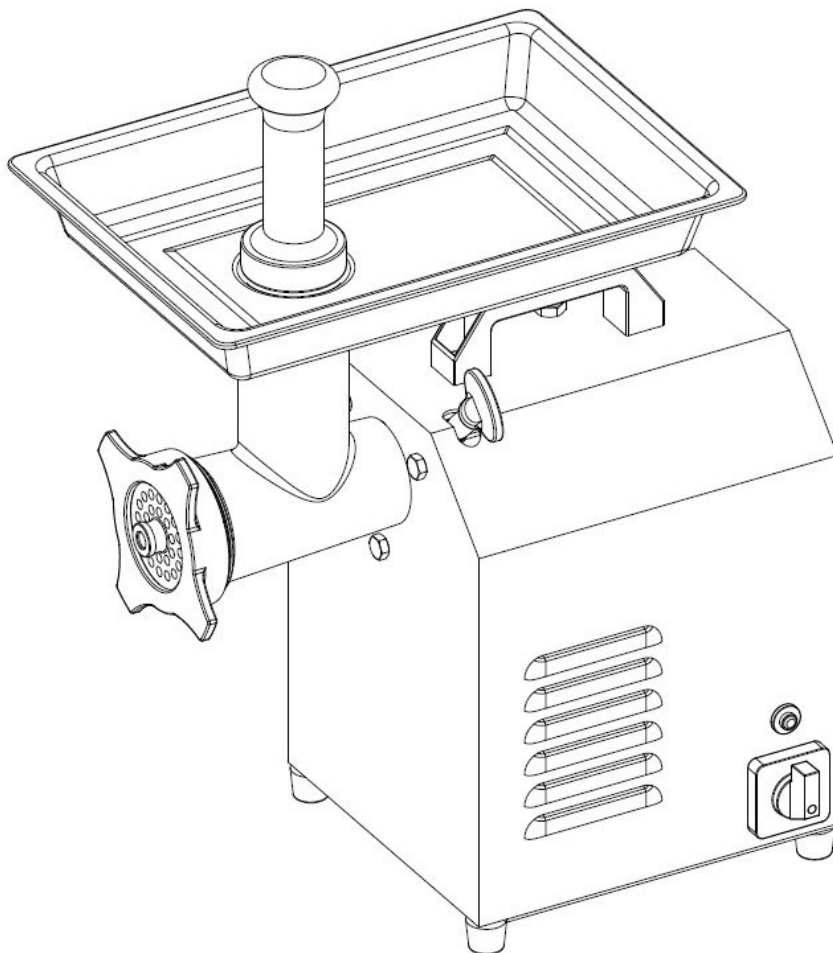


MEAT GRINDER/MINER OPERATION INSTRUCTION



Please read the instruction thoroughly before using the equipments for safety ,please keep it for future reference

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CHAPTER 1 COMPANY BRIEF INTRODUCTION

Thanks for choosing our machines, we are a company who specialized in food processing machines field for many years, the main products are spiral mixer,meat grinder/mincer,meat slicer, sausage stuffer/filler and so on. with the strength of good quality and After-sales service ,we won reputation from the customers all around the world

CHAPTER 2 PRODUCTION INTRODUCTION

We have the perfect meat grinder which come in Full stainless steel construction the size from the kitchen-friendly #8 Electric Meat Grinder that is both attractive and powerful, to the high-output 2 HorsePower, suit different customers needs

1.MACHINE TRAIT

- 1) Full stainless steel construction Mirror polish surface Good looking .
- 2) Powerful motor ,High output
- 3) The machine is equipped with Forward and reverse switch **(it should be used when the jam happens)** and reset button
- 4) The machine has 2 stainless steel mesh plates (Φ6mm, Φ8mm) 1 cutter and 1 plastic nozzle .
- 5) Compact size ,save space ,no sharp edge design
- 6) CE approved .

2 .Safety Precautions

Improper usage of this equipment can result in injury and damage.

It should only be connected to right mains power sources.

