

OPERATION INSTRUCTION FOR HFM-STYLE MEAT MINCER



INTRODUCTION

- Thanks for using HFM-style stainless steel meat mincer. The appliance can be operated easier and more safe than other similar appliance.
- 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 maintainance 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
- In order to ensure the stability and safety of the production, the appliance has passed through dielectric voltage withstand test, earth resistance test, power leakage test and normal temperature test before leaving factory.

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1 INFORMATION ABOUT THE APPLIANCE

1.1 GENERAL WARNINGS

- The appliance must only be used by personnel who has carefully studied this manual and understood all the safety standards described herein.
- If there should be a turnover in **personnel**, it is **necessary** that this manual is carefully studied before using the appliance.
- Although **safety** devices are installed on the **appliance**, **avoid** touching the moving parts with your hands and avoid touching the appliance with wet hands.
- When cleaning or servicing the HFM-style meat mincer(safety protections removed) take into consideration all possible hazards-Residual Risks.
- When cleaning or servicing the appliance always concentrate on what you are doing and avoid any possible distractions.
- Check the electricity power cable on a regular basis (to avoid electrical hazards and twists in the cable **always** completely unwind it); a worn or damaged cable causes a dangerous electrical hazard; avoid pressing the cable with weights or leaving it on heated or sharp cutting **Surfaces** and avoid pulling the cable to remove the plug from the socket.
- If the HFM-style meat mincer has a presumed malfunction or does not work **correctly**, do

not use it or repair it. **Contact** the “Service Centre”.

- This appliance is designed for only mincing meat in the mincer. Do not use this appliance for **frozen** food or non-food products and do not insert any metallic objects into the mincer .

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

The HFM-style meat mincer is fitted out with electrical and mechanical safety protections that conform to the standards in force .These protections are for when the appliance is working and when it is being cleaned or serviced .However ,there are RESIDUAL RISKS that cannot be completely eliminated and are indicated by the **wording** CAUTION in this **manual**. **These** risks refer to the risk of being cut or injured when handling the blade on the HFM-style meat mincer while cleaning.

1.3 APPLIANCE DESCRIPTION

1.3.1 GENERAL DESCRIPTION

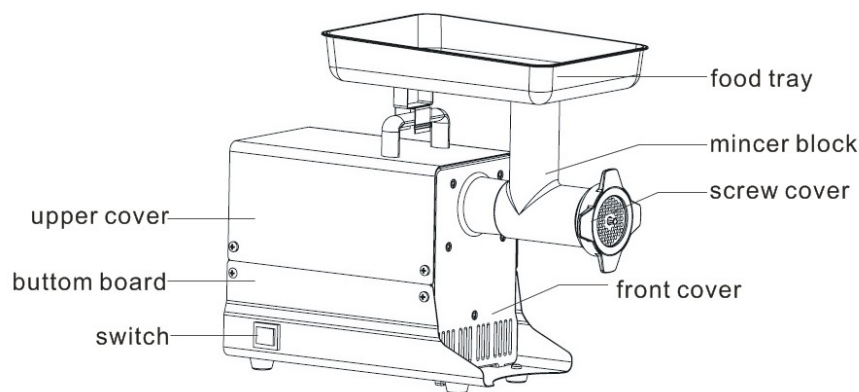
- We have designed and manufactured the HMF-style meat mincer guaranteeing;
- The maximum of hygiene thanks to a meticulous selection of the materials that come in contact with the food **product, and** thanks to the elimination of any sharp and rough edges that comes in contact with the **product, cleaning** is easy and thorough;
- The appliance can be easily stripped
- Robust and stable components and structure
- Maximum reduced noise level thanks to the geared transmission and oil bath
- Easy to handle

1.3.2 CONSTRUCTURE CHARACTERISTICS

The HFM-style meat mincer is made from stainless steel for food appliances. These metals are ideal regarding **hygiene, they** are also acid and salt resistant are also rust proof.

