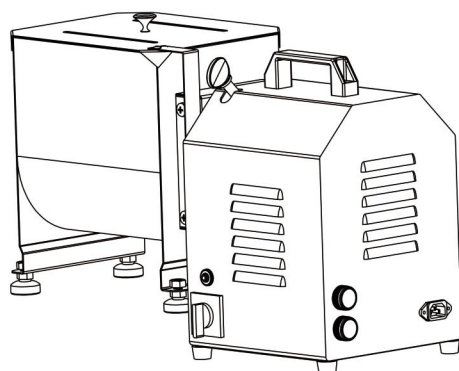
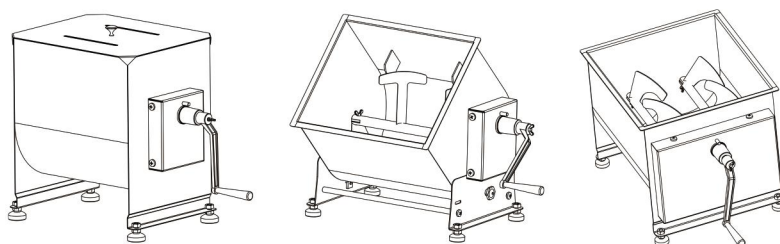
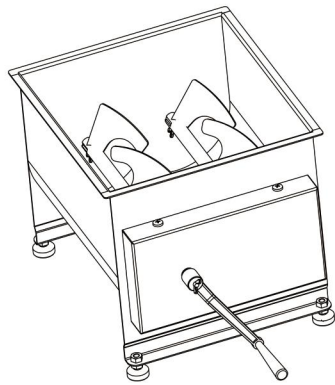
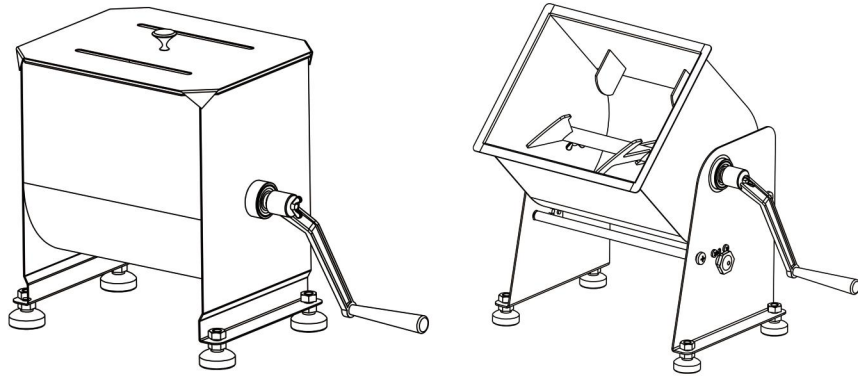


DELUXE MEAT MIXER

INSTRUCTIONS



* PLEASE NOTE: READ THIS INSTRUCTIONS MANUAL BEFORE USING.



— FMM Handy series —

Content

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CHAPTER 2 | INSTALLATION.

CHAPTER 3 | USAGE

CHAPTER 4 | MAINTENANCE

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The manufacturer is not under any obligation to notify of any further modification of the product.

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This manual is specifically for the installation, use and maintenance of meat mixers. So you are able to use the product in the best way.

It is important that the manual is kept in good condition and should stay with the machine at all times, including sale to another person, for security in the use of the machine.

The manual includes:

- Chapters
- Paragraphs
- Notes on using this product and Thank You for choosing our Kitchen Equipment as your supplier.

CHAPTER 1 GENERAL INFORMATION

1.1 Characteristics of the machine

Thank you for purchasing this product. To ensure optimal and safe use, please read these instructions completely before attempting to install or use this product

All products are manufactured with great care. As a result, our products meet the legal requirements with regard to safety, health and the environment. In addition, our products are tested and inspected prior to shipment to ensure product quality and safety.