Please read the instruction thoroughly before using the equipments for safety ,and keep it for future reference

WARNING :

- 1) NEVER OPERATE THE GRINDER/MINCE DRY –NO MEAT LOADED
- 2) IT IS RECOMMENDED THAT AFTER 45 MINUTES OF CONTINUOUS USE THE GRINDER IS SWITCHED OFF AND ALLOWED TO COOL IT DOWN
- 3) Remember to unplug the machine every time it is cleaned, Do not spray or use liberal amounts of water to clean machine
- 4) IMPROPER installation of cutter and mesh plate can result in damage , you are requested to install them correctly
- 5) The following products must NOT be processed with this grinder/mincer ,Non-food products, or products on the bone/skin .
- 6) Never feed meat products in to the grinder/mincer with your fingers or grab it whilst it is being minced - Always feed the meat products using the plastic plunger provided
- 7) Never switch on the grinder while debugging the parts that in grinder head
- 8) Take the Silicone off from the grinder before using the equipment .
- 9) The mincer must be mounted on a plain, horizontal, non slip and stable work surface
- 10) The mains plug and the mains cable should be inspected for damage. Never operate the grinder if the plug or cable is damaged
- 11) The mains socket should be within easy reach of the operator for quick disconnection in case of emergency or when cleaning Replacement of the mains cable, plug or fuse must be done by a qualified electrical Engineer .

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CHAPTER 3 CLEANING AND OPERATION

1.CLEANING (First use/ daily use)

You should clean the grinder when you first use it and also at the start of every day. This is important because it ensures the parts in contact with the food are hygienically clean – Remember to unplug the machine every time it is cleaned.

All the parts which have been dismantled,, should be cleaned by:

- 1) Use clean hot water to remove as much of the larger meat debris / contamination as possible
- 2) Clean with a brush and suitable detergent solution As approved for use with meat processing equipment.

Note. This is to dissolve and remove the fats, oils and proteins which bacteria can feed on.

- 3) Rinse again with clean warm water to remove the detergent solution, oils, fats and proteins.
- 4) Product can be Air dried. Ensure all parts are dry before reassembly and mincing

Below are the disassembly steps should be followed up



- 1.Remove Meat Tray by twisting & lifting
2. Unscrew lock nut
3. Remove mincer plate
4. CAREFULLY remove cutter the blade ,its edges are sharp



- 5.Pull out worm ,you can see a nylon washer on it,don't miss it .
- 6.Remove worm housing,holding the weight whilst undoing locking nuts

INSTALLATION

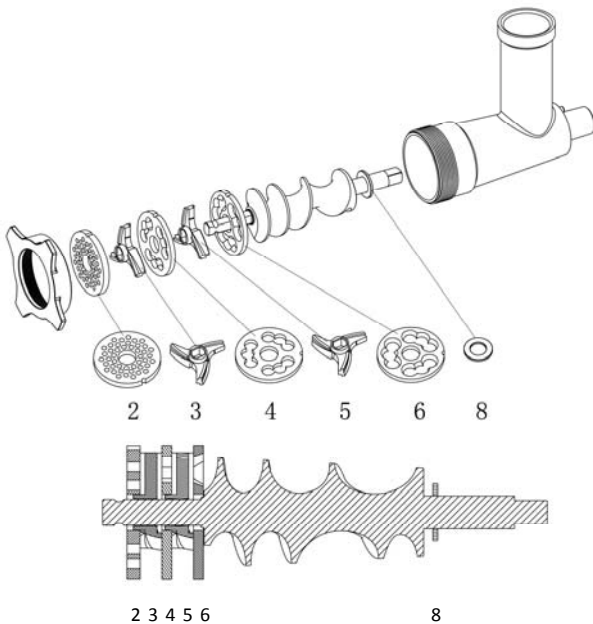
Aftering cleaning ,assembly the parts should be as per following steps:

NOTE : When refitting the grinder worm its square drive socket must engage with the square drive on the grinder /mincer body.



1. Refit the worm housing holding the weight whilst doing up the locking nuts do not over-tighten
2. Insert the worm - The worm must engage with the square drive on the mincer, DO NOT forget to put on the nylon washer first .
3. CAREFULLY fit the cutter on to the worm shaft. Ensure, The squares are located The edge of the cutter faces outwards, towards you
4. Refit the mincer plate It has a location slot which has to be inline with a pin at the top of the worm housing.
5. Fit the locking nut and hand tighten - Do not use excessive force or tools.
6. Push fit the Meat Tray on to the worm housing

Meat grinder TC22 I (5 blades) how to assemble the blades ?

