

INSTRUCTION MANUAL

MM-12

**Electric Meat Mincer (240V)
180kg Per Hour Mincing Capacity**



F330



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 a competent person who has carefully read this manual and understood all the safety information described herein.
- In the event of an inexperienced operator, it is necessary that this manual is carefully read by the new operator before using the appliance & training by an experienced & competent operator is given.
- 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 it must be disconnected from the electricity power supply.
- When cleaning or servicing the MM-12/MM-22 take into consideration all hazards including residual risks & always concentrate on what you are doing and avoid any possible distractions.
- **WARNING** – If a fault with the machine is detected the machine should only be repaired by the manufacturer or authorized repair agent.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service agent or qualified electrician.
- Prior to operation always check the electricity power cable to ensure there are no twists in the cable, always completely unwind. A worn or damaged cable poses a dangerous electrical hazard & the machine should not be used until it is replaced by a qualified electrician. Keep the power lead away from heated or sharp cutting surfaces and avoid pulling the cable to remove the plug from the socket.
- Should the MM-12/MM-22 have a presumed malfunction or does not work correctly, do not use it or repair it yourself. First contact the place of purchase with your proof of purchase to confirm if the machine should be returned or repaired by an authorized service agent.
- This appliance is designed for only mincing meat. Do not use this appliance for frozen food or non-food products and do not insert any metallic objects into the mincer.
- Do not mince without using the pestle

The manufacturer 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 (flammable, corrosive or toxic) are used to clean the appliance.

1.2 SAFETY FEATURES INSTALLED

Safety features against electrical hazards conform to standards IEC/EN60335-2-64, whereas mechanical safety features conform to EN/IEC60335-2-64.

The MM-12/MM-22 is fitted with electrical and mechanical safety protections that conform to the standards in within Australia & New Zealand. However, there are RESIDUAL RISKS that cannot be completely eliminated, these risks are referred to in the risk assessment. For the appropriate management of the risks involved including while operating & cleaning the MM-12/MM-22 please refer to this document.

1.3 APPLIANCE DESCRIPTION

1.3.1 GENERAL DESCRIPTION

We have designed and manufactured the MM-12/MM-22 with

- A high level of safety when using, cleaning and servicing
- A high level of hygiene thanks to a meticulous selection of the materials that come in contact with

the food products and thanks to the elimination of any sharp and rough edges that comes in contact with the product, cleaning is easy;

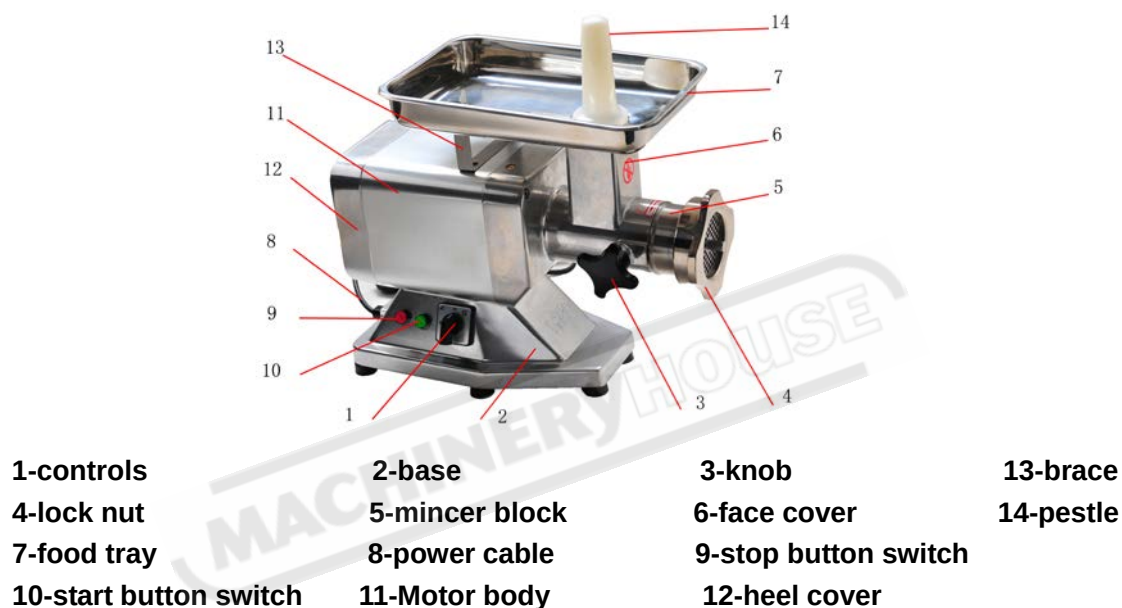
- The appliance can be easily stripped
- Robust construction of components and structure
- Quiet operation thanks to the geared transmission and oil bath
- Easy to handle

1.3.2 DESIGN CHARACTERISTICS

The MM-12/MM22 is made from 316 grade stainless and anodized aluminum alloy for food appliances. These metals are ideal to ensure hygiene, they are also acid and salt resistant.