Meat Mixers are designed specifically to mix meat products with other ingredients. The all Stainless Steel construction makes them very durable and easy to clean. No electricity is required due to the manual operating system, which allows you to use the machine on anywhere you need.

We are very proud of our products and are completely committed to providing you with the best products and service possible. Your satisfaction is our number one priority.

We trust you will enjoy using this product and Thank You for choosing our Kitchen Equipment as your supplier.

1.2.1.1 Technical characteristics FMM Handy Food Mixer FMM Series Single Shaft Fix Tank Model

Model	volume	Mixing capacity		Rotation speed (R.P.M.)	Rated power (W)	Power supply	AxBxC Size (mm)
		Lb	Kg				
FMM10	10L	14.3-16.5	6.5-7.5	-	-	Handy	320*230*342
FMM20	20L	28.6-35.2	13-16	-	-	Handy with gear box	410*250*400
FMM30	30L	44-55	20-25	-	-	Handy with gear box	440*310*440
FMM40	40L	57.2-77	26-35	-	-	Handy with gear box	470*350*490
FMM50	50L	77-94.6	35-43	-	-	Handy with gear box	550*350*500
FMM60	60L	85.8-121	39-55	-	-	Handy with gear box	550*380*515

1.2.1.2 Technical characteristics Handy Food Mixer FMM Series Single Shaft Rotary Tank Model

Model	volume	Mixing capacity		Rotation speed (R.P.M.)	Rated power (W)	Power supply	AxBxC Size (mm)
		Lb	Kg				
FMM10T	10L	14.3-16.5	6.5-7.5	-	-	Handy	390*250*370
FMM20T	20L	28.6-35.2	13-16	-	-	Handy with gear box	450*300*420
FMM30T	30L	44-55	20-25	-	-	Handy with gear box	480*330*420
FMM40T	40L	57.2-77	26-35	-	-	Handy with gear box	500*320*415
FMM50T	50L	77-94.6	35-43	-	-	Handy with gear box	370*325*455
FMM60T	60L	85.8-121	39-55	-	-	Handy with gear box	570*350*475

1.2.1.1 Technical characteristics FMM Handy Food Mixer FMM Series Twin Shaft Fix Tank Model

Model	volume	Mixing capacity		Rotation speed (R.P.M.)	Rated power (W)	Power supply	AxBxC Size (mm)
		Lb	Kg				
FMM20D	20L	28.6-35.2	13-16	-	-	Handy with gear box	510*330*329
FMM30D	30L	44-55	20-25	-	-	Handy with gear box	520*406*366
FMM40D	40L	57.2-77	26-35	-	-	Handy with gear box	600*400.5*375.8
FMM50D	50L	77-94.6	35-43	-	-	Handy with gear box	650*430*391
FMM60D	60L	85.8-121	39-55	-	-	Handy with gear box	690*480*401

1.2.2.1 Technical characteristics Electric Food Mixer FME Single Shaft Fix Tank Model

Model	volume	Mixing capacity		Rotation speed (R.P.M.)	Rated power (W)	Power supply	Power Unit	AxBxC Size (mm)
		Lb	Kg					
FME10	10L	14.3-16.5	6.5-7.5	-	-	-	Handy	480*230*340
FME10B	10L	14.3-16.5	6.5-7.5	45	300	110V/60Hz 220V/50Hz	TC8 Body	630*230*340
FME20	20L	28.6-35.2	13-16	-	-	-	Handy	440*280*360
FME20B	20L	28.6-35.2	13-16	45	300	110V/60Hz 220V/50Hz	TC8 Body	690*280*360
FME30	30L	44-55	20-25	-	-	-	Handy	460*310*400
FME30B	30 L	44-55	20-25	45	550	110V/60Hz 220V/50Hz	TC12 Body	710*310*400
FME40	40L	57.2-77	26-35	-	-	-	Handy	500*350*450
FME40B	40 L	57.2-77	26-35	45	550	110V/60Hz 220V/50Hz	TC12 Body	750*350*450
FME50	50L	77-94.6	35-43	-	-	-	Handy	580*350*460
FME50B	50 L	77-94.6	35-43	45	900	110V/60Hz 220V/50Hz	TC22 Body	890*350*460
FME60	60L	85.8-121	39-55	-	-	-	Handy	580*380*475
FME60B	60 L	85.8-121	39-55	45	900	110V/60Hz 220V/50Hz	TC22 Body	890*380*475