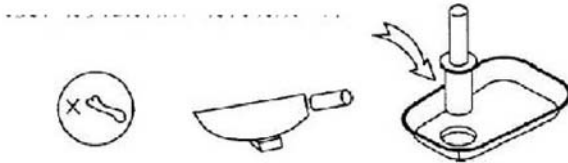


- | |
|--|
| 2---Mesh Plate |
| 3---Cutting knife |
| 4---Mesh Plate(dia:15mm)
802P22515 |
| 5---Cutting knife |
| 6--- Mesh Plate(dia:16mm)
() 802P22515 |
| 8---Nylon washer |

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How to use the Meat Grinder/Mincer

Once the mincer is cleaned and ready to use, plug the mains in (**right mains power sources**). Add the diced meat to the tray and gently feed into the hole with the plastic plunger, do not force the meat down, switch on the grinder
Continue to push the product into the opening with the plastic plunger.



When all of the meat product has been minced switch the mincer off immediately

If the mincer stalls, reverse the worm

NOTE! If this FAILS to clear the obstruction, switch off the mincer,
remove the mains plug and clean the mincer.

CHAPTER 4 MAINTENANCE AND STORAGE

Problem Solving

1.If the meat comes out in a mashed or crimped condition:

Check	Solution:
The locking nut is loose	Tighten the locking nut by hand
The mincer plate is not blocked	Clean the blade set
Cutting set is not worn out or blunt	Replace the cutting set
The blades are not assembled correctly	Reassemble the blades

2.Is there a loud and scratching or grinding noise

Check	Solution
Locking nut is tightened too much	Slightly loosen the locking nut

3 If the worm is not turning - Switch off the mincer to avoid overheating

Check	Solution
It is not jammed by bones or foreign materials	Switch off the mincer and remove the unsuitable material from worm housing.

MAINTENANCE

1. Strictly according to the instructions to operate the equipment, will greatly prolong its service life,

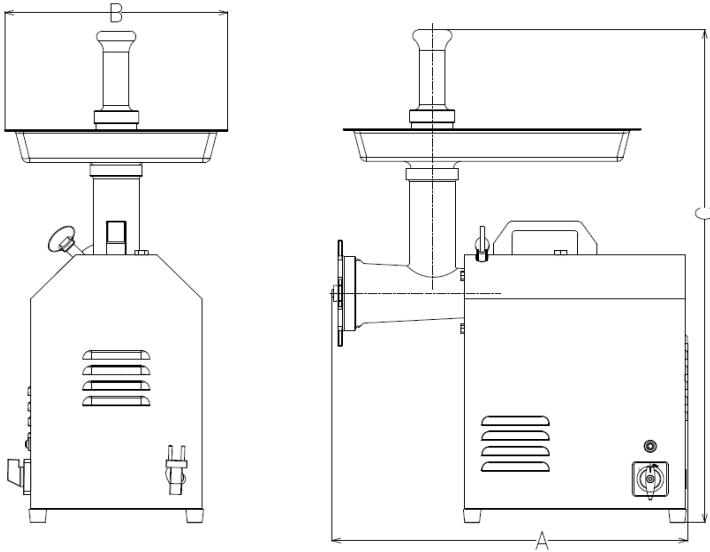
THE MANUFACTURER SHOULD NOT BE RESPONSIBLE FOR THE DAMAGE WHICH CAUSED BY IMPROPER OPERATION

2. THIS EQUIPMENT SHOULD BE STORED IN CLEAN AND DRY AREA DO NOT EXPOSE THIS EQUIPMENT TO RAIN OR MOISTURE

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

CHAPTER 5 PRODCUTS EXPLODED VIEW

MODEL	RATED VOLTAGE	RATED POWER	INPUT POWER	WATERPROOF LEVEL	OUTPUT	N.WEIGHT
TC8/TC8 I	220-240V/50HZ 110V/60HZ	300W	550W	IPX1	80Kgs/Hour	20.5kgs
TC12/TC12 I	220-240V/50HZ 110V/60HZ	550W	735W	IPX1	150 Kgs/Hour	24.5 Kgs
TC22	220-240V/50HZ 110V/60HZ	900W	1100W	IPX1	250 Kgs/Hour	31kgs
T22 I	220-240V/50HZ 220V/60HZ 380V/50HZ 415V/50HZ	900W	1100W	IPX1	300kgs/Hour	33kgs
TC32	220V/60HZ 380V/50HZ 415V/50HZ	1500	1800W	IPX1	320Kgs/Hour	67kgs

