

# MEAT MINCERS

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## A GENERAL INFORMATION

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**Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.**

1. This instruction manual should be kept in a safe place for future reference.
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel**
3. This appliance has to be used by trained person
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

# MEAT MINCERS

## A1 PRODUCT DESCRIPTION

\*The Professional Meat Mincers, that provides high efficiency has been designed to be used in industrial kitchens.

	<b>Dimensions (mm)</b>	<b>Weight (kg)</b>	<b>Packaging Dimensions (mm)</b>
	360x850x395	66	375x865x430
	360x850x395	66	375x865x430
	320x790x400	52	335x805x430
	320x790x400	52	335x805x430
	360x800x410	56	375x815x430
	360x800x410	56	375x815x430
	320x770x405	51	335x785x425
	320x770x405	51	335x785x425
	320x520x610	49	340x540x630
	550x290x330	40	540x340x630
	350x650x610	54	370x660x690
	645x340x546	47	660x370x690

## A2 TECHNICAL INFORMATION

	Capacity (kg/h)	Power (Kw)	Operating Voltage (V)	Cable (mm <sup>2</sup> )	Fuse (A)
	600	2,2	220	3x2,5	32
	600	2,2	380	4x1,5	32
	400	1,5	220	3x2,5	32
	400	1,5	380	4x1,5	32
	600	2,2	220	3x2,5	32
	600	2,2	380	4x1,5	32
	400	1,5	220	3x2,5	32
	400	1,5	380	4x1,5	32
	400	2,2	220	3x2,5	32
	400	2,2	380	4x1,5	32
	600	2,2	220	3x2,5	32
	600	2,2	380	4x1,5	32

\*Volume Level: max.65 dB

# MEAT MINCERS

## A3 TRANSPORTATION

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\*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

## A4 UNPACKING

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\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

## B INSTALLATION

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\*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.













This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

## C SAFETY INSTRUCTIONS

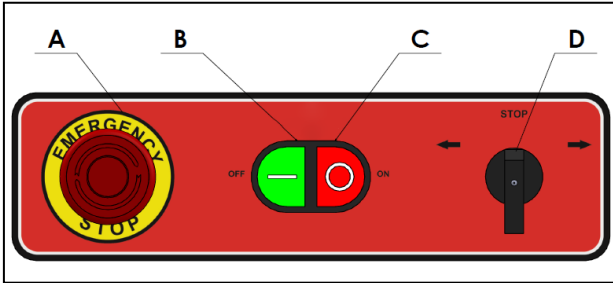
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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance when the machine is empty.
-  \*Do not load so less or more than appliance's capacity.
-  \*Do not dislocate the safety guards during meat mincing process.
-  \*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  \*All the damages because of not having earthing connection will not be on warranty.
-  \*Get the necessary cautions against electric danger.
-  \*Do not touch the feeder hole without protective equipments. Otherwise your fingers may be ruptured.

# MEAT MINCERS

## D OPERATION

### \*Control Panel;



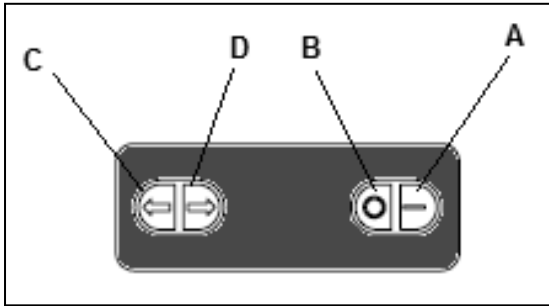
- A : Urgent stop button
- B : Start button
- C : Stop button
- D : Operation to forward-back

### \*Operating;

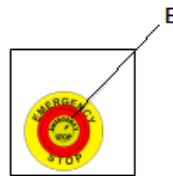
- Before operating, clean the spiral, disk, blade and inside of meat tube with a hot water and dry.
- For operating the appliance be sure that URGENT STOP BUTTON must be unpressed and press the START BUTTON.
- Choose the suitable disc according to desired material thickness.
- Put some meat to the feeder hole, press the Operation to forward button (Not to damage disk and blade while squeezing the nut).
- If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow.
- If the appliance is operated when it is empty, it may cause abrasion on blade and disk so always put meal into the feeder hole while the appliance is operated.
- When meat is stuck run the device backwards for 1-2 sec.
- Push the meats in feeder hole with plastic pestle.
- Turn off the appliance by pressing STOP button after the operation completed.