1.2.2.2 Technical characteristics Electric Food Mixer FME Single Shaft Rotary Tank Model

Model	volume	Mixing capacity		Rotation speed (R.P.M.)	Rated power (W)	Power supply	Power Unit	AxBxC Size (mm)
		Lb	Kg					
FME10T	10L	14.3-16.5	6.5-7.5	-	-	-	Handy	440*270*370
FME10TB	10L	14.3-16.5	6.5-7.5	45	300	110V/60Hz 220V/50Hz	TC8 Body	690*270*370
FME20T	20L	28.6-35.2	13-16	-	-	-	Handy	490*300*420
FME20TB	20L	28.6-35.2	13-16	45	300	110V/60Hz 220V/50Hz	TC8 Body	740*300*420
FME30T	30L	44-55	20-25	-	-	-	Handy	520*330*420
FME30TB	30L	44-55	20-25	45	550	110V/60Hz 220V/50Hz	TC12 Body	770*330*420
FME40T	40L	57.2-77	26-35	-	-	-	Handy	540*320*420
FME40TB	50L	57.2-77	26-35	45	550	110V/60Hz 220V/50Hz	TC12 Body	790*320*415
FME50T	50L	77-94.6	35-43	-	-	-	Handy	610*325*455
FME50TB	50L	77-94.6	35-43	45	900	110V/60Hz 220V/50Hz	TC22 Body	860*325*455
FME60T	60L	85.8-121	39-55	-	-	-	Handy	610*350*475
FME60TB	60L	85.8-121	39-55	45	900	110V/60Hz 220V/50Hz	TC22 Body	860*350*475

1.2.2.3 Technical characteristics Electric Food Mixer FME Twin Shafts Fix Tank Model

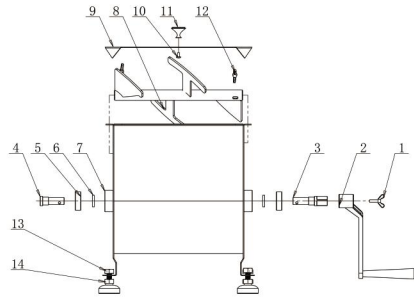
Model	volume	Mixing capacity		Rotation speed (R.P.M.)	Rrated power (W)	Power supply	Power Unit	AxBxC Size (mm)
		Lb	Kg					
FME20D	20L	28.6-35.2	13-16	-	-	-	Handy	500*330*329
FME20DB	20L	28.6-35.2	13-16	45	300	110V/60Hz 220V/50Hz	TC8 Body	760*330*329
FME30D	30L	44-55	20-25	-	-	-	Handy	520*406*366
FME30DB	30L	44-55	20-25	45	550	110V/60Hz 220V/50Hz	TC8 Body	770*406*366
FME40D	40L	57.2-77	26-35	-	-	-	Handy	590*400.5*375.8
FME40DB	40L	57.2-77	26-35	45	550	110V/60Hz 220V/50Hz	TC12 Body	850*400.5*375.8
FME50D	50L	77-94.6	35-43	-	-	-	Handy	650*430*391
FME50DB	50L	77-94.6	35-43	45	900	110V/60Hz 220V/50Hz	TC12 Body	900*430*391
FME60D	60L	85.8-121	39-55	-	-	-	Handy	690*480*401
FME60DB	60L	85.8-121	39-55	45	900	110V/60Hz 220V/50Hz	TC22 Body	940*480*401

