

MEAT MINCER



USER MANUAL

MEAT MINCER

HAH5

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Introduction

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 maintenance so that the appliance can be used correctly maintaining its efficiency over time.

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1. Information about the appliance

1.1 General warnings

- The appliance must only be used by personnel who have 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.
- Before cleaning or servicing the appliance, disconnect the electricity power supply.
- When cleaning or servicing the HM-12/HM-22/HM-22A /HM-22B (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.
- WARNING—The machine should be repaired by manufacturer or agent if the machine faults.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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 putting heavy weight on the cable or leaving it on heated or sharp cutting surfaces and avoid pulling the cable to remove the plug from the socket.
- If the HM-12/HM-22/HM-22A/HM-22B seems to have a 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.
- Do not mince without using the pestle

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 (inflammable, corrosive or toxic) are used to clean the appliance.

1.2 Safety features installed

Safety features against electrical hazards conform to standards IEC/EN60335-2-64, whereas mechanical safety features conform to EN/IEC60335-2-64.

The HM-12/HM-22/HM-22A /HM-22B is fitted out with:

- Relay in the command circuit for restarting the appliance if there if there is a power cut;
- 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 HM-12/HM-22/HM-22A/ HM-22B while cleaning.

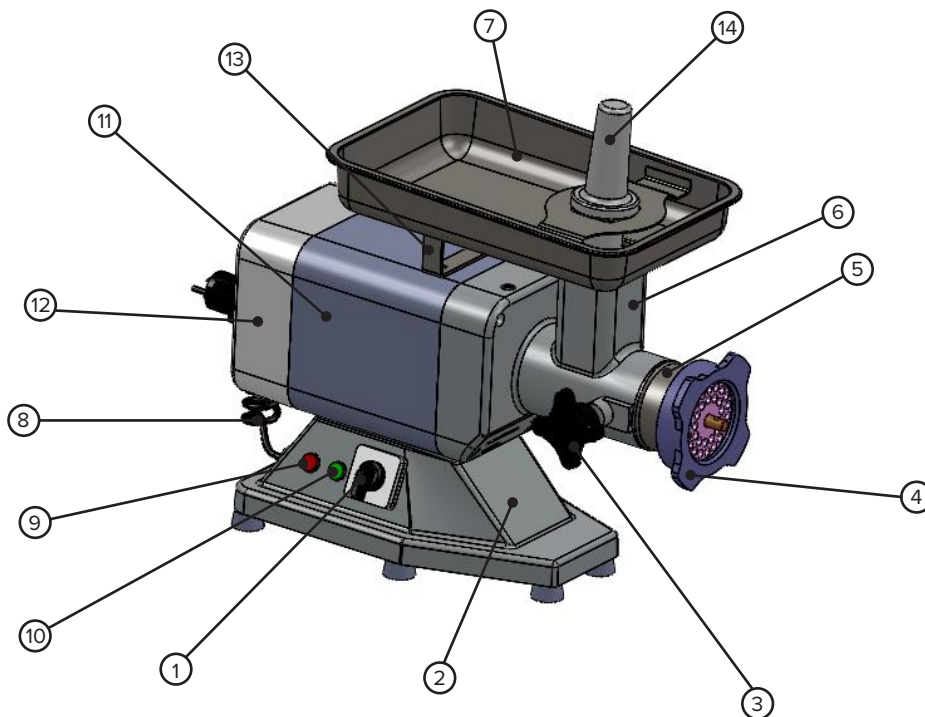
1.3 Appliance description

1.3.1 General description

- We have designed and manufactured the HM-12/HM-22/HM-22A/HM-22B guaranteeing;
- The maximum of safety when using, cleaning and servicing;
- The maximum of hygiene thanks to a meticulous selection of the materials that come in contact with the food, 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 Construction characteristics

The HM-12/HM-22/HM-22A/HM-22B is made from stainless and aluminum alloy for food appliances. These metals are ideal regarding hygiene, they are also acid and salt resistant and are also rust proof.



- | | | | | |
|----------------------|-----------------------|-----------------------|-----------------------|-------------------------|
| 1. Controls | 2. Base | 3. Knob | 4. Lock nut | 5. Mincer block |
| 6. Face cover | 7. Food tray | 8. Power cable | 9. Stop button | 10. Start button |
| 11. Body | 12. Heel cover | 13. Brace | 14. Pestle | |

2. Technical data

Fig 2. Technical characteristics

Model	HM-12	HM-22	HM-22A	HM-22B
Voltage	220-240V/50-60Hz 100-120V/60Hz	220-240V/50-60Hz 100-120V/60Hz 380V/50Hz	220-240V/50-60Hz 100-120V/60Hz 380V/50Hz	220-240V/50-60Hz 100-120V/60Hz 380V/50Hz
Power	850W	1100W	1100W	1100W
Holes in disk	5mm/8mm	8mm/5mm	10mm/6mm	10mm/6mm
Production: Max.	120kg/h	220kg/h	350kg/h	350kg/h
Weight	24kg	25.5kg	26.5kg	25.5kg
Measurement	60.2 x 45.4 x 26.2cm	60.2 x 45.4 x 26.2cm	60.2 x 45.4 x 26.2cm	60.2 x 45.4 x 26.2cm

CAUTION: the appliance is designed for the electrical specifications given on the plate applied to the rear of the appliance; before connecting to the electricity power supply refer to section 4.2 connecting to the electricity supply.