# MEAT MINCERS

## \* Control Panel:



- A : Start button
- B : Stop button
- C : Operation to back
- D : Operation to forward
- E : Urgent stop button



## \* Operating:

- Before operating, clean the spiral, disk, blade and inside of meat tube with a hot water and dry.
- For operating the appliance be sure that URGENT STOP BUTTON must be unpressed and press the START BUTTON.
- Choose the suitable disc according to desired material thickness.
- Put some meat to the feeder hole, press the Operation to forward button (Not to damage disk and blade while squeezing the nut).
- If the appliance operates with 380 V, while plugging during first operation, pay attention to be operated on the direction of arrow.
- If the appliance is operated when it is empty, it may cause abrasion on blade and disk so always put meat into the feeder hole while the appliance is operated.
- When meat is stuck run the device backwards for 1-2 sec.
- Push the meats in feeder hole with plastic pestle.
- Turn off the appliance by pressing STOP button after the operation completed.



# MEAT MINCERS

## **E      CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Clean the meat tube, spiral, disk and blade after every meat mincing process.
- Clean the outer surface of appliance with a wet cloth and then dry.
- Always turn off the appliance and disconnect from the power supply before cleaning.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- The Meat Mincers require low maintenance (Motor and ball bearings are lubricated).
- According to frequency of use, change the lubrication in every 6 months.
  - Remove the lubricant stopple and take off the lubricant.
  - Put 1,5 Liter of gear lubricant numbered 140 into the appliance.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Clean the appliance's meat tube system in particular periods according to frequency of use.
- Check the power cable sometimes if it is damaged or not. If there is any damage don't use the appliance absolutely. Provide it to be changed by authorized service or technical person.
- If the performance of the appliance drops, sharpen the disc and blade

## F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"> <li>1. Check if the appliance is plugged in.</li> <li>2. Check the electrical connections and voltage.</li> <li>3. Check the urgent stop button.</li> </ol>
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<b>THE APPLIANCE IS NOISY</b>	<ol style="list-style-type: none"> <li>1. There may remain bone pieces in the meat. In this situation stop the appliance check the meat and blade.</li> </ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"> <li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li> <li>2. If the appliance is overloaded, turn off the appliance and allow to cool down by taking off some materials from bowl.</li> </ol>
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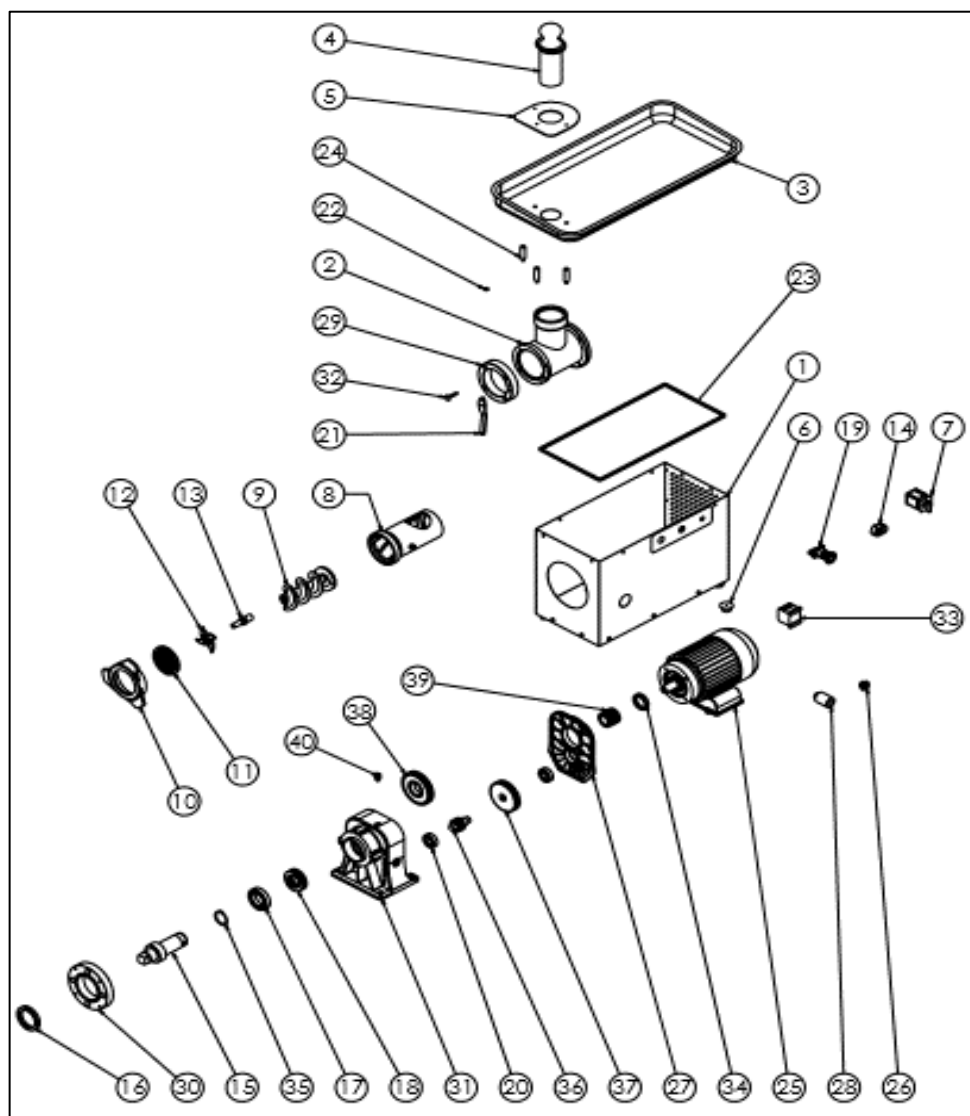
<b>ANY MATERIAL DOESN'T GO OUT</b>	<ol style="list-style-type: none"> <li>1. Check the appliance's feeder hole if there is material accumulated or not.</li> <li>2. If there is congestion on disk holes, stop the appliance. Clean the disk and operate the appliance again.</li> </ol>
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<ul style="list-style-type: none"> <li>• If meat mincing is not done at suitable quality</li> <li>• If any function of security doesn't work             <ul style="list-style-type: none"> <li>➤ Do not use the appliance.</li> </ul> </li> </ul>
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**\*If these problems are still going on, contact with our authorized service.**