CHAPTER 2

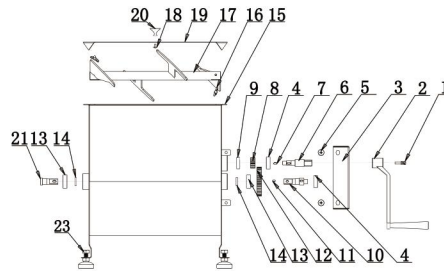
INSTALLATION

2.1 Exploded View and Spare Parts List

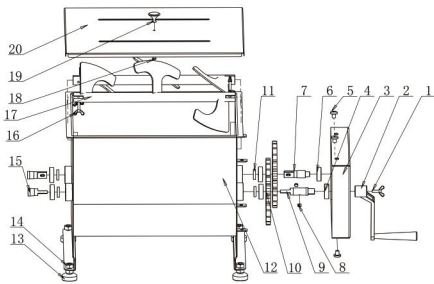
2.1.1 FMM Exploded View



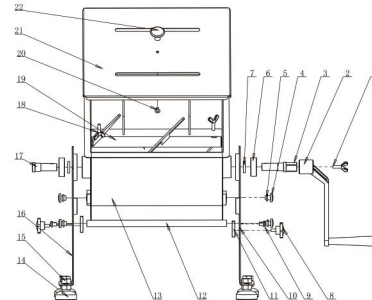
FMM10



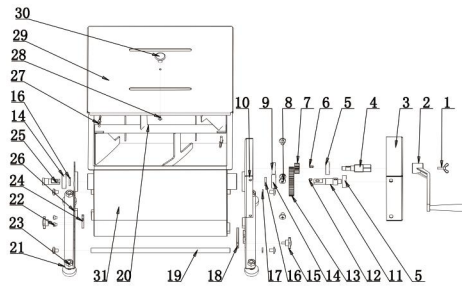
FMM-20/30/40/50/60



FMM-20D/30D/40D/50D/60D



FMM-10T



FMM-20T/30T/40T/50T/60T

2.1.2 Spare Parts List

FMM10 PARTS LIST		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Front axle	1
4	Backshaft	1
5	Bearing	2
6	Hydraulic Oil seal	2
7	Body assembly	1
8	Mixing axis assembly	1
9	Cover	1
10	Screw	1
11	Cover handle	1
12	Butterfly screw	2
13	Nut	8
14	Feet	4

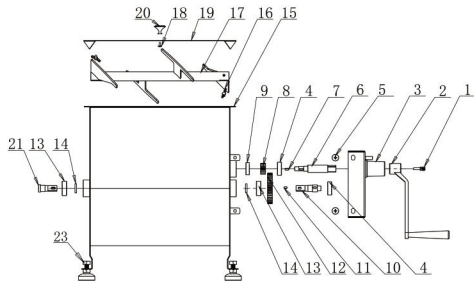
FMM-20 /30/40/50/60 PARTS LIST		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Gear box assembly	1
4	Bearing	2
5	Screw	4
6	Small gear shaft	1
7	Flat key	1
8	Small gear	1
9	Bearing	1
10	Big gear shaft	1
11	Flatkey	1
12	Big gear	1
13	Bearing	2
14	Hydraulic Oil seal	2
15	Body assembly	1
16	Butterfly screw	2
17	Mixing axis assembly	1
18	Screw	1
19	Cover	1
20	Cover handle	1
21	Backshaft	1
22	Feet	4
23	Nut	8

FMM-20D/30D/40D /50D/60D PARTS LIST		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Gear box assembly	1
4	Bearing	5
5	Screw	4
6	Bearing	1
7	universal driving shaft	1
8	Flat key	2
9	square shaft	1
10	Gear	2
11	Hydraulic Oil seal	4
12	Body assembly	1
13	Feet	4
14	Hex Nut	8
15	Backshaft	2
16	Butterfly screw	4
17	Mixing axis assembly	2
18	Screw	1
19	Cover handle	1
20	Cover	1

