

OWNER'S MANUAL MEAT GRINDER

PRO-CUT[®]

OPERATION INSTRUCTIONS

MODELS
KG-32, KG-32-MP, KG-32-XP



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

507130-A

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 or any person that will operate this unit thoroughly read this manual.



WARNING!:

This meat grinder is designed to cut food products and if it is not used and maintained properly for optimum safety, it could become dangerous

This equipment must be connected to a thermal connection, 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 directly into the bowl area, always use the pusher included in the equipment.



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 (10)
- 1 Worm (13)
- 1 Ring (17)
- 1 Blade or knife (15)
- 1 Plate (16)

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 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 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.

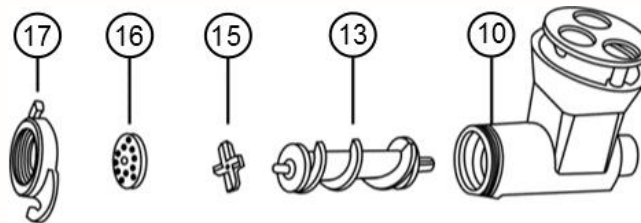


FIG.1 EXPLODED VIEW OF GRINDING UNIT



IMPORTANT!

The equipment must be correctly grounded to prevent possible damage by electrical shock.

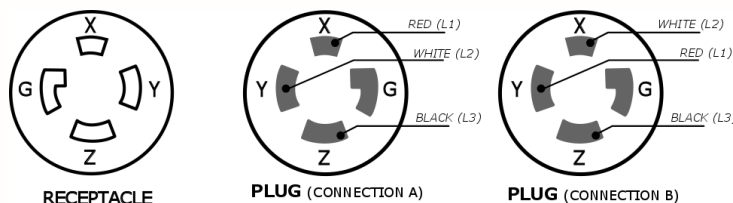


FIG. 2



WARNING!:

This meat grinder is designed to cut food products and if it is not used and maintained properly for optimum safety, it could become dangerous

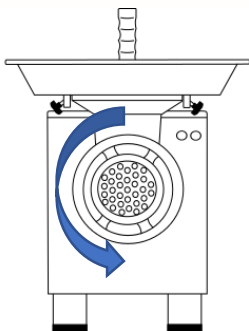


FIG.3 WORM ROTATION

Before completing the electrical connection, check the worm (13) rotation. When the ON button is pressed, the worm must rotate counter clockwise, seeing the equipment in front. If the worm rotates clockwise, push the stop button and unplug the equipment. Interchange 2 of 3 incoming power supply wires. (See fig. 2)

Reconnect the grinder to the power supply, turn it on and verify the rotation again. If the correct operation is confirmed, fix the connection to the power supply. If you have any question regarding the connection of the equipment, contact to your authorized dealer. The above procedure only applies to grinder with three phase connection.

HOW TO REMOVE GRINDING UNIT.

1.- Remove the ring (17) turning it counterclockwise and extract the plate (16), Knife (15) and worm (13).

2.- Unscrew the headstock knob (7) (see Fig 4) to be able to remove the headstock (10).

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

a) After assembling the headstock (10), screw the headstock knob (7) to fix the headstock

b) The knife (15) 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.

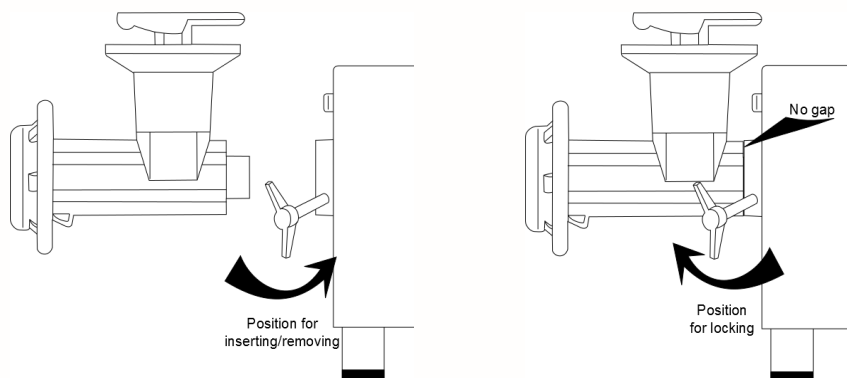


FIG.4 POSITION FOR LEVER HANDLE



IMPORTANT!:

Before locking the headstock knob, be sure that both headstock (10) and transmission cover (6) 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 (10), 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.

IV.- OPERATION:

- 1.- Before starting, move to the correct work position – at sides of meat grinder – (see Fig. 5).
- 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 (10).
- 5.- Using only the provided pusher (1), push the product without forcing it.

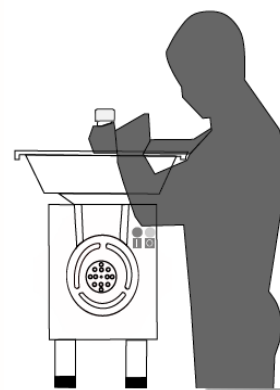


FIG.5 WORKING POSITION

V.- KEY ELEMENTS IN MIXING/GRINDING QUALITY PRODUCT

MODELS: M-32, M-32-3

The meat grinder can grind at a rate of 55 lb/min (25 kg/min) at the first grinding using a 3/8" plate (not provided) and 28 lb/min (13 kg/min) for the second grinding.

MODELS: M-32-5

The meat grinder can grind at a rate of 63 lb/min (29 kg/min) at the first grinding using a 3/8" plate (not provided) and 30 lb/min (14 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 (16) and knife (15) 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 headstock) 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)



CAUTION!:
Usage caution and recommendation for grinding

1.- Utilize 3/8" plate or bigger for first grinding.



IMPORTANT!:
Potential damage to equipment may occur if smaller plate is utilized for first grinding.

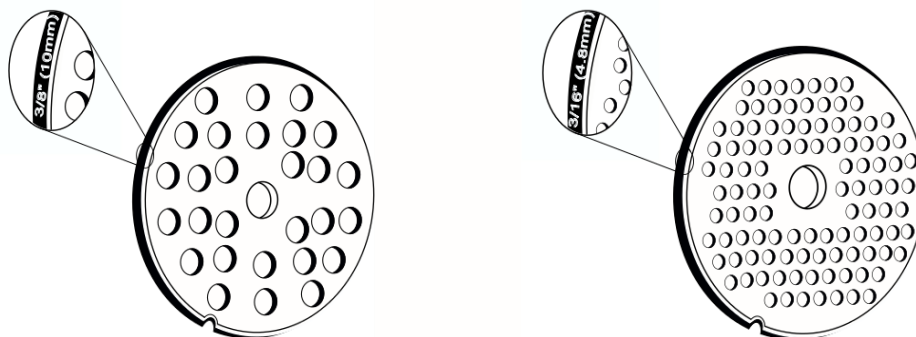


Fig. A. The size plate is located on the edge

2.- For a second grinding is possible to use a 3/16" plate or smaller.



WARNING!:
Do not use smaller plates than 3/8" in the first grinding to avoid equipment damages

IMPORTANT!:

This equipment has the capability of grind different kinds of food as long as it does not have a sticky consistency and/or prone to harden in the process, since it could get stuck on the components and potentially get jammed (e.g. hydrated chickpea, hydrated corn, food with pasty consistency, etc.)



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 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 (10) 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.
5. It is important after doing this procedure, to lubricate the knife (15) and plate (16) with the included mineral oil. Assemble again.