# MEAT MINCERS

## G SPARE PART LIST-EXPLODING DRAWING



## G SPARE PART LIST-EXPLODING DRAWING

NO	PRODUCT NAME	
1	BASE FRAME	
2	BRACKET	
3	SPILLAGE TRAY	
4	PESTLE	
5	SAFETY GUARD	
6	FEET	
7	SWITCH	
8	MEAT TUBE	
9	SPIRAL	
10	MEAT TUBE NUT	
11	DISC	
12	BLADE	
13	SPIRAL SCREW	
14	START-STOP BUTTON	
15	SHAFT	
16	SEAL 63X85X10	
17	BALL BEARING 6009	
18	BALL BEARING 51209	
19	URGENT STOP	
20	BALL BEARING 6204	
21	LOCK SHEETMETAL	
22	ORING	
23	WICK	
24	SAFETY GUARD PIN	
25	MOTOR	
26	LUBRICANT INDICATOR	
27	REDUCER LID	
28	SLEEVE	
29	BRACKET FLANGE	
30	REDUCER CONNECTION FLANGE	
31	REDUCER BODY	
32	LOCK GROUP	
33	CONTACTOR DILEM10	
34	SEAL 25X40X8	
35	SEGMAN	
36	SMALL BEARING BLOCK GEAR	
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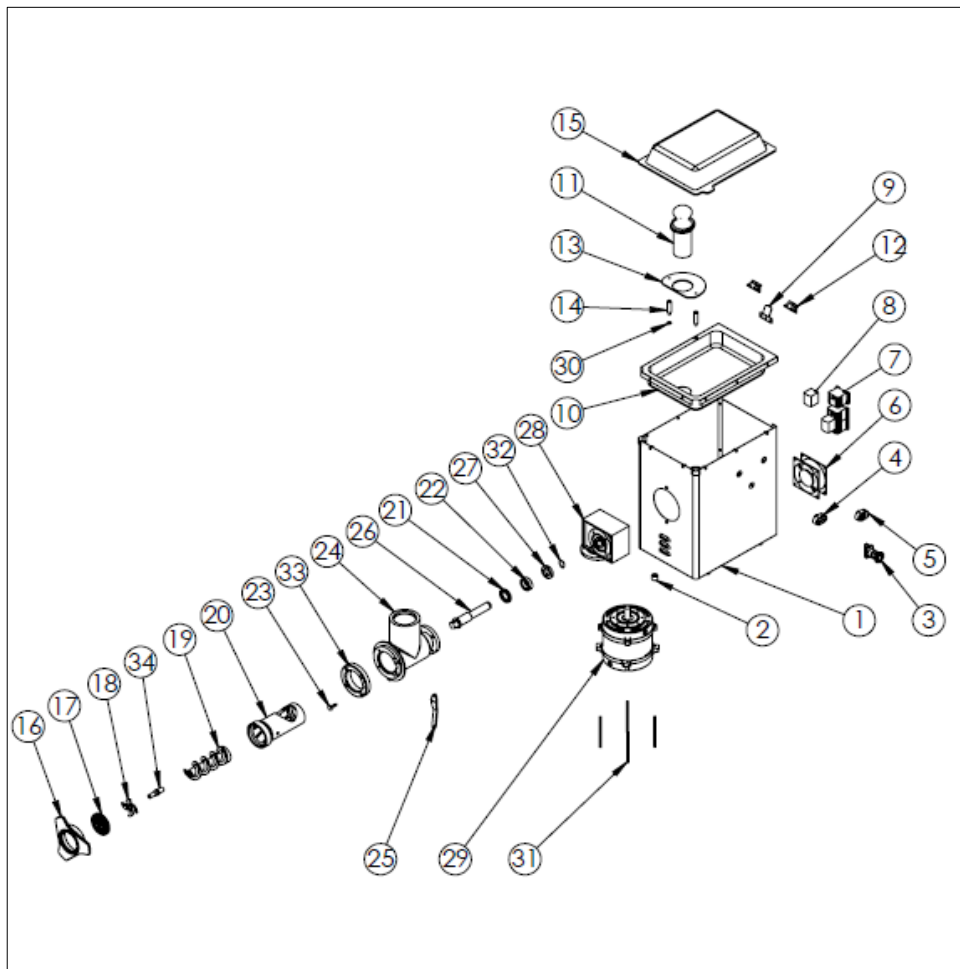
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NO	PRODUCT NAME	
1	BASE FRAME	
2	BRACKET	
3	SPILLAGE TRAY	
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5	SAFETY GUARD	
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PRODUCT CODE:EM.10.P		