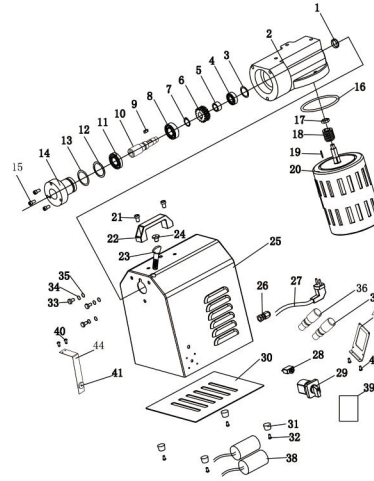
FMM-10T PARTS LIST		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Front axle	1
4	Screw	4
5	Spring washer	4
6	Bearing	2
7	Hydraulic Oil seal	2
8	Locking nut	2
9	Screw	4
10	Front abutment plate assembly	1
11	Adjust slider	2
12	Pull rod	2
13	Body assembly	1
14	Feet	4
15	Hex Nut	8
16	Back abutment plate assembly	1
17	Backshaft	1
18	Butterfly screw	2
19	Mixing axis assembly	1
20	Screw	1
21	Cover	1
22	Cover handle	1

FMM-20T/30T/40T/50T/60T		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Gear box assembly	1
4	Small gear shaft	1
5	Bearing	1
6	Flat key	1
7	Small gear	1
8	Screw	8
9	Bearing	1
10	Front abutment plate assembly	1
11	Big gear shaft	1
12	Flat key	1
13	Big gear	1
14	Bearing	2
15	Nut	2
16	Hydraulic Oil seal	2
17	Spring washer	4
18	Locking nut	1
19	Pull rod	2
20	Mixing axis assembly	1
21	Feet	4
22	Screw	2
23	Hex Nut	8
24	Adjust slider	1
25	Backshaft	1
26	Back abutment plate assembly	1
27	Butterfly screw	2
28	Screw	1
29	Cover	1
30	Cover handle	1
31	Body assembly	1

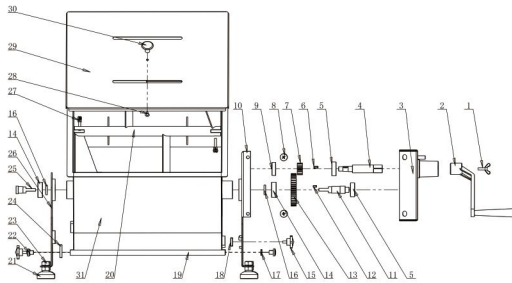
2.2.1 FME Explored View



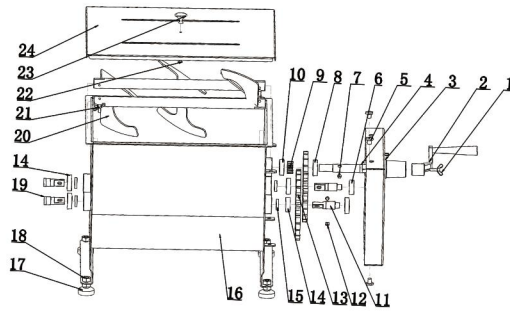
**FME-10/20/30/40/50/60
FME-10B/20B/30B/40B/50B/60B**



TC BODY



**FME-20T/30T/40T/50T/60T
FME-20TB/30TB/40TB/50TB/60TB**



**FME-10D/20D/30D/40D/50D/60D
FME-10DB/20DB/30DB/40DB/50DB/60DB**

2.1.2 Spare Parts List

FME-10/20/30/40/50/60 FME-10B/20B/30B/40B/50B/60B		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Gear box assembly	1
4	Bearing	2
5	Screw	4
6	Small gear shaft	1
7	Flat key	1
8	Small gear	1
9	Bearing	1
10	Big gear shaft	1
11	Flatkey	1
12	Big gear	1
13	Bearing	2
14	Hydraulic Oil seal	2
15	Body assembly	1
16	Butterfly screw	2
17	Mixing axis assembly	1
18	Screw	1
19	Cover	1
20	Cover handle	1
21	Backshaft	1
22	Feet	4
23	Nut	8