3. Consigning the appliance

3.1 Checking packaging upon consignment

When the goods are received, proceed with opening the packaging if there are no signs of damage. If the goods are delivered and there are signs of damage to the packaging, such as agent or courier, within three days from the date indicated on the documents draw up a detailed list and report all damage to the goods. Do not turn the packed goods upside down! When transporting the package make sure its four main points are firmly secured (maintain the goods parallel to the ground).

3.2 Disposing of packaging

The various items used for packaging (cardboard, pallets, plastic straps, polyurethane foam) are normal urban waste products and can be disposed of without difficulty.

If the appliance is going to countries where there are specific standards regarding waste, dispose of packaging respecting the standards and laws in force.

4. Installing the appliance

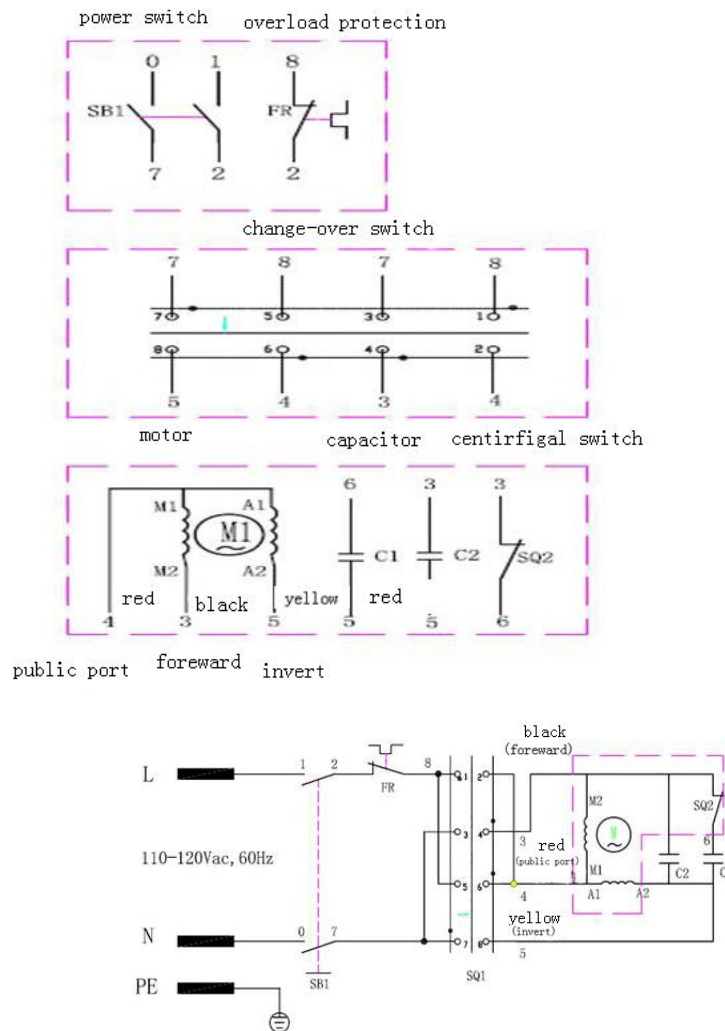
4.1 Appliance location

4.1.1 The work surface where the HM-12/HM-22/HM-22A/HM-22B will be located must be suitable for the size of the appliance, please refer to the measurements given in FIG 2. The work surface must be level and dry and at a height of 80cm from the ground with a temperature between 5°C and 35°C.

4.1.2 The power cord connected to the appliance must be grounded.

4.2 Wiring diagrams

Fig. 3 Wiring illustration



PS:1. US VOLTAGE:110V-120V, 60HZ
 2. FORWARD:1-2,7-8 OF SQ1 IS CONNECTED. INVERT:3-4,5-6 IS CONNECTED
 3. ONLY CONNECT FORWARD, CANCEL SQ1, CONNECT 7-(4) RED WIRE AND 8-(3) BLACK WIRE

SQ1: CHANGE-OVER SWITCH SQ2:CENTRIFUGAL SWITCH FR:OVERLOAD PROTECTION
 C2:RUNNING CAPACITOR SB1: POWER SWITCH C1: START CAPACITOR
 M:MOTOR

4.3 Functional check

To check the appliance works correctly proceed as follows:

- Turn “on” and check that the screw feeder rotates anti-clockwise to the outlet opening of the HM-12/HM-22/HM-22A/HM-22B;
- Turn to “off”, The appliance will stop working;
- If the appliance automatically stops, press the reverse button “turn over” check the screw feeder changes direction and starts turning clockwise.