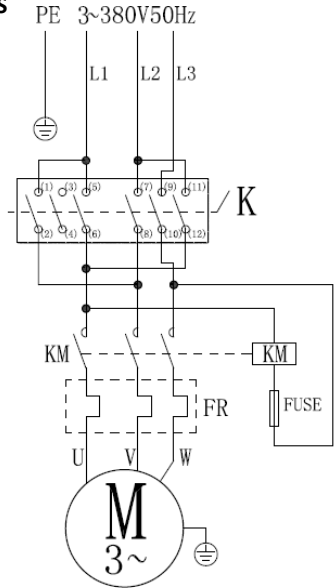


MACHINE SIZE

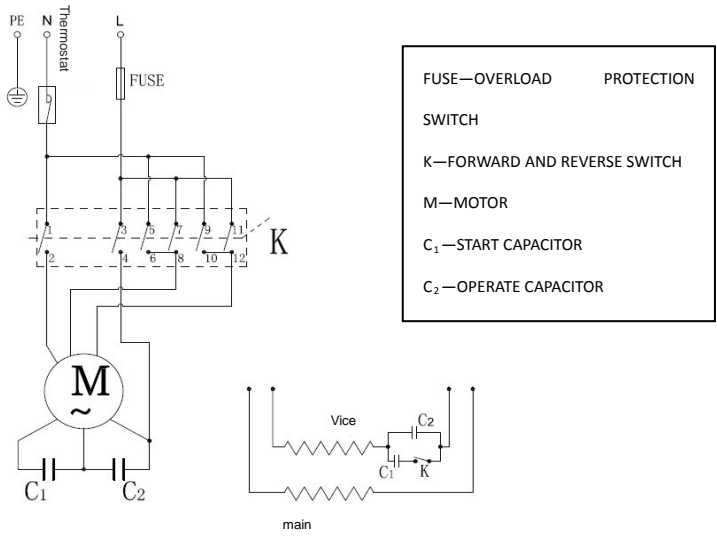
MODEL	A	B	C
TC32	710mm	330mm	585mm
TC22	490mm	305mm	607mm
TC12	420mm	265mm	548mm
TC8	370mm	250mm	490mm

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**CIRCUIT DIAGRAM OF THREE PHASES
MEAT GRINDER(TC221 /TC32/TC42**

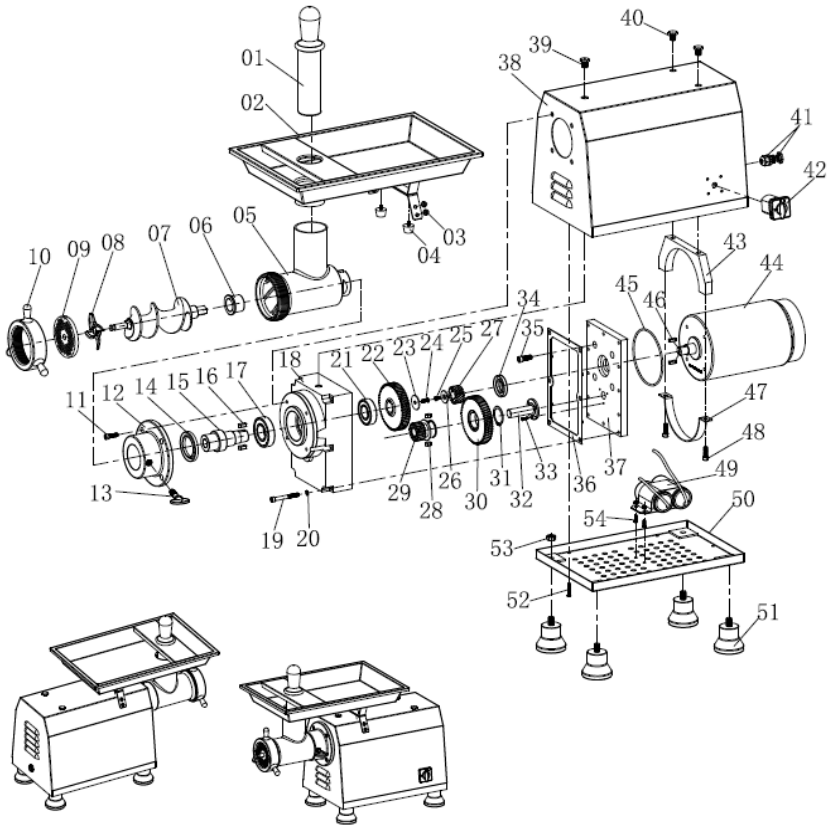


CIRCUIT DIAGRAM OF SINGLE PHASE MEAT GRINDER TC8/TC12/TC22/TC221/TC32



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Prodcuts exploded view Meat mincer TC32



