

INSTRUCTION MANUAL

MMM-20 Stainless Steel Mixer 20kg



F340



20kg Stainless Steel Meat Mixer

The Stainless Steel Meat Mixer provides an easy way to mix meat and your favorite sausage or salami flavouring together in a hygienic stainless steel vessel. Using an effective gearing system to make mixing fast & easy it means no more cold hands or possible bacterial contamination from mixing sausage filling by hand.

Technical Details

Tank Capacity	26.5L
Working Capacity	Up to 20kg of mixture
Overall Size	618mm L x 315mm W x 425mm H

General Safety Rules

⚠ WARNING: Carefully read and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required.

⚠ WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

ASSEMBLY AND OPERATION INSTRUCTIONS

Assembly

Step 1: The machine will be supplied with axle with paddles (#7) installed inside the meat tank (#1). It is recommended prior to the first use the machine is thoroughly cleaned & sanitized. To remove the axle with paddles (#7) for cleaning unwind the paddle lock knob (#3) which will allow the axle with paddles to be removed. Now the meat tank (#1) can be cleaned & sanitized.

Step 2: To reassemble do the reverse of step 1, please note the location of the driving end of the paddles to ensure it is installed in the correct end & ensure the paddle lock knob (#3) is not over tightened.

Step 3: Fix crank #15 onto the driving gear shaft (#12). The machine is now ready for use

Operation

Step 1: Ensure the all components that are coming into contact with the meat are thoroughly cleaned & sanitized prior to each use.

Step 2: Put ground meat into the tank of the mixer, and then add your chosen flavourings or premade sausage spice mix as per the recipe.

Step 3: Turn the crank clockwise or counter-clockwise & the paddle will mix the meat and spices together until the mixture is well combined.

Maintenance

Step 1: Refer to step 1 of the assembly instructions to disassemble the mixer.

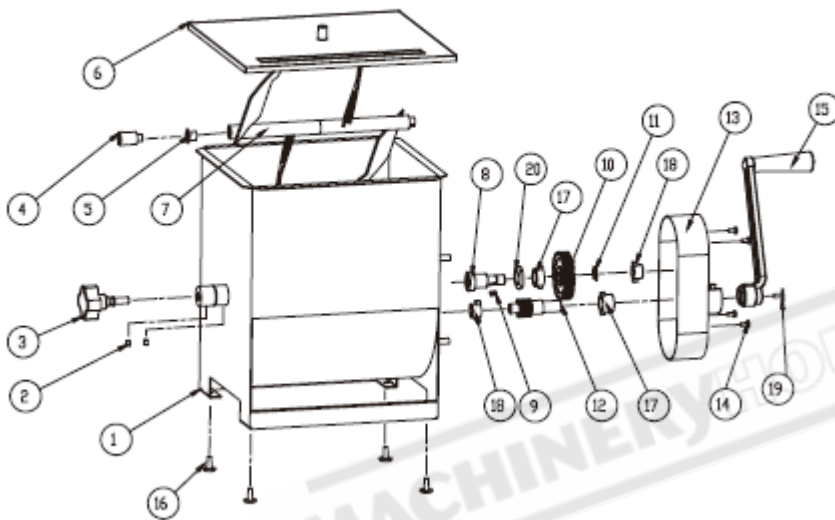
Step 2: Now all the components can be washed using warm/hot water and a food safe detergent.

Step 3: Allow all components to dry thoroughly before reassembly ready for the next use.

⚠ WARNING: Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria causes illness or death.

⚠ WARNING: When cleaning with sanitizers, always use food safe products & always follow the manufacturer's recommendations. Never use cleaning products that are not safe for food equipment or food handling environments.

DIAGRAM & PARTS LIST



Part No.	Name	Q'ty	Part No.	Name	Q'ty
1	Meat Tank	1	11	C-Clip	1
2	Screw	2	12	Driving Gear Shaft	1
3	Paddle lock Knob	1	13	Gear Box	1
4	Short Shatt	1	14	Bolt	4
5	Nylon Bushing	1	15	Crank	1
6	Tank Cover	1	16	Rubber foot	4
7	Axle with Paddles	1	17	Large Nylon Bushing	2
8	Gear Shaft	1	18	Small Nylon Bushing	2
9	Key	1	19	Handle Screw	1
10	Gear	1	20	Oil Seal	1