1.3.3 APPLIANCE COMPONENTS

FIG 1-General view of the MM-12/MM-22



2 TECHNICAL DATA

FIG-2 TECHNICAL SPECIFICATIONS

Model	MM-12	MM-22
Voltage	220-240V/50-60HZ	220-240V/50-60HZ
Power	850W	1100W
Holes in disk	5mm/8mm	5mm/8mm
Production: Max.	180kg/h	300 kg/h
Weight	23.5kg	24 kg
Measurement	60 x 46 x 26cm	60 x 46 x 26cm

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 UPON RECEIVING THE APPLIANCE

3.1 CHECKING PACKAGING UPON RECEIPT OF GOODS

When the goods are received please proceed by opening the packaging to check there are no signs of damage. If, when the goods are delivered, there are signs of damage please contact your place of purchase immediately to report the damage & discuss a resolution. **Do not turn the packed goods upside down!**

4 INSTALLING THE APPLIANCE

4.1 APPLIANCE LOCATION

4.1.1 The work surface where the MM-12/MM-22 will be located must be suitable for the size of the appliance, please refer to the measurements given in FIG 2. The work surface must be level and dry and at a height of 80 - 90cm from the ground.

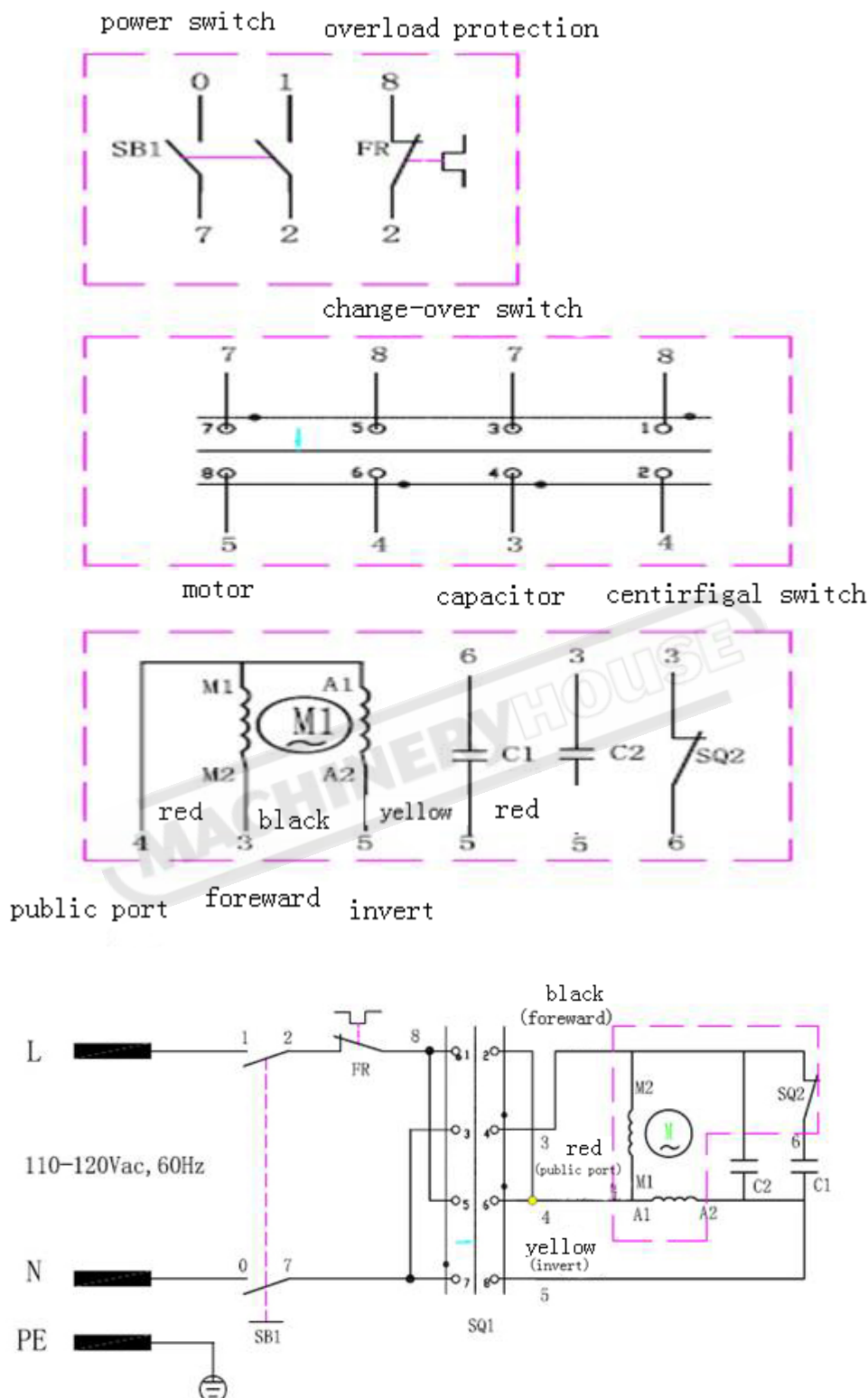
4.1.2 The machine is supplied with an approved plug & lead with a grounding wire & pin, you must ensure the plug is always plugged into a socket with the matching size grounding pin to ensure the appliance has reliable grounding.

