

USER MANUAL

MEAT GRINDER



MODEL: MC32



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INSTRUCTIONS

Please read all instructions carefully and retain for future reference

Instructions about three phase motor:

- (a) For first use ,check that the machine rotates in the direction indicated by the arrow.
- (b) Before the machine is turn on, remove the front nut, output plate, mincing cutter and feed screw from the machine. Avoid damaging the parts in case of wrong rotation.
- (c) After the rotation direction is correct , install the feed screw, mincing cutter, output plate and front nut to the machine according to the above sequence, the machine is used .

Meat Mincing Machine Operation Instructions Features

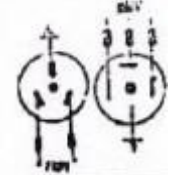
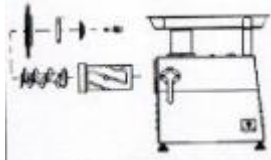




Meat Mincing machine made by us are designed based on international advanced technology and our creative concept.


They are driven through enclosed-gears. These machines are controlled in construction, of smooth and reliable running , and good looking. The full stainless steel meat mincing unit to meet maximum hygiene standard . The machines are suitable for meat mincing in hotels, restaurants, kitchens and canteens.

Technical Specifications

Model	MC32
Productivity (lb./h)	661
rpm	230
Motor(W)	1800
Voltage(V)	100-120V
Dimensions (in)	13.5L*19D*22.75 H
Weight(lb.)	93

Operation and Maintenance

1.		<p>Before use, check that the power supply corresponds to that required by the machine, and that the external earthing wire is reliable connected.</p>
2.		<p>Remove the head from the machine. Wash the parts dismantled with clean water, and then reassemble them as directed in figure.</p>
3.		<p>Before mincing, first turn lock-handle counterclockwise, tight the front nut but not too tight.</p>
4.		<p>Remove skin and bone from the meat to be minced. Cutting them into small pieces.</p>
5.		<p>Feed the pieces into mincing chamber with the feed-stick supplied only.</p>
6.		<p>Disassemble the head and wash it with clean water immediately after use, as to avoid bacteria growth.</p>

	<p>If the minced meat is not discharged smoothly or in the form of paste, the causes and remedies could be:</p> <ul style="list-style-type: none"> (a) Front nut is tighten too much. thus, the mincing blade does not connect properly with the discharge plate, readjust it. (b) The discharge plate is blocked, clean it. (c) Blade edges are dull, grind or replace it.
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Notes about use of single phase motor:

Before use, check that local power supply is suitable for the motor. The voltage difference is $\pm 10\%$ of the rated voltage. If the voltages is higher than 240V or lower than 201V, then use a transformer or stable supply unit which power is 10% higher than that required by the motor.