5. Using the appliance

5.1 Controls

Fig. 4 Controls



1. Start button “On”
2. Stop button “Off”
3. Reverse button “Turn over”
4. Stop button (Red)
5. Start button (Green)

5.2 Setting up for use

NOTE: Before using the appliance make 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 unit
- Mount the screw feeder, blade and disk and then screw the lock nut.

5.3 Filling the mincer (see Fig. 5)

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.

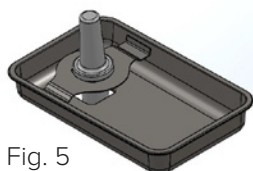


Fig. 5

NOTE: The mincer must be filled when in operation.

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 it, use the pestle to push the meat into the opening.
4. If the meat has been cut suitably 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 the desired size.

5. So both the disk and blade last a long time and to maintain their sharpness over 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 unit 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 HM-12/HM-22/HM-22A /HM-22B whether they come in direct contact with the food product or not.
- Never clean the HM-12/HM-22/HM-22A/HM-22B 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(see Fig. 7) 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 HM-12/HM-22/HM-22A/HM-22B should be brushed cleaned. Carefully clean the punched holes. Make sure all the components are completely dry before assembling.

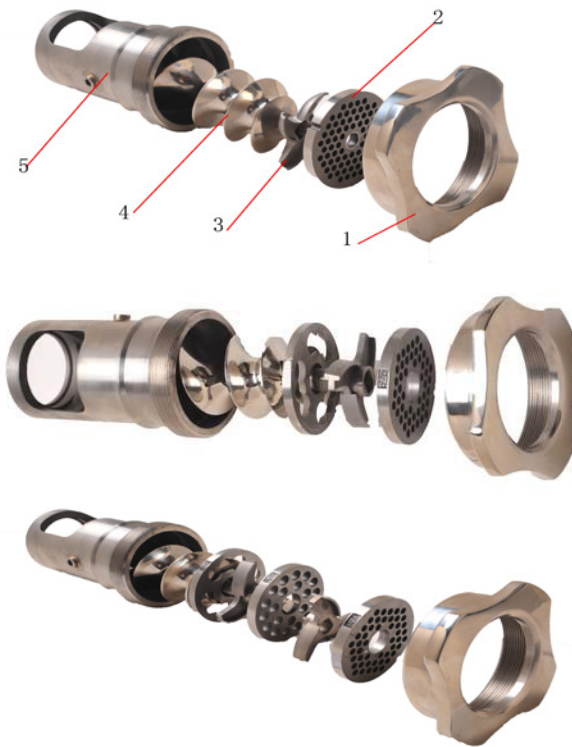


Fig. 6 Removed components
(2 blades, 3 blades, 5 blades)

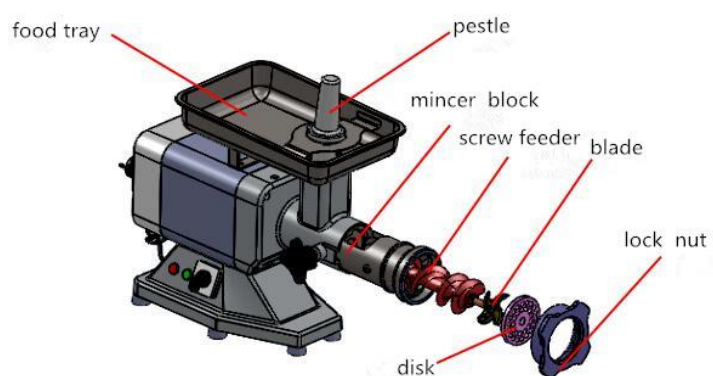
1. Knob nut
2. Disk
3. Blade
4. Screw feeder
5. Mincer block

NOTE: to assemble the HM-12/HM-22/HM-22A /HM-22B follow the above diagram:

1. Put knob nut (part 5) into the shell, and put the knob into the holes of front cover;
2. Insert the screw feeders (part 4) into the mincer block make sure it is positioned correctly;
3. Install the blade (part 3) onto the square pin on the screw feeder, and then put the disk (part 2) maintaining the original coupling configuration;
4. All the components are to be tightened by the knob nut (part 1) in place.

Attention: After the nut is firmly clocked, do rotate the nut back counterclockwise by half a circle to prevent the blade and disk from sticking too close with each other, because the friction will cause an acceleration of temperature rising.

Fig. 7 Diagram of HM-12/
HM-22/HM-22A /HM-22B
stripped for cleaning



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 happens please replace 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 labels on the buttons could become marked or even damaged. If this should happen please contact the "Service Centre" for a replacement.

7.5 Disk and Blade

Both the disk and blade can deteriorate in time. If this should happen contact the "Service Centre" for original replacements.

8. Scrapping

8.1 Out of service

If the appliance for some reason is to be put out of service, make sure it can no longer be used: disconnect and remove all electrical connections.

8.2 Scrapping

Once the appliance is out of service it can be scrapped. Contact a specialized company to scrap it conforming to the materials used for manufacturing the various components (refer to Section 1: Para 3.2)