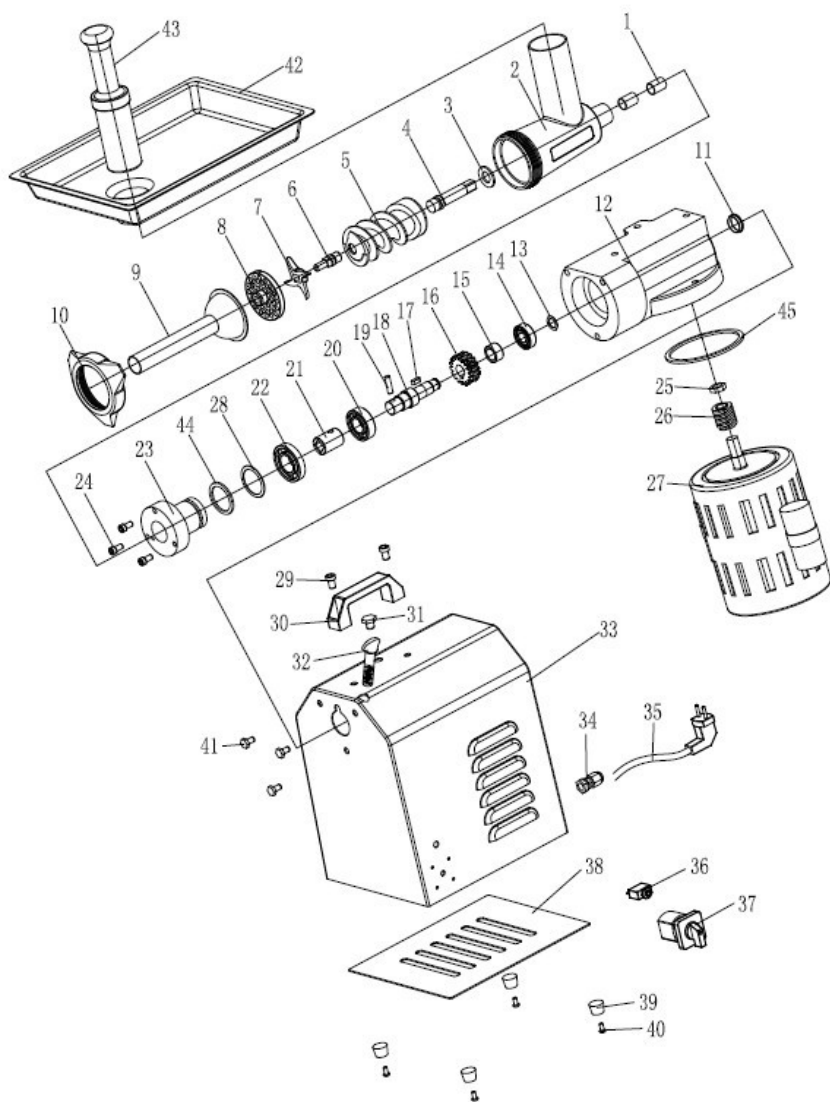
NO	Name	quantity (PCS)
01	Plastic Plunger (pusher)	1PCS
02	stuff tray	1PCS
03	screws	4PCS
04	mat	2 PCS
05	grinder head	1 PCS
06	copper bush	1 PCS
07	Propeller	1 PCS
08	cutting knife (cutter)	1 PCS
09	pressure plate(mesh plate)	1 PCS
10	Locking nut	1 PCS
11	innerhexangular screw	4 PCS

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

12	Link sleeve	1 PCS
13	screws	1 PCS
14	framework oil seal	1 PCS
15	coupling shaft	1 PCS
16	Flat key	2 PCS
17	Bearing	1 PCS
18	gear box	1 PCS
19	innerhexangular bolt	6 PCS
20	Sping washer	6 PCS
21	Bearing	1 PCS
22	Gear	1 PCS
23	B Waheer B	1 PCS
24	screws	1 PCS
25	screws	1 PCS
26	Washer A	1 PCS
27	Gear	1 PCS
28	Flat key	2 PCS
29	Gear	1 PCS
30	Gear	1 PCS
31	Ring	1 PCS
32	Gear shaft	1 PCS
33	screws	3 PCS
34	Framework oil seal	1 PCS
35	innerhexangular screws	4 PCS
36	sealing gasket	1 PCS
37	BLOCK	1 PCS
38	Body	1 PCS
39	screws	PCS
40	screw	2 PCS
41	cable	1 PCS
42	Forward and reverse switch	1 PCS
43	support	1 PCS
44	Motor	1 PCS
45	O ring	1 PCS
46	flat key	2 PCS
47	ring	1 PCS
48	screws	2 PCS
49	capacitor	
50	bottom cover	1 PCS
51	support feel	4 PCS
52	screws	6 PCS
53	nuts	4 PCS
54	Screws	1 PCS