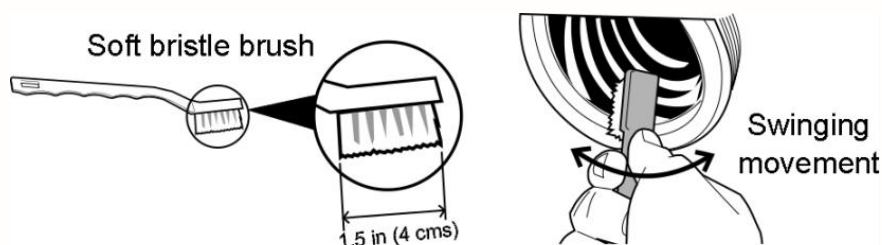


FIG.6 TIP FOR CLEANING ROUGHNESS PARTS



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 (15) and plate's hole (16) 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 (17) 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 electric 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 keep 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 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 SPILL	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	Frequency of inspection	Lifetime	Remarks
Knife (15) and plate (16)	Monthly	3 months	It depends of use. If the grinded meat is not as fine as the first time, replacement is required.
Transmission oil (See inside cabinet for oil type)	Yearly	2 years	Check the oil level and appearance. If color of oil is totally dark, it needs replacement.
Worm (13) headstock (10)	Yearly	4 to 5 years	If assembly between these both components is loose (0.150" or more) the worm must be replaced.
Power switch (9)	Monthly	Depends of use	The feeling while pushing the power switch must be firm. If you notice excessive movement, you need to replace it.

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	3HP (2.2 kW)				
Phases	1		3		
Voltage	220 V~	230V~	220 V3~	230 V3~	380V3~
Frequency	60Hz	50 Hz	60 Hz	50Hz	50 Hz
Current	16.8 A (16 A*)	16.8 A	8.8 A (8 A*)	8.6 A	4.4 A

MOTOR	3HP (2.2 kW)				
Phases	1**	3			
Voltage	220 V~	220 V3~	230 V3~	380 V3~	220 V~
Frequency	60Hz	60 Hz	50 Hz		60Hz
Current	26 A	13.6 A (14.2 A*)	14.2 A	8.1 A	26 A
**Not available in USA					*For Mexico

B) GENERAL DIMENSIONS.

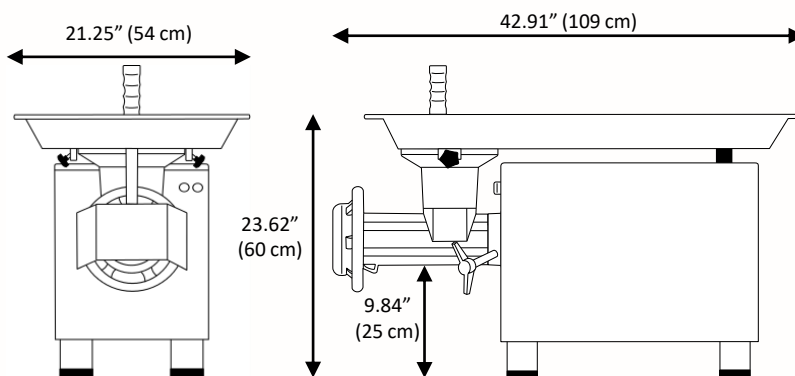


Fig.7 Equipment general dimensions.

C) 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	TRANSMISSION COVER	1
7	HEADSTOCK KNOB	1
8	RUBBERS	2
9	SWITCH (INTERRUPTOR)	1
10	HEADSTOCK	1
11	REAR ROD	1
12	NYLON WASHER (M32)	1
13	WORM	1
14	FRONT ROD	1
15	KNIFE	1
16	PLATE	1
17	HEADSTOCK RING	1
18	SAFETY GUARD	1
19	BRONZE WASHER M32	1
20	TRAY KNOBS	2
21	DEFLECTOR KNOB	1
22	DEFLECTOR	1
23	MOTOR (3HP OR 5HP – NOT SHOWN)	1
24	FOOD CONTACT APPROVED GREASE BOTTLE	1



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.