

OWNER'S MANUAL

MEAT GRINDER

PRO-CUT[®]

OPERATION INSTRUCTIONS

MODELS
KG22W - KG22WXP



READ THIS MANUAL BEFORE USING THE EQUIPMENT FOR THE FIRST TIME.

507092-B

INSTRUCTIONS FOR OPERATION, SERVICE AND MAINTENANCE OF THIS EQUIPMENT

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I.- INTRODUCTION:

Congratulations! you have acquired a meat grinder, which is made of high quality long lasting materials that should give you years of trouble free operation and durable service. Before you unpack your new unit, please, read completely this manual.

IMPORTANT! it is of vital importance that you and any person that will operate this unit thoroughly read this manual.



WARNING!:

This machine is designed to grind food products and is by nature dangerous, if not used and maintained properly for optimum safety.

This equipment must be connected to a thermal connection. Do not use the equipment if it is not properly grounded.



The appliance **is not be used** by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have given supervision or instruction. Children being supervised not play with the appliance.



Never perform service, cleaning or maintenance on this unit while connected to a power source.



Never use hands or fingers to feed products to cut; or introduce hands in to head stock within 2" (two inches) close to the worm, while in operation.



Do not leave the machine unattended while in operation & turn it off when it is not being used.

II.- UNPACKING

While unpacking the machine take special care in removing these components to be assembled later. Make sure that all are accounted for *.

The grinding unit includes:

- 1 Headstock (13)
- 1 Worm (16)
- 1 Ring (20)
- 1 Blade or knife (18)
- 1 Plate (19)

Also:

- 1 Pusher (1)
- 1 Product tray (2)
- 1 Bottle with mineral oil (24) -Approved by the Food and Drug Administration-
- 4 Support Legs (4)

***Note: for reference numbers see “Meat grinder diagram for components” (central pages).**

III.- INSTALLATION:

The Meat grinder is ready to use. Before to install it, you only need to verify the next points:

1. Electrical installation meets the required specification of the equipment.
2. Place has an adequate illumination and leveled floor/work table (The meat grinder already includes leveling support legs) .
3. Room is clean and meets with the hygienic conditions for food processing.

IMPORTANT!:

Wash the unit before using for the first time, specially the grinding unit. Also use the included food grade mineral oil to lubricate the plate (19) and knife (18) –See Cleaning section for more details.

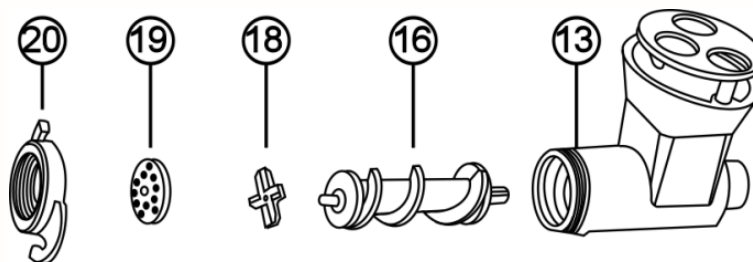


FIG.1 EXPLODED VIEW OF GRINDING UNIT

HOW TO REMOVE GRINDING UNIT .

- 1.- Remove the ring (20) turning it counterclockwise and extract the plate (19), Knife (18) and worm (16) (see Fig 1).
- 2.- Turn the lever handle (8) to shown position (see Fig 2) to be able to remove the headstock (13).

Reverse the steps and sequence to install the grinding unit again. Taking special attention to the next points :

- a) After assemble Headstock (13), lock it pushing down the lever handle (15) (See Fig 2).
- b) The knife (18) must be inserted into worm's shaft. The sharp end must face forward.

c) Place plate (19) centered against knife (18) assuring the notch matches the Headstock's inserted pin.

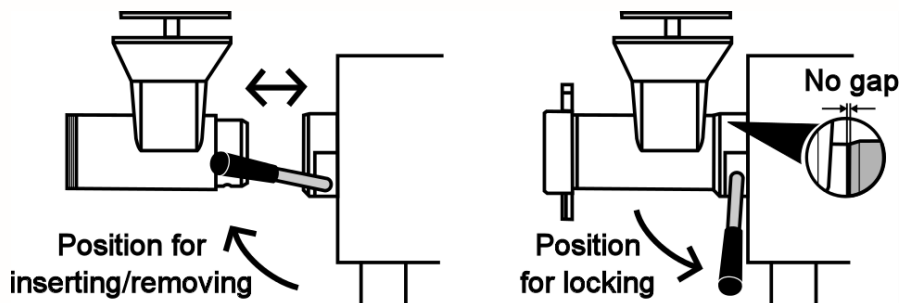


FIG.2 POSITION FOR LEVER HANDLE



IMPORTANT!:

Before pushing down the lever handle, be sure that both headstock (13) and transmission cover (7) are joined with no gap between them.



IMPORTANT!

Do not assemble the whole unit at the same time, this could damage the gears of transmission. Assembling component by component extends the life and guarantee the correct operation of the headstock and its components.