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

Prodcuts exploded view(TC8/TC12/TC22/22I)

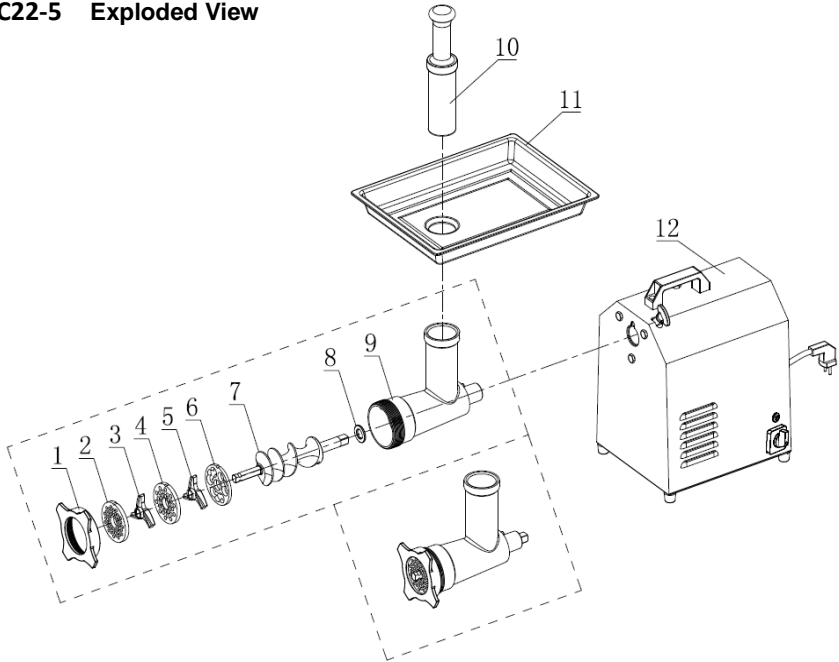


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No.	Item no.	Name	quantity
1	80200701	Copper bush	2
2	80200702	Grinder Head	1
3	80200703	Nylon washer	1
4	80200704	Bearing	1
5	80200705	Propeller	1
6	80200706	Shaft pin of Propeller	1
7	80200707	Cutting Knife	1
8	80200708	Pressure plate(mesh plate)	1
9	80200709	Funnel	1
10	802007010	Trefoil Nut (locking nut)	1
11	802007011	Oil sealing cover	1
12	802007012	Driving box	1
13	802007013	Washer	1
14	802007014	Bearing	1
15	802007015	Bush	2
16	802007016	Worm gear	1
17	802007017	Flat key	1
18	802007018	Worm axle	1
19	802007019	Elastic pin	1
20	802007020	Bearing	1
21	802007021	Square hole bush	1
22	802007022	Framework oil sealing	1
23	802007023	Link sleeve	1
24	802007024	inner hexangular bolt	3
25	802007025	Nut	1
26	802007026	Worm bush	1
27	802007027	Motor	1
28	802007028	Washer	1
29	802007029	Inner hexangular Bolt	2
30	802007030	Handle	1
31	802007031	Oil sealing bolt	1
32	802007032	Locking bolt	1
33	802007033	Shell	1
34	802007034	Cable bush	1
35	802007035	Plug	1
36	802007036	Overload protection switch	1
37	802007037	Forward and reverse switch	1
38	802007038	Board	1
39	802007039	Rubber feet	4
40	802007040	Bolt	4
41	802007041	Bolt	3
42	802007042	Stuff tray	1
43	802007043	Pusher	1
44	802007044	seal	1
45	802007045	Washer	1
46	802007046		1

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

TC22-5 Exploded View



- 1 Locking nut
- 2 Pressure plate
- 3 Cutting knife
- 4 Mesh plate (Φ 15mm) 802P22515
- 5 Cutting knife
- 6 Mesh plate (Φ 16mm) 802P22516
- 7 Propeller
- 8 Nylon Washer
- 9 Grinder head
- 10 Plastic plunger (pusher)
- 11 Stuff tray
- 12 Body

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY



NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

PHONE _____ PURCHASE DATE _____

PRODUCT 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
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