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1	BASE FRAME	
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# MEAT MINCERS

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2	FEET	
3	URGENT STOP	
4	BUTTON (FORWARD-BACKWARD)	
5	BUTTON (START-STOP)	
6	FAN	
7	CONTACTOR (DILEM10)	
8	AUXILIARY CONTACTOR	
9	MICA SHEET METAL	
10	SPILLAGE TRAY	
11	PESTLE	
12	HINGE	
13	SAFETY GUARD	
14	SAFETY GUARD PIN	
15	LID	
16	NUT	
17	DISC	
18	BLADE	
19	SPIRAL	
20	MEAT TUBE	
21	SEAL (30X50X7)	
22	BALL BEARING (51106)	
23	LOCK BALL TEAM	
24	BRACKET	
25	LOCK SHEET METAL	
26	MOTOR SHAFT	
27	BALL BEARING (6906)	
28	REDUCER	
29	MOTOR	
30	ORING	
31	MOTOR CONNECTION SHAFT	
32	SEGMAN 471-23	
33	BRACKET FLANGE	
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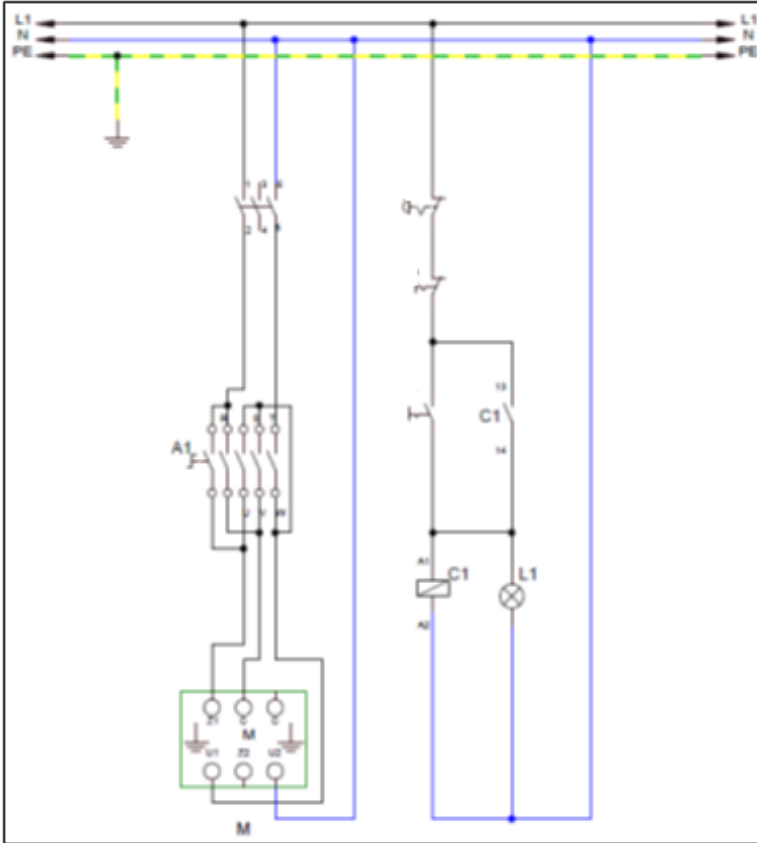
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24	BRACKET	
25	LOCK SHEET METAL	
26	MOTOR SHAFT	
27	BALL BEARING (6906)	
28	REDUCER	
29	MOTOR	
30	ORING	
31	MOTOR CONNECTION SHAFT	
32	SEGMAN 471-23	
33	BRACKET FLANGE	
34	SPIRAL SCREW	



