

# **USER MANUAL**

## **MEAT GRINDER**



**MODEL:** MC12, MC22



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Thank you for using the company's products, in order to make the product can play the function and efficiency. At the same time in the use of them, in order to avoid the use of improper and caused by the failure and loss, please read this manual before using.

## 1. Technical Parameter

Model	Power	Voltage	Hz	Capacity	N.W	Size(L*D*H)
MC12	735W	115V	60Hz	250 lbs./hr	62 lb.	8.6" x 16.25" x 19"
MC22	1100w	115V	60Hz	450 lbs./hr	76 lb.	9.3" x 18.6" x 21"

## 2. Installation and power connection

- A.** Put stable at proper position.
- B.** The power supply socket should have ground wire jack, must be connected with safety grounding wire.
- C.** The use of a single phase should check voltage whether in a stable AC voltage 115V. If the power supply voltage does not meet the requirements of the machine, a stabilizer power should be used, otherwise it will affect the machine normal working and damage the motor.

## 3. How to operation

Please clean the parts before using and the steps are as follows:

- A.** Unscrew front nut, in order to remove round knife, cross knife, send meat screw, and cleaning the parts, adjustment the fixed handle to the

proper position, then put back the parts after cleaning .then screw up the front nut to the proper position, otherwise will effect the life-time of the machine.

**B.**After cleaning please put the meat (the meat will be remove skin,bone,tendons) into meat barrel. If the meat is too slow, can use the stick (don't use hand directly) push the meat ,but also can't send too quickly, avoid to exceed the motor bearing capacity and damage the motor.

**C.**After using please removing all parts and clean them.

## 4. Attention

- A.** Don't put the hand into the meat barrel when the maching is working.to avoid hurt the hand.
- B.** The meat must remove the skin, bone, tendons, and cut into thin strips of meat, avoid to damage the machine.
- C.** First start the machine, then put the meat into the meat barrel,otherwise easily lead to meat stuck parts and the machine cant working. Even damage the motor.
- D.** such as the discovery of motor running is not normal, should immediately cut off the power, stop the inspection reasons, to see if there is skin, bone, tendons stuck.

## 5. Warning:

- A.** Cleaning and maintenance must be cut off the power .
- B.** Don't put the hand into the meat barrel.
- C.** Don't use water cleaning the machine directly.
- D.** Cleaning the blade careful and avoid to hurt.