1.3.3 APPLIANCE COMPONENTS

FIG 1-General view of the HFM-style meat mincer



2 TECHNICAL DATA

FIG-2 TECHNICAL CHARACTERISTICS

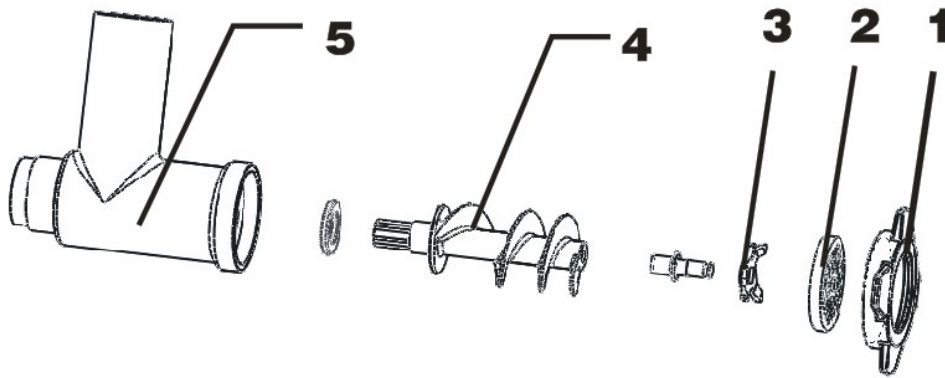
5 USING THE APPLIANCE

5.1 SETTING UP THE APPLIANCE FOR USE

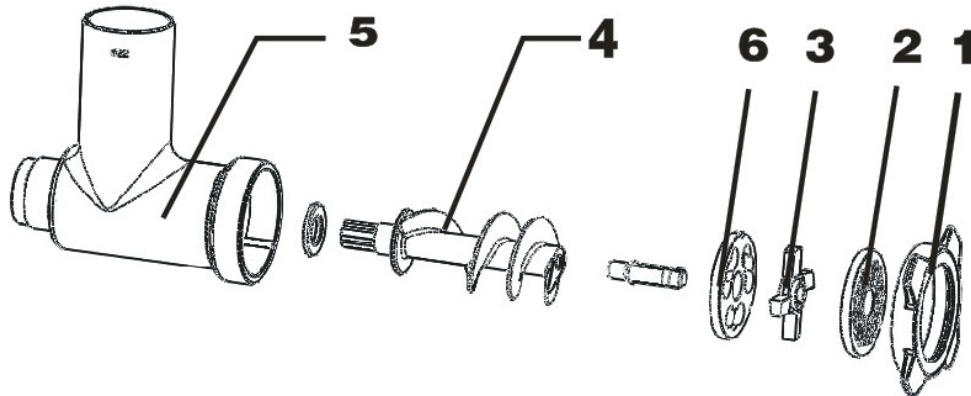
N.B **before** using the appliance **makes** sure all the components that can be removed are secured in **position** (see fig 6)

- Mount the mincer outlet and block 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.

HFM08/HFM12



HFM22/HFM32



HMF8/HMF12 MEAT MINCER INSTALLMENT PROCEDURE:

- 1) install shell(fig 5)into body,and install the knob into the hole of the front cover.
- 2) install screw feeder (fig4)into shell and make sure the placement of knob is right.
- 3) install knife on screw feeder and then install blade(fig 2)
- 4) All the components is fixed by heel cover to ensure the safety.

HMF22/HMF32 MEAT MINCER INSTALLMENT PROCEDURE:

- 5) install shell(fig 5)into body,and install the knob into the hole of the front cover.
- 6) install screw feeder (fig4)into shell and make sure the placement of knob is right.
- 7) install knife on screw feeder and then install blade(fig 2)
- 8) All the components is fixed by mincer block to ensure the safety.

5.2 FILLING THE MINCER(see fig5)

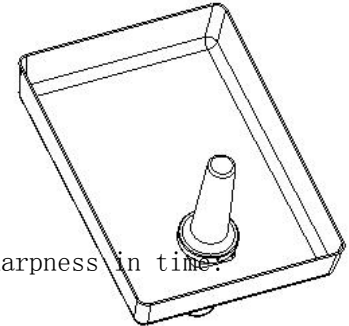
When using the mincer it is important that you stand in the correct position. **Do not** position yourself so that any part of your body comes In direct contact with the mincer when working.

FIG 5-fitting the

mincer

N.B The mincer must be filled when **working**. The procedure to follow is:

1. **Place** the food in the tray;
2. **Start** the mincer using the start button.
3. **Raise** the **pestle**; **feed** the meat into the **tube**; **Without** forcing use the pestle to push the meat into the opening.
4. **If** the meat suitably cut beforehand there should be no problems with the screw feeder, however, if there are problems tighten the lock nut until the meat is cut to desired size.
5. **So** both the disk and blade last longer and to maintain **their** sharpness in time.
 - **When** all the meat has been minced turn off the appliance;
 - **Blade** and disk must always be coupled.
6. Do not tighten the lock nut excessively;
7. Press the stop **button** **when** you have finished using the **appliance**, **then** strip the appliance and thoroughly clean both the opening and all other components.