HOW TO INSTALL THE PRODUCT TRAY.

- 1.- Place the hole of the tray (2) over the top of the headstock (13), use the guides under the tray to locate it in the correct position, tight both tray knobs to keep it in place, (be sure the tip of the knob screw fits in the Indention made in the headstock).
- 2.- Place the pusher (1) into the safety guard (21).

IV.- OPERATION:

- 1.- Before starting, move to the correct work position – at sides of meat grinder – (see Fig. 3).
- 2.- Turn on the machine.
- 3.- Place product on the rear of feed tray (2).
- 4.- Feed the product into the opening of the Headstock (13).
- 5.- Using only the provided pusher (1), push the product without forcing it.



FIG.3 WORKING POSITION

V.- KEY ELEMENTS IN MIXING/GRINDING QUALITY PRODUCT

The meat grinder can grind at a rate of 29 lb/min (13 kg/min) at the first grinding using a 3/8" plate (not provided) and 14.5 lb/min (6.5 kg/min) for the second grinding.

To extend the life of the equipment and get high quality product is recommended the next tips:

- Periodically verify the plate (19) and knife (18) sharp.
- Grinding Unit must be free of food debris.
- The tension on the head ring should be firm but not too tight. Over tightening can lead to excessive friction, motor wear and/or poor product appearance.
- Clean the grinding unit (including head) after use by removing it from the equipment.
- Keep the equipment in a clean and sanitary condition while is not being used.
- It is recommended that meat used for grinding is between 1°C a -3°C (33.8°F a 26.6°F)



IMPORTANT!:

For the first time usage you must grind at least 2 pounds of scrap clean product to remove any metallic or foreign debris.

VI.- CLEANING

For cleaning the Stainless steel polished Grinding Unit, follow the next procedure:

1. Disassemble main components as explained before on the installation section.
2. Using a soft bristle brush not provided -See Fig 4, clean with adequate detergent each component, specially inside headstock (13) to eliminate waste and debris of food.
3. Wash every component with plenty of water.
4. Dry completely. Don't let soap cleaners dry on the surface. Rinse regularly to keep the chlorides found in most cleaners from affecting the natural luster of stainless.
5. It is important after doing this procedure, to lubricate the knife (18) and plate (19) with the included mineral oil. Assemble again.

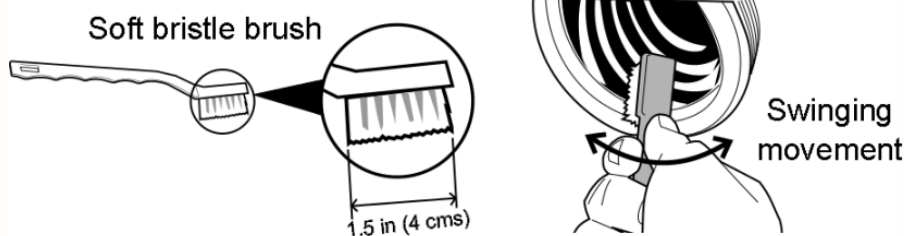


FIG. 4 TIP FOR CLEANING ROUGHNESS PARTS



IMPORTANT!:

Avoid use of abrasive cleaners, acid, fibers, chlorides (such as chlorine bleach), on stainless steel surfaces will cause pitting, corrosion, and metal discoloration. Allowing salty solutions to evaporate and dry on stainless steel may also contribute to corrosive conditions.

VII.- MAINTENANCE

This equipment is designed to have a minimal maintenance, but, it's important to check the next points:

1. The knife (18) and plate's hole (19) always must have sharp edges. Replace them after certain period of use or if you notice the quality of the grinded meat is not as fine as the first time.
2. Replace the knife and plate when assembly becomes loose even though the Ring (20) is totally tight.
3. If the power cord (3) or the plug is damaged, it must be replaced by an authorized service technician or qualified personnel to avoid risk of electrical shock.
- 4.- Lubricate the entrance of the headstock in the transmission cover when if you see that the approved grease (24) has been consumed by use or cleaning. Apply only food contact approved grease contained in the bottle. It is important to always have lubricated this area to be easy the disassembling of headstock.
- 5.- The gear box of this grinder is sealed and should be repaired or opened only by approved technician, the transmission oil should be changed at least every two (2) years of normal operation.



CAUTION!:

Always unplug or disconnect the machine from the power supply before cleaning or perform any maintenance.

GUIDE TO SOLVE TECHNICAL PROBLEMS.

PROBLEMS	NO TURN ON	NO GRIND	EXCESSIVE NOISE	OIL SPIL	HEADSTOCK GAP/MOVING	HEADSTOCK HOT
Verify the electrical features (Current, Voltage, Etc)	X					
Change the motor	X					
Verify the electrical connection	X		X			
Change the switch	X					
Verify the applied voltage	X	X				
Regulate the current (AMPS) on the thermal Relay		X				
Change Knife/Plate		X	X			
Change gears			X			
Verify oil in transmission box			X			
Change the oil seal to transm. box and/or gear cover				X		
Change the gasket to gear cover				X		
Remove and assemble the headstock again					X	
Avoid operating the meat grinder without product						X
Change nylon washer from the worm						X

THOSE ARE PARTS THAT NEED TO BE CHANGED AFTER SPECIFIC TIME OF USE.

