EQUIPOTENTIAL NODE AND EARTH WIRE

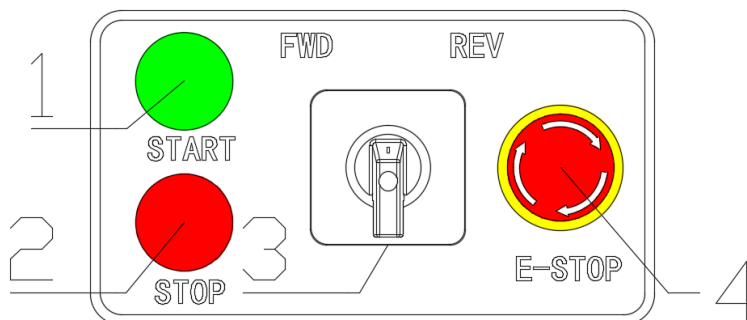
Zero wire and ground wire cannot be shared in order to ensure safety of equipment use and safety of

human life. Ground wire is reliably grounded.

⚠ Equipotential identifier, the mutual connection, the use of parts of equipment or system to achieve the same potential terminal, this is not necessarily a grounding potential, such as local connection to each other.

VDIRECITON FOR USE

6.2 CONTROL SWITCH



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

6.3 COME INTO USE

6.3.1 Open the lid assembly and put in the right 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.

6.3.2 Close the cover assembly.Press the green button to start the power supply and the machine should work smoothly with no abnormal sound.

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

6.3.4 After processing, press the red stop button to stop the machine.

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

6.3.6 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.

6.4 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.

Metalware 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.

VII 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:

Fault phenomenon	Possible causes	Solution
The meat was in the form of a sauce	Blade wear	Replace the blade (blade and orifice knife)

If the failure cannot be resolved, contact Service Center

8.2 MAINTENANCE PLAN

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

C1 Operating capacitance
M Motor
SB2 Stop button
S1 Position switch

C2 Starting capacitance
SB1 Emergency stop button
SB3 Start button
FR1 Thermal protector

9.2 PACKING LIST

1.	Filling machine	×1
2.	operating instruction	×1