

OWNER'S MANUAL

MIXER GRINDER

PRO-CUT[®]

OPERATION INSTRUCTIONS

**MODEL
KMG-32**



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

507134-A

INSTRUCTIONS FOR OPERATION, SERVICE AND MAINTENANCE OF THIS EQUIPMENT

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I.- INTRODUCTION:

Congratulations!, you have acquired a Mixer Grinder, which is made of high quality long lasting materials that should give you years of trouble free operation and durable service. This slicer is made of parts of anodized aluminum, a material with a type of superficial coat that maximizes the appearance, reduce the oxidation and it is also the best for the contact with food products.

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 mix and 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 into the blade track area, within 4 " (four inches) close to the blade, while in operation.



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



USAGE CAUTION AND RECOMENDATION FOR GRINDING:

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

IMPORTANT!:

Potential damage to equipment may occur if smaller plate is utilized

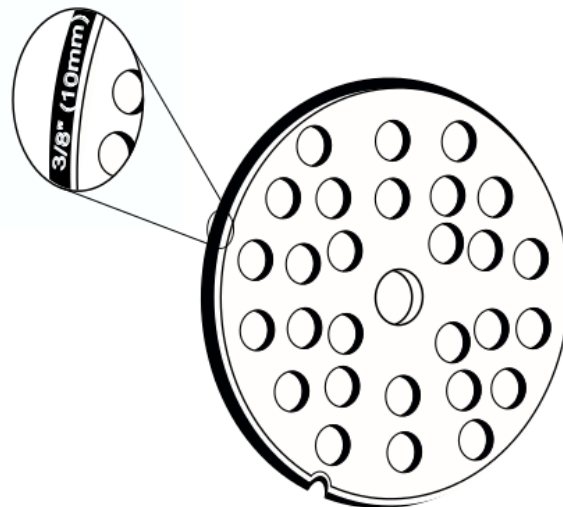