FME-20T/30T/40T/50T/60T FME-20TB/30TB/40TB/50TB/60TB		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Gear box assembly	1
4	Small gear shaft	1
5	Bearing	1
6	Flat key	1
7	Small gear	1
8	Screw	8
9	Bearing	1
10	Front abutment plate assembly	1
11	Big gear shaft	1
12	Flat key	1
13	Big gear	1
14	Bearing	2
15	Nut	2
16	Hydraulic Oil seal	2
17	Spring washer	4
18	Locking nut	1
19	Pull rod	2
20	Mixing axis assembly	1
21	Feet	4
22	Screw	2
23	Hex Nut	8
24	Adjust slider	1
25	Backshaft	1
26	Back abutment plate assembly	1
27	Butterfly screw	2
28	Screw	1
29	Cover	1
30	Cover handle	1
31	Body assembly	1

Note: Please see our meat grinder instruction for TC series information

2.1.2 Spare Parts List

FME-10D/20D/30D/40D/50D/60D FME-10DB/20DB/30DB/40DB/50DB/60DB		
No.	Name	Qty.
1	Butterfly screw	1
2	Handle	1
3	Gear box assembly	1
4	Small gear shaft	1
5	Screw	4
6	Bearing	2
7	Flat key	1
8	Bearing	1
9	Small gear	1
10	Bearing	1
11	Universal driving shaft	2
12	Flatkey	2
13	Gear	2
14	Bearing	4
15	Hydraulic Oil seal	4
16	Body assembly	1
17	Feet	4
18	Hex nut	8
19	Backshaft	2
20	Mixing axis assembly	2
21	Butterfly screw	2
22	Screw	1
23	Cover handle	1
24	Cover	1

TC BODY			
No.	Name	Qty.	CE
1	Oil dam	1	
2	Driving box	1	
3	Washer	1	
4	Bearing	1	
5	Bush	1	
6	Worm gear	1	
7	Shaft ring	1	
8	Bearing	1	
9	Flat key	1	
10	Worm axle	1	
11	Framework oil sealing	1	
12	Washer	1	
13	Seal	1	
14	Link sleeve	1	
15	Hex. screw	3	
16	Seal	1	
17	Hex. nut	1	
18	Worm bush	1	
19	Flat key	1	
20	Motor	1	
21	Hex.screw	5	
22	handle	1	
23	Locking bolt	1	
24	Oil sealing bolt	1	
25	Shell	1	
26	Cable bush	1	
27	Plug	1	
28	Overload protection switch	1	
29	Forward and reverse switch	1	
30	Board	1	
31	Rubber feet	4	
32	Bolt	4	
33	Bolt	3	
34	Spring washer	3	
35	Flat key	3	
36	Start switch	1	option
37	Emergency switch	1	option
38	Capacitance	1	option
39	Induction circuit board	1	option
40	Screw	3	option
41	magnet	1	option
42	Screw	2	option
43	Induction fixing piece	1	option
44	Induction piece	1	option

Note:Please see our meat grinder instruction for TC series information

CHAPTER 3

USAGE

3.1 USAGE

First Time Use

- Unpack and inspect your machine immediately after receipt. If there are any latent defects or damage to the machine then immediately contact your supplier. Save all packaging materials in case the machine needs to be returned or inspected by the freight carrier.
- Remove any protective film from all surfaces (if applicable).
- Read this instruction manual completely before attempting to install and operate this product. When in doubt, contact your supplier.
- Before using the appliance for the first time, it is recommended to clean the appliance according to instructions (see chapter "Cleaning and Maintenance").