4.1.3 In order to prevent serious harm it is highly recommended the mincer is plugged into an appropriate size electrical circuit that has an RCD (Residual Current Device) also known as an RCCB (Residual Current Circuit Breaker) to quickly disconnect the machine in the event of an ongoing electrical fault.

4.1.4 It is not recommended to use an extension lead, in the event that you absolutely must use an extension lead only do so on a temporary basis & keep the length of the lead as short as possible. Extension leads can cause a voltage drop which can damage electrical components & shorten the life span of the motor. Any extension cord must contain a grounding wire with the correct sockets to suit.

4.2 WIRING DIAGRAMS MM-12

FIG 3-Illustration



PS: 1. US VOLTAGE: 110V-120V, 60HZ

2. FORWARD: 1-2, 7-8 OF SQ1 IS CONNECTED. INVERT: 3-4, 5-6 IS CONNECTED

3. ONLY CONNECT FORWARD, CONCEL SQ1, CONNECT 7-(4) RED WIRE AND 8-(3) BLACK WIRE

SQ1: CHANGE-OVER SWITCH

C2: RUNNING CAPACITOR

M: MOTOR

SQ2: CENTIRGIAL SWITCH

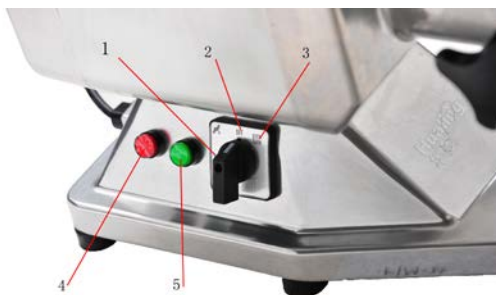
SB1: POWER SWITCH

FR: OVERLOAD PROTECTION

C1: START CAPACITOR

5 USING THE APPLIANCE

5.1 CONTROLS



1 - Start Switch "on"

2 - Stop Switch "off"

3 - Reverse Switch "turn over"

4 - Stop Button (red)

5 – Start Button (green)

5.2 SETTING UP THE MM-12/MM-22 FOR USE

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

- Make sure all components are properly cleaned & sanitized prior to use if not refer to section 6.2 of this manual for correct cleaning instructions.
- Mount the mincer block and lock 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 ensuring the lock nut is only just tight, overtightening will cause excessive wear to the blade & disk.
- The correct disk selection will depend on the type of meat or coarseness of the grind you require.
- Ensure the food tray is fitted & pestle is inserted into the chute
- Now connect the machine to the power supply & in order to prevent serious harm it is highly recommended the mincer is plugged into an appropriate size electrical circuit that has an RCD (Residual Current Device) also known as an RCCB (Residual Current Circuit Breaker) to quickly disconnect the machine in the event of an ongoing electrical fault.
- The machine is now ready to use.

