

OPERATION INSTRUCTION FOR MEAT MINCER



INTRODUCTION

- This instruction manual gives the customer all the necessary information about the appliance and the manufacturing standards applied, as well as all instructions for use and maintenance so that the appliance can be used correctly maintaining its efficiency in time.
- This instruction manual is for the end user and for service personnel

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1 INFORMATION ABOUT THE APPLIANCE

1.1 GENERAL WARNINGS

- The appliance must only be used by personnel who has carefully studied this manual and understood all the safety standards described herein.
- If there should be a turnover in personnel, it is necessary that this manual is carefully studied before using the appliance.
- Although safety devices are installed on the appliance, avoid touching the moving parts with your hands and avoid touching the appliance with wet hands.
- Before cleaning or servicing the appliance, disconnect the electricity power supply.
- When cleaning or servicing the HM-12/HM-22/HM-22A (safety protections removed) take into consideration all possible hazards-Residual Risks.
- When cleaning or servicing the appliance always concentrate on what you are doing and avoid any possible distractions.
- Check the electricity power cable on a regular basis (to avoid electrical hazards and twists in the cable always completely unwind it); a worn or damaged cable causes a dangerous electrical hazard; avoid pressing the cable with weights or leaving it on heated or sharp cutting surfaces and avoid pulling the cable to remove the plug from the socket.
- If the HM-12/HM-22/HM-22A has a presumed malfunction or does not work correctly, do not use it or repair it. Contact the "Service Centre".
- This appliance is designed for only mincing meat in the mincer. Do not use this appliance for frozen food or non-food products and do not insert any metallic objects into the mincer.

The manufacture cannot be held responsible for the following situations:

- If the appliance or safety devices are tampered with by unauthorized personnel;
- If non-original spare parts are used;
- If the instructions given in this manual are not carefully followed or respected;
- If unsuitable cleaning products (inflammable, corrosive or toxic) are used to clean the appliance.

1.2 SAFETY FEATURES INSTALLED

Safety features against electrical hazards conform to standards GB4706.38-2003, whereas mechanical safety features conform to GB4706.38-2003.

The HM-12/HM-22/HM-22A is fitted out with:

Relay in the command circuit for restarting the appliance if there is a power cut;

The HM-12/HM-22/HM-22A is fitted out with electrical and mechanical safety protection that conform to the standards in force. These protections are for when the appliance is working and when it is being cleaned or serviced. However, there are RESIDUAL RISKS that cannot be completely eliminated and are indicated by the wording CAUTION in this manual. These risks refer to the risk of being cut or injured when handling the blade on the HM-12/HM-22/HM-22A while cleaning.

1.3 APPLIANCE DESCRIPTION

1.3.1 GENERAL DESCRIPTION

- We have designed and manufactured the HM-12/HM-22/HM-22A guaranteeing;
- The maximum of safety when using, cleaning and servicing;
- The maximum of hygiene thanks to a meticulous selection of the materials that come in contact with the food product, and thanks to the elimination of any sharp and rough edges that comes in contact with the product, cleaning is easy and thorough;
- The appliance can be easily stripped
- Robust and stable components and structure
- Maximum reduced noise level thanks to the geared transmission and oil bath

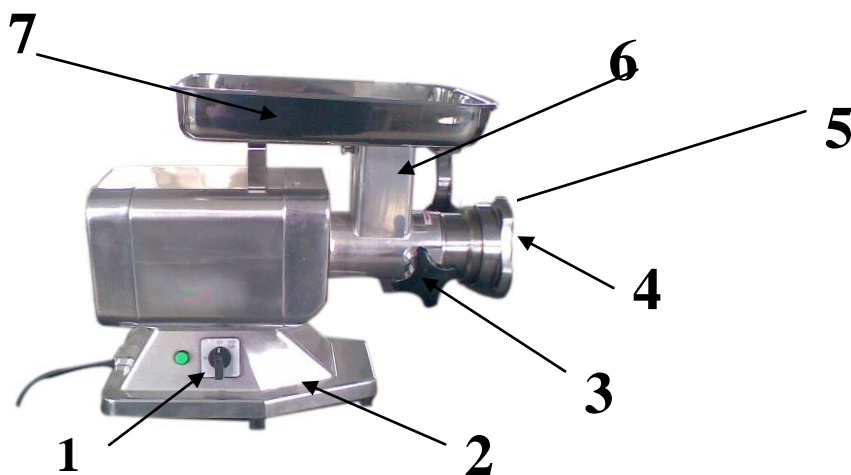
- Easy to handle

1.3.2 CONSTRUCTURE CHARACTERISTICS

The HM-12/HM-22/HM-22A is made from stainless and aluminum ally for food appliances. These metals are regarding hygiene, they are also acid and salt resistant are also rust proof.