Operation

- Remove the lid from the machine.
- Add your products from the top. Do not exceed the recommended maximum load.
- Place the lid back on top.
- Rotate the drive arm to mix your products. Repeat this process until all ingredients are evenly distributed.
- Remove the product from the bowl.
- Always clean the appliance after use (see chapter "Cleaning and Maintenance").

CHAPTER 4

MAINTENANCE

- Maintenance and repairs should only be done by a certified technician.
- **ATTENTION!** This device and its parts must be cleaned frequently and properly. Hazardous bacteria may manifest if not cleaned correctly. Use a detergent which is suited for meat processing equipment.
- **ATTENTION!** Never use aggressive cleaning agents or abrasives. Do not use solvents or petrol based cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use a food safe detergent instead.
- **ATTENTION!** Do not use any scourer and sharp or pointed objects during cleaning, this may cause damage to the machine.
- **ATTENTION!** Never hose down the machine or immerse it in water or any other liquid. Do not use a steamer to clean the appliance. Instead, wipe down the exterior with a damp cloth.
- Remove the handle, axle and paddle assembly before cleaning.
- Use a wooden or plastic spatula to remove any large mixing residue from the bowl.
- Clean the inside and the parts with a brush or sponge and warm soapy water (not in the dishwasher). Then rinse under the tap to remove any residues. Always allow the parts and accessories to dry after cleaning, or dry using a soft cloth.
- Reassemble all parts in opposite sequence.

CHAPTER 5 STORAGE

- Make sure the appliance is cleaned properly before storage.
- Store in a cool and dry place.

CHAPTER 6 DISCARDING

- When discarding the appliance, do so in compliance with local, state and national regulations.

CHAPTER 7 GUARANTEE

Thank you for using our products, our company will follow related provisions from our "Algemene Voorwaarden", and provide you services when you can show us the invoice.

We provide 12-month warranty from the date of purchase (invoice date). In the warranty period, our company is responsible for free parts if there is a device fault or quality problem of spare parts under correct operation.

The following is not included in the free service:

1. Damages result from transportation, installation, improper connections.
2. Component damages caused by failing to provide power and voltage as required in technical data.
3. Damages caused by disassembling products, adjust or change the mechanical and electrical structures without permission.
4. Damage caused by improper operation, cleaning and maintenance.
5. Non-man-made damage, such as damages from abnormal voltage, fire, building collapse, lightning, floods and other natural disasters, and damages from rats and other pests.
6. Failure in following the manual when operating.
7. Wearable and expendable parts.
8. Altered invoice or without invoice.

In line with our policy of continuous development, we reserve the right to alter the product, the packaging or the documentation without prior notice.

CHAPTER 8 POSSIBLE ANOMALIES

ANOMALY	CAUSE	SOLUTION
The machine do not start	<ul style="list-style-type: none">■ The circuit breaker on.■ The overload safty switch of motor work.■ Cable fuse broken.■ The cover not in the right position	<ul style="list-style-type: none">■ Push on circult breaker after 3 mins.■ Wait 5 min after motor temperiture down.■ Change cable fuse if needed.■ Put the cover in right position because we have safty switch working.
Big noise	Gear problem or not enough oil	Change gear or add oil
The machine stops while working	Stop of the fuse	Change the fuse with another on which has the same characteristics.

WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY



NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

PHONE _____ PURCHASE DATE _____

PROUDUCT MODEL: _____

Purchased for: Commercial use Personal use Other

Purchased by: _____

Products purchased from: Store Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU
PURCHASED TO VALIDATE WARRANTY

WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY



NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

PHONE _____ PURCHASE DATE _____

PROUDUCT MODEL: _____

Purchased for: Commercial use Personal use Other

Purchased by: _____

Products purchased from: Store Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU
PURCHASED TO VALIDATE WARRANTY