Parts to check and replace	Lifetime
Knife (18) and plate (19)	3 months
Transmission oil (See inside cabinet for oil type)	2 years
Worm (16) headstock (13)	4 to 5 years

STAINLESS STEEL SPECIAL CARE

This is a guideline of cleaning methods for stainless steel.

Requirement	Suggested Method
Routine cleaning of light soiling	Wash with Soap or detergent in warm clean water. Apply with a clean sponge, soft cloth or soft-fiber brush then rinse in clean water and dry.
Fingerprints	Use Detergent. Rinse with warm water. Dry totally
Watermarks	Use clean rinsing water, such as reasonable quality potable (tap) water. Drying marks may be avoided using an air blower or wiping with clean disposable wipes.
Grease marks	Use clean rinsing water , you could add white vinegar or soft water solution. Rinse with warm water again and dry.
Rust stains	Wash surface with CLR (calcium, lime & rust remover) type cleaner. Use not acid and recommended solution. Apply using a soft non-abrasive sponge. Rinse surface thoroughly with clean soft water after application.
Dirt and debris	Wash surface with a mild liquid soap. Apply using a soft, non-abrasive cloth. Rinse surface thoroughly with clean soft water.

VIII.- EQUIPMENT SPECIFICATION

A) ELECTRICAL (Depends on your model. See ID plate)

MOTOR	1HP		2HP	
Capacity	0.746 kW		1.5 kW	
Frecuency	60 Hz	50 or 60 Hz	60 Hz	50 or 60 Hz
Volts	110 V	220 V	110 V	220 V
RPM	1425 (50Hz) or 1750 (60Hz)			
Phases	1		1	

B) GENERAL DIMENSIONS

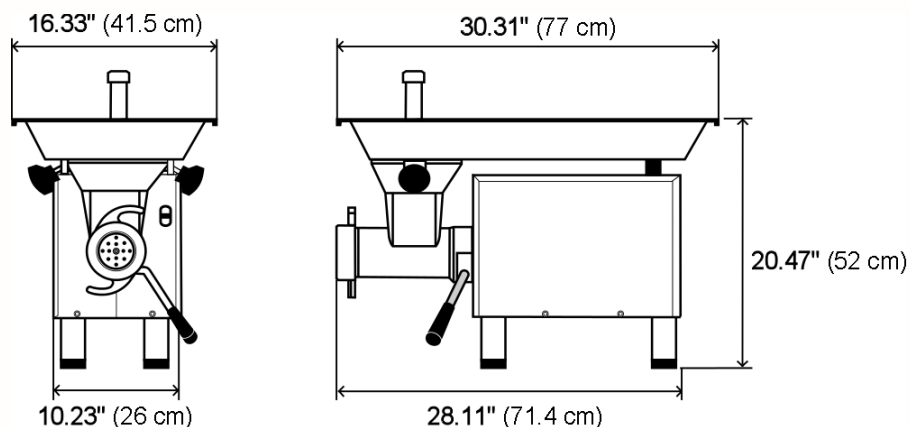


FIG.5 EQUIPMENT GENERAL DIMENSIONS

IX.- ELECTRICAL DIAGRAM

The electric diagram for this unit is located inside the cabinet.



WARNING!:

The cabinet for this equipment must be opened by qualified personnel only.
For any problem or doubt related to electric specifications and connections, please call to your authorized dealer.

MEAT GRINDER DIAGRAM FOR COMPONENTS (SEE CENTRAL PAGES)

ITEM	DESCRIPTION	QTY
1	PUSHER	1
2	PRODUCT TRAY	1
3	POWER CORD	1
4	ALUMINIUM LEGS	4
5	CABINET	1
6	SEL TAPPING BOLT	8
7	TRANSMISSION COVER	1
8	HANDLE	1
9	GUIDE PIN FOR PLATE	1
10	RUBBERS	2
11	SWITCH (INTERRUPTOR)	1
12	GUIDE PIN FOR HEADSTOCK	1
13	HEADSTOCK	1
14	REAR ROD	1
15	MOTOR (1HP OR 2HP – NOT SHOWN)	1
16	WORM	1
17	FRONT ROD	1
18	KNIFE	1
19	PLATE	1
20	HEADSTOCK RING	1
21	SAFETY GUARD	1
22	SAFETY GUARD STUD	2
23	ACORN NUT	1
24	FOOD CONTACT APPROVED GREASE BOTTLE	1
25	TRAY KNOBS	2



**THANKS FOR READING THIS MANUAL. IF YOU HAVE ANY DOUBT REGARDING
THE OPERATION OF THIS MEAT SAW, PLEASE CONTACT TO YOUR PRO CUT
AUTHORIZED DEALER.**