1.3.3 APPLIANCE COMPONENTS

FIG 1-General view of the HM-12/HM-22/HM-22A



1-controls

3-knob

5-lock nut

7-food tray

2-base

4-disk

6-union

2 TECHNICAL DATA

2.1 TECHNICAL CHARACTERISTICS

Model	HM-12	HM-22	HM-22A
Voltage	220-240V/50Hz/60Hz 120V/60Hz	220-240V/50Hz/60Hz 120V/60Hz	220-240V/50Hz/60Hz 120V/60Hz
Power	850W	1100W	1100W
Holes in disk	6mm/8mm	8mm/5mm	10mm/6mm/5mm
Production: Max.	120kg/h	300kg/h	300kg/h
Weight	23.50kgs	24.00kgs	25.00kgs
Measurement	60.20x45.40x26.20cm	60.20x45.40x26.20cm	60.20x45.40x26.20cm

CAUTION: the appliance is designed for the electrical specifications given on the plate applied to the rear of the appliance; before connecting to the electricity power supply refer to chapter 4.2 connecting to the electricity supply.

3 CONSIGNING THE APPLIANCE

3.1 TRANSPORTING THE APPLIANCE

The HM-12/HM-22/HM-22A leaves our warehouse carefully packed; packaging consists in:

- a) this manual
- b) food tray;
- c) pestle

3.2 CHECKING PACKAGING UPON CONSIGNMENT

When the goods are received proceed with opening the packaging if there are no signs of damage, and make sure that inside there are all the listed items. If when the goods are delivered there are signs of damage to the packaging, agent or courier, and within three days from the date indicated on the documents draw up a detailed list and report of all damage to the goods. **Do not turn the packed goods upside down!** When transporting the package make sure its four main points are firmly secured (maintain the goods parallel to the ground).

3.3 DISPOSING OF PACKAGING

The various items used for packaging (cardboard, pallets, plastic straps, polyurethane foam) are normal urban waste products and can be disposed of without difficulty.

If the appliance is destined to countries where there are specific standards regarding waste, dispose of packaging respecting the standards and laws in force.

4 INSTALLING THE APPLIANCE

4.1 APPLIANCE LOCATION

The work surface where the HM-12/HM-22/HM-22A will be located must be suitable for the size of the appliance, please refer to the measurements given in Tab 1. The work surface must be level and dry and at a height of 80 cm from the ground. The appliance must be located in a non-salty environment with a max humidity value of 75% and with a temperature between 5°C and 35°C; and however, always in areas and environments that do not cause any type of malfunction to the appliance.

4.2 CONNECT TO THE ELECTRICITY SUPPLY

HM-12/HM-22/HM-22A with a single-phase motor

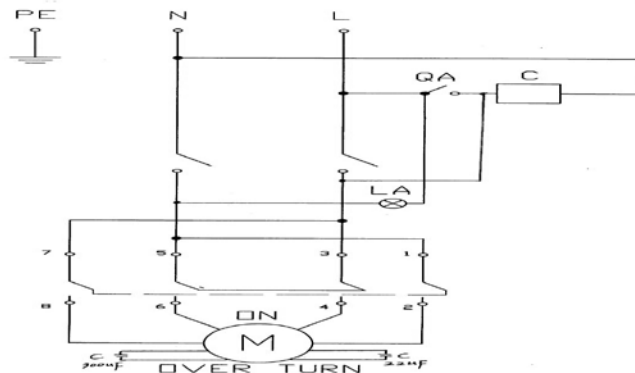
The HM-12/HM-22/HM-22A comes supplied with a 3x1 mm² long power cable.

Connect with HM-12/HM-22/HM-22A to a 220-240V/50HZ power supply; At this point make sure the main earth circuit functions correctly.