5.3 USING THE MINCER

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 only be fed when working. The procedure to follow is:

1. Place the food in the tray;
2. Start the mincer using the start switch & start button.
3. The meat should be cut beforehand into suitable size chunks to be easily feed into the chute to avoid problems with the screw feeder jamming.
4. Raise the pestle, feed the meat into the tube without forcing to use the pestle to push the meat into the chute. However, if there is a problem, first try to reverse the direction of the screw feeder using the



switch. If this still does not clear the jam disconnect the power lead from the power supply & disassemble the screw feeder to manually clear the jam. Re-assemble & start to mince again.

5. So both the disk and blade last longer and to maintain their sharpness over time do not tighten the lock nut excessively.

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

6 REGULAR CLEANING

6.1 GENERALITIES

- It is recommended the appliance be thoroughly cleaned & sanitized at least prior to & definitely after every use.
- Thoroughly clean all the various components of the MM-12/MM-22 whether they come in direct contact with the food product or not.
- Never clean the MM-12/MM-22 with a pressurized water-jet, industrial cleaners, wire 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 (see fig 6)

- Ensure the appliance is disconnected from the power supply prior to dis-assembly
- Remove the pestle and food tray.
- Unscrew the lock nut and remove the disk, blade, screw feeder, unscrew in the direction indicated by the arrow.
- Unscrew the knob and remove the mincer block, always in the direction indicated by the arrow.

Now all the components can be washed using warm/hot water and a food safe detergent.

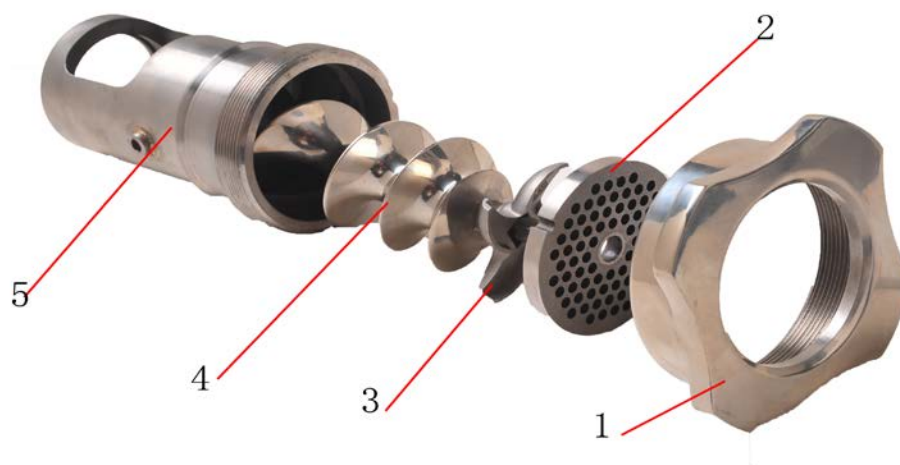
To clean the main body use a damp cloth remember to frequently rinse

The mincing plate mounted on the MM-12/MM-22 should be brushed cleaned. Carefully clean the punched holes. Make sure all the components are completely dry before remounting them.

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

- 1) Re-insert the mincer block into the main body and lock it in position using the knob; the pin on the knob must be inserted into the opening.
- 2) Insert the screw feeder into the mincer block make sure it is positioned correctly.
- 3) Mount the blade onto the square section on the screw feeder and then mount the disk maintaining the locating notch to ensure the correct position & ensure it does not spin.
- 4) Once all the components have been mounted secure by screwing the lock nut in place, ensuring not to over tighten the locking nut.

FIG 6 - Components



1 - Lock nut 2 - Disk 3 - Blade 4 - Screw Feeder 5 - Mincer Block

7 MAINTENANCE

7.1 GENERALITIES

Before servicing the appliance it must be disconnected from the electricity supply plug isolating the appliance from the main power source.

7.2 FOOT SUPPORTS

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

7.3 POWER SUPPLY CABLE

Periodically check for wear in the power cable and if necessary contact your nearest authorized repair agent.

7.4 START/STOP PUSH BUTTONS

Over time the start/stop buttons could become damaged or broken. If this should happen contact your nearest authorized repair agent for replacements.

7.5 DISK AND BLADE

Both the blade and disk can deteriorate in time. If this should happen contact the place of purchase for original replacements.

7.6 LUBRICATION

The bearing is a sealed & pre-lubricated bearing requiring no on-going maintenance. It is suggested to maintain the blade & disk surface with a thin film of food grade lubricant, do not use cooking oils as these can tend to become rancid over time & could cause illness. Ensure the lubrication is specifically designed for use on food processing machinery.

8 SCRAPPING

8.1 OUT OF SERVICE

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 & ensure the machine is safe & can't be run.

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.