

I. Product introduction

All parts of the meat grinder that touch food are made of high quality stainless steel and the product & design meet the highest Health & Safety standards.

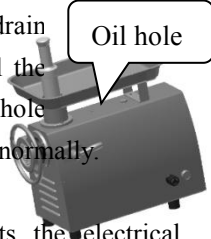
Featuring a smart design and compact structure, the mincer is ideal for restaurants, take-aways, butchers’ shops and other food establishments.

II. Technical data

MODEL	Rated voltage (V)	Rated Freq (Hz)	Motor power (Kw)	Efficiency (kg/h)	GW (kg)	Size (mm)
C12G	220	50	0.75	120	35	456x290x490
C22G	220	50	1.1	220	38	458x290x490
C32G	220	50	1.5	320	52	524x298x541

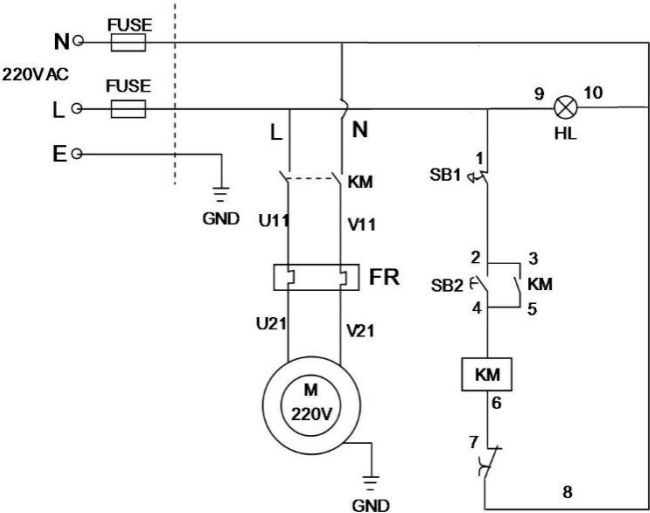
III. Use and Maintenance

- 1. Check the power supply voltage conforms with the machine’s voltage rating, as indicated on the data plate; make sure the wall socket has a reliable earth.
- Before using, all parts of the mincer should be removed for cleaning. Reassemble, and tighten the lock handle. Note that the screw cap should not be screwed too tightly
- 2. Check the motor works before you begin meat grinding. If everything seems fine put meat into the feeder, **using the feeding stick to push it into the meat chamber. Don’t put your hand into the meat grinding tube.**
- 3. Make sure you have removed any skin, tendons, bones and have cut the meat into strips before grinding/ mincing.
  - If the meat is coming out slowly or paste-like, check if:
    - A . the Screw Cap is loose. If so the blade and plate may not be touching; adjust and tighten the screw cap properly and check the meat coming out.
    - B. The round knife hole is blocked. If so clean and clear the hole.
    - C. The blade is blunt. If so sharpen or replace the blade.
  - 4. Always thoroughly clean the machine after use. All parts that come into contact with meat should be cleaned, dried and very lightly coated with EDIBLE OIL.
  - 5. DO NOT USE THE MACHINE FOR MORE THAN 30 minutes AT A TIME. Every 30 minutes of operation should be followed by an interval of 5-10 minutes to ensure the motor

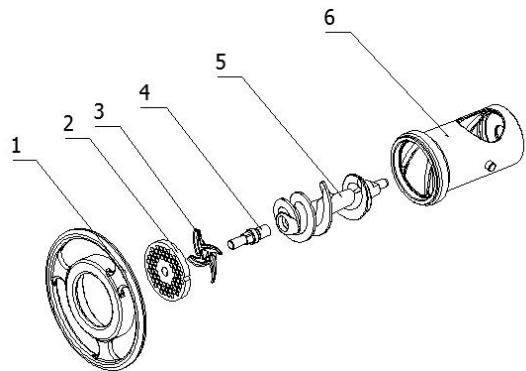
- has time to cool down. This action will prolong the service life of the motor.
- 6. Replace the gear box oil after approximately every 500 hours of operation. Check the gear box oil levels and top up if necessary every 200 hours of operation.
- Changing oil.** Turn the machine over, remove the oil hole screw and drain the oil from the gearbox. After thoroughly draining the old oil refill the gearbox with 50 ml of gearbox lubricating oil. Re-position the oil hole screw and place the machine on a level surface. Test the machine runs normally.
- ATTENTION:**
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- 1. The machine is fitted with an extra safety switch that protects the electrical components and ensures they are not damaged in the case of an overload. The switch automatically cuts off the electricity. To restart the machine the switch must be reset.
- 2. If the power lead/ cable is damaged it must be replaced immediately by the manufacturer or a qualified electrician.
- 3. **The machine must only be used by trained and authorised persons.**
- 4. DO NOT WASH / IMMERSE THE MACHINE IN WATER. USE A DAMP CLOTH.
- 5. Tighten the "nut" before using this unit, however very slightly loosen parts 1-3 so the blade doesn’t wear out quickly.

IV. Electrical Diagram

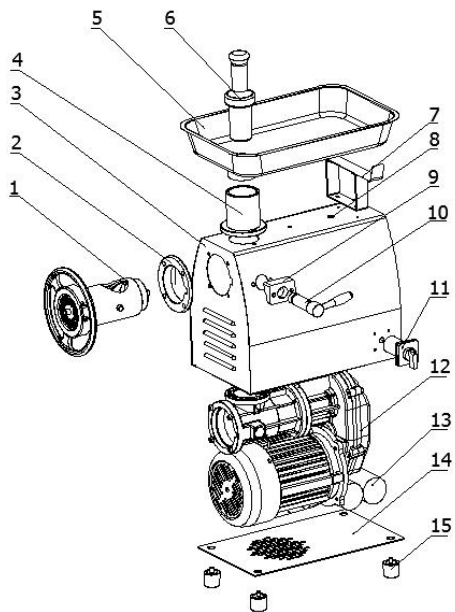


V. Grinding part



1. Feeding tube	2. Round plate	3. Knife	4 Bolt
4. Screw	5. Worm	6. Grinder tube	

VI. Construction



1. Mincer set	2. Locating sleeve	3. Case	4. Feeding base
5. Pan	6. Feeding stick	7. pan support	8. Oil screw
9. Handle fixed block	10. Handle	11 Switch	12. Motor
13. Capacitor	14. Bottom	15. Rubber feet	Added meat pan guard

C12G C22G C32G

Meat grinder  
INSTRUCTION BOOK