6 REGULAR CLEANING

6.1 GENERALITIES

- The appliance clean must be cleaned at least once a day or if necessary more than once.
- **Scrupulously** clean all the various components of the **HMF style meat mincer** whether they come in direct contact with the food product or not.
- **Never** clean the **HMF style meat mincer** with a **pressurized water-jet**, **industrial cleaners**, and **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)

- 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, **always** in the direction indicated by the arrow.
- Now all the components can be washed using warm water (50 °C) and a neutral detergent. To clean the main structure use a damp cloth **remember** to frequently rinse
- The grater roller mounted on the **HFM-style meat mincer** should be **brushed** cleaned. **Carefully** clean the punched holes. Make sure all the components are completely dry before remounting them.

7 MAINTENANCE

7.1 GENERALITIES

Before servicing the appliance you must disconnect 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** replaces them.

7.3 POWER SUPPLY CABLE

Periodically check wear in the power cable and if necessary contact the "SERVICE CENTRE"

for a replacement.

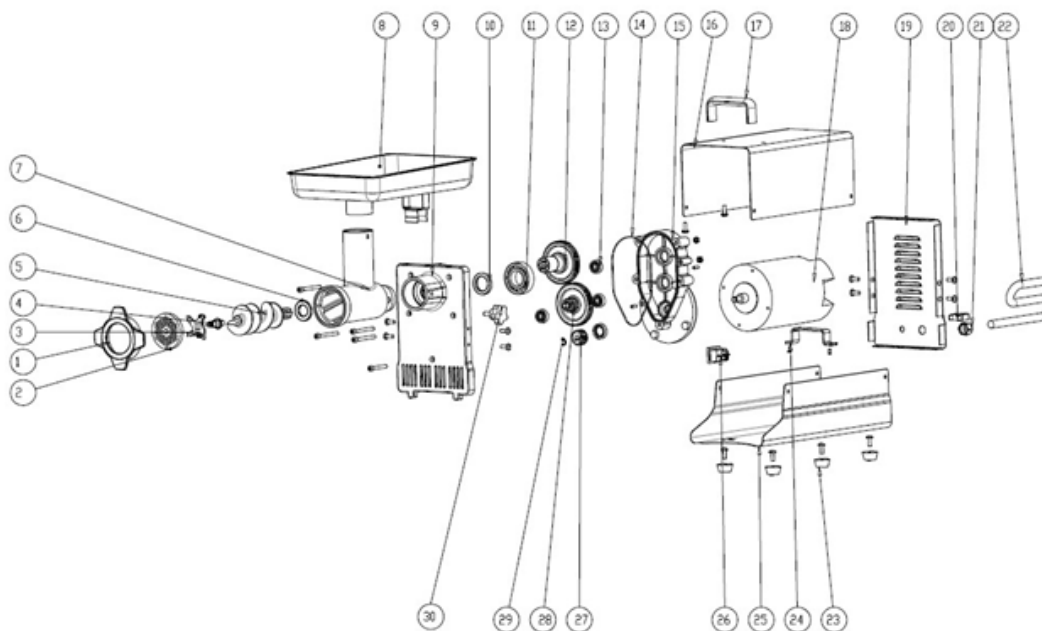
7.4 PUSH BUTTON LABEL

In time the label on the could become marked or even **damaged**. If this should happen contact the "SERVICE CENTRE" for a replacement.

7.5 DISK AND BLADE

Both the blade and disk can deteriorate in **time**. If this should happen contact the "SERVICE CENTRE" for original replacements.

8 EXPLOSIVE AND LIST



1	handpiece nut	2	pore plate	3	screwdrivers	4	blade shaft
5	spiralpush rod	6	nylon mat	7	Hand piece	8	food tray
9	Front cover	10	Oil seal	11	bearing	12	Spline shaft
13	bearing	14	O style ring	15	Back cover	16	Upper cover
17	handle	18	motor	19	back cover board	20	Overload switch
21	fixer	22	cable	23	feet	24	motor supplier
25	bottom board	26	On-off switch	27	Small gear	28	Dual gear
29	Check ring	30	handle				

11. ABONDON

9. 1 UNMAINTAINABLE

For some reason, the appliance could not be repaired. After ensuring the appliance could not

be used again, all the electric connection should be cut off.

9. 2 ABONDON

When the appliance could not be repaired, it should be abandoned. Please contact with waste treatment company, and recycle it.

12. PACKING LIST

MEAT MINCER ×1

PESTLE ×1

OPERATION MANUAL ×1

KNIFE ×1