

Commercial Meat Grinder USER MANUAL

1. Product introduction

TB22 meat mincer that we carefully design and manufacturing company with moving the meat mincer ,The meat mincer will be able to pork、bef,mutton and other meat .Local rational structure ,performance ,reliability ,high efficiency ,nice and ease to operate .Is the ideal equipments of restaurant 、 hotel、 dining room 、 food processing business enterprise .

2. Technical specification

ITEM	TT-M32	POWER	0.65KW
Rated Input Power	0.85KW	Production	220Kg
Voltage	220~	Dimensions	445X250X450MM
Rated Frequency	50Hz	N.W	36Kg

3. Operation and Maintenance

- 1、 Wether checking power supply electric voltage requests with name plate mutually and consistently or not ,AC outlet whether the credibility connects a ground of production.
- 2、 Before connecting power supply machine ,take out the hand wheel ,meat discharge plate ,knife and propeller etc. Loose the clamp pin take out the whole set of the grinding sleeve for cleaning .To put on power supply ,press button start machine ,face a grinding sleede to check principal axis working direction ,confirming the principal axis in negative the hour hand direction shut down after revolving ,again will unload of the spare parts re-packs up .
- 3、 Before the machine start-up make sure the grinding sleeve is locking ,the hand wheel do not tweak too tighten ,after the machine working adjust to a suitable ways.
- 4、 The meat must without bone and skin ,without anything sundries and nuggets.If those come into the machine will broken the machines.You’d better make the meat size like 40mmX40mm,this can raise a meat mincer efficiency.
- 5、 Steak meat into the machine smoothly ,as long as the meat is not appropriate in pieces remain in the mouth feed a phenomenon. If there have been inadvertently blocked the next bing pieces I expected ,the machine can be used in a ccordance with the Cypriot pieces of plastic rods,not directly by hand .If stuck in ,it should be shut down trouble shooting ,may continue to use.
- 6、 After long term use of machinery when the meat is not found or smooth,low efficiency ,we should first check whether the row was roupy meat plate or other foreign body obstruction ,meat inspection row-and –mouth whether the knife wean .If not for these reasons to consider the supply voltage is not normal .
- 7、 The machine can not put inverted ,otherwise the oil will drive out from the machine top stomata.Top of the machine oil –hole found leak oil ,which is being plugged pore, the machine than stand by wire be clear to pore .Oil and about a half a year each plus 0.5Kg.
- 8、 Power cut off after use ,will be unloaded the whole set of the meat mincer head and the inside parts ,can remove all tha activities of parts out clean .
- 9、 On the machine to clean ,ventilation,electrical appliances so that hot exposed to moisture,to prevent electric shock accident .