Also check that the information given on the technical data and serial number plate corresponds to the information given in the accompanying documents.

4.3 WIRING DIAGRAMS HM-12/HM-22/HM-22A

FIG 3-Illustration



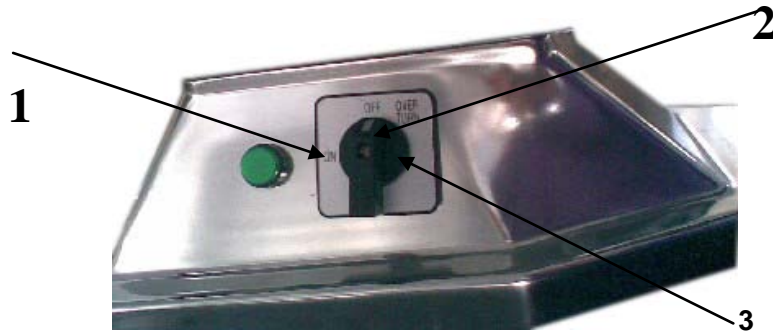
4.4 FUNCTIONAL CHECK

- To check the appliance works correctly proceed as follows;
- Press the start button “turn over” and check that the screw feeder rotates anti-clockwise to the outlet opening of the HM-12/HM-22/HM-22A;
- By press the reverse button “on” check the grater roller changes direction and starts turning clockwise;
- Using the presser lever see if the appliance automatically stops.

5 USING THE APPLIANCE

5.1 CONTROLS

FIG 4-Controls



- 1-Start button “on”
- 2-Stop button “off”
- 3-Reverse button “turn over”

5.2 SETTING UP THE HM-12/HM-22/HM-22A FOR USE

N.B before using the appliance makes sure all the components that can be removed are secured in position (see fig 6)

- Mount the mincer outlet and block it into position using the handle located on the side of the union;
- Mount the screw feeder, blade and disk, and then screw on the lock nut.

5.3 FILLING THE MINCER(see fig5)

When using the mincer it is important that you stand in the correct position. **Do not position yourself so that any part of your body comes**

In direct contact with the mincer when working.

N.B The mincer must be filled when working. The procedure to follow is:

1. Place the food in the tray;
2. Start the mincer using the start button.
3. Raise the pestle; feed the meat into the tube; Without forcing use the pestle to push the meat into the opening.
4. If the meat suitably cut beforehand there should be no problems with the screw feeder, however, if there are problems tighten the lock nut until the meat is cut to desired size.
5. So both the disk and blade last longer and to maintain their sharpness in time:
 - When all the meat has been minced turn off the appliance;
 - Blade and disk must always be coupled.
6. Do not tighten the lock nut excessively;

FIG 5-fitting the mincer



7. Press the stop button when you have finished using the appliance, then strip the appliance and thoroughly clean both the opening and all other components.

6 REGULAR CLEANING

6.1 GENERALITIES

- The appliance clean must be cleaned at least once a day or if necessary more than once.
- Scrupulously clean all the various components of the HM-12/HM-22/HM-22A whether they come in direct contact with the food product or not.
- Never clean the HM-12/HM-22/HM-22A with a pressurized water-jet, industrial cleaner, and brushes or any other type of cleaning utensil that could damage the surface of the appliance.
- Before cleaning you must **remove the electricity supply plug isolating the appliance from the main power circuit.**

6.2 PROCEDURE TO FOLLOW FOR CLEANING THE APPLIANCE

- remove the pestle and food tray;
- unscrew the lock nut: No.1 and remove the disk: No.2, blade No. 3, screw feeder No.4, unscrew in the direction indicated by the arrow No.5.
- unscrew the knob and remove the mincer No.6, always in the direction indicated by the arrow.

Now all the components can be washed(see fig 6)using warm water (50 °C) and a neutral detergent. To clean the main structure use a damp cloth remember to frequently rinse

The grater roller mounted on the HM-12/HM-22/HM-22M Should be brushed. Carefully clean the punched holes. Make sure all the components are completely dry before remounting them.

N.B. to remount the HM-12/HM-22/HM-22A follows the above diagrams:

- 1) Mount the mincer block and block it in position using the knob; the pin on the knob must be inserted into the opening No.7;
- 2) Insert the screw feeders No.4 into the mincer block make sure it is positioned correctly;
- 3) Mount the blade No.3 onto the square pin on the screw feeder and then mount the disk No.2 maintaining the original coupling configuration;
- 4) Once all the components have been mounted secure by screwing the lock nut in place.