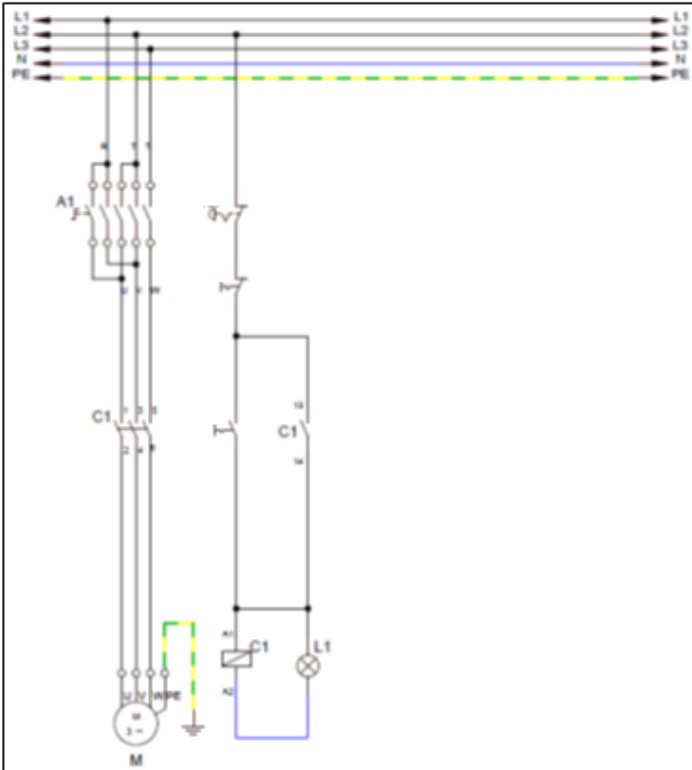
# MEAT MINCERS

## H ELECTRIC CIRCUIT SCHEMA



<b>C1</b>	CONTACTOR 220V.
<b>A1</b>	SWITCH 16A.
<b>M</b>	MOTOR 1400 D/DK 220V.
<b>L1</b>	RIGHT START LAMP

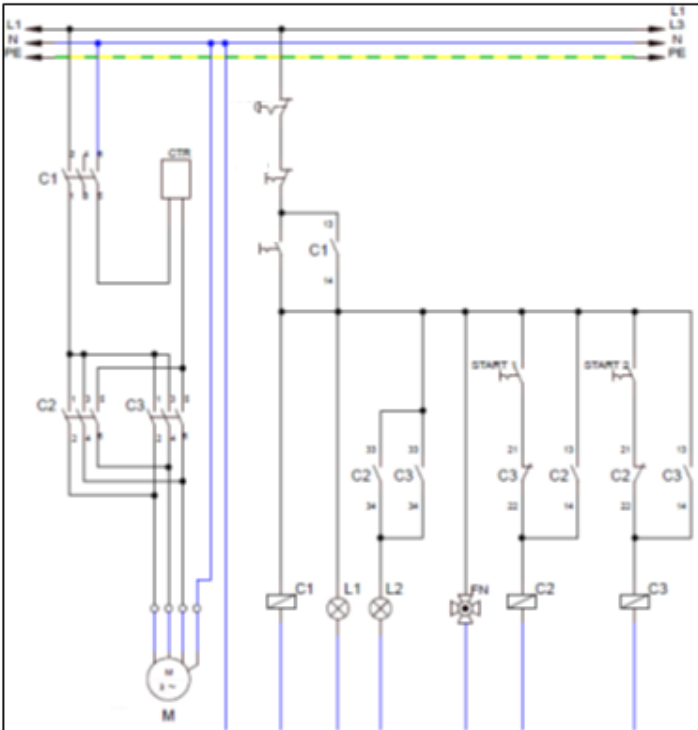
## H ELECTRIC CIRCUIT SCHEMA



<b>C1</b>	CONTACTOR 220V.
<b>M</b>	MOTOR 1400 D/DK 380 V.
<b>L1</b>	RIGHT START LAMP
<b>A1</b>	SWITCH 16A.

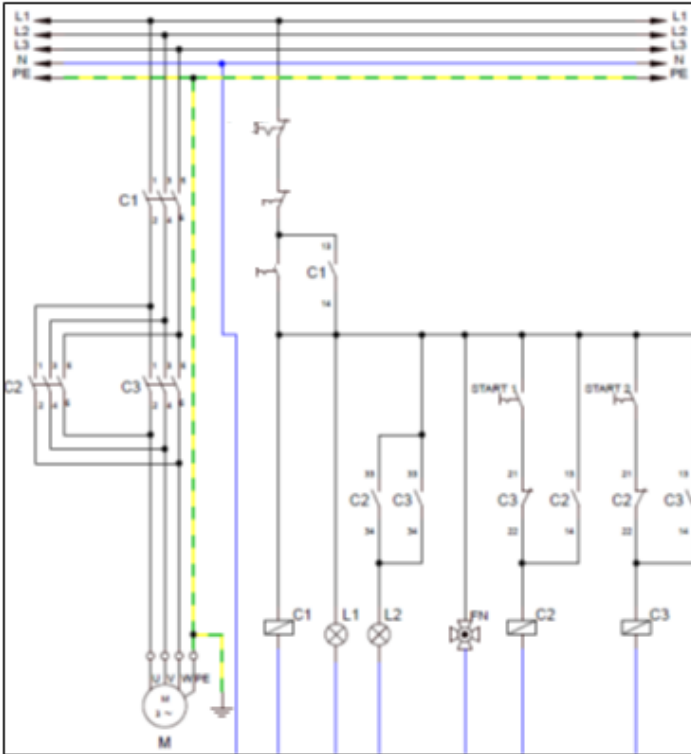
# MEAT MINCERS

## H ELECTRIC CIRCUIT SCHEMA



<b>START1</b>	RIGHT START BUTTON
<b>START2</b>	LEFT START BUTTON
<b>C1</b>	SET CONTACTOR 220V
<b>C2</b>	MOTOR RIGHT ARROW CONTACTOR
<b>C3</b>	MOTOR LEFT ARROW CONTACTOR
<b>M</b>	MOTOR 1500 D/DK
<b>CTR</b>	CONDENSATOR
<b>FN</b>	COOLER FAN 220V
<b>L1</b>	START LAMP
<b>L2</b>	RIGHT-LEFT START LAMP

## H ELECTRIC CIRCUIT SCHEMA



<b>START1</b>	RIGHT START BUTTON
<b>START2</b>	LEFT START BUTTON
<b>C1</b>	SET CONTACTOR
<b>C2</b>	MOTOR RIGHT ARROW CONTACTOR
<b>C3</b>	MOTOR LEFT ARROW CONTACTOR
<b>M</b>	MOTOR 1500 D/DK
<b>L1</b>	START LAMP
<b>L2</b>	RIGHT-LEFT START LAMP
<b>FN</b>	COOLER FAN 220V