FIG 6-Removing components

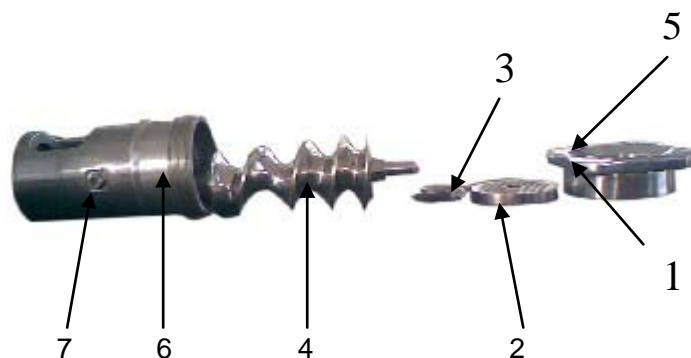
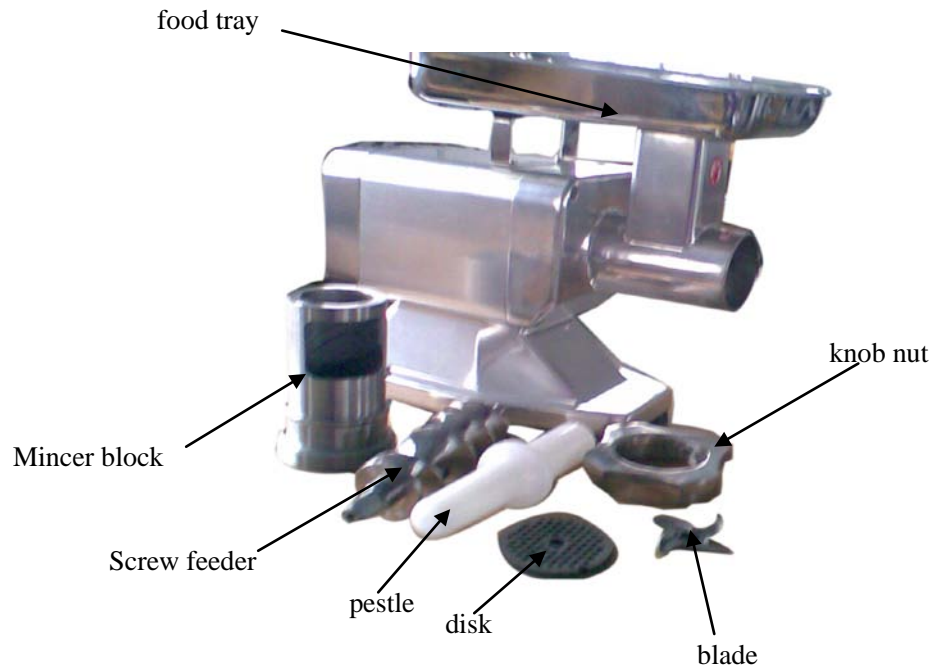


FIG 7-Diagram of HM-12/HM-22/HM-22A stripped for cleaning



7 MAINTENANCE

7.1 GENERALITIES

Before servicing the appliance you must disconnect the electricity supply plug isolating appliance from the main power source.

7.2 FOOT SUPPORTS

In time the foot supports can deteriorate causing instability. If this is the case replaces them.

7.3 POWER SUPPLY CABLE

Periodically check wear in the power cable and if necessary contact the "SERVICE CENTRE" for a replacement.

7.4 PUSH BUTTON LABEL

In time the label on the could become marked or even damaged. If this should happen contact the "SERVICE CENTRE" for a replacement.

7.5 DISK AND BLADE

Both the blade and disk can deteriorate in time. If this should happen contact the "SERVICE CENTRE" for original replacements.

8 SCRAPPING

8.1 OUT OF SERVIE

If the appliance for some reason is to be put out of service, make sure it can no longer be used: disconnect and remove all electrical connections.

8.2 SCRAPPING

Once the appliance is out of service it can be scrapped. Contact a specialized company to scrap it conforming to the materials used for manufacturing the various components (**refer to chap 1 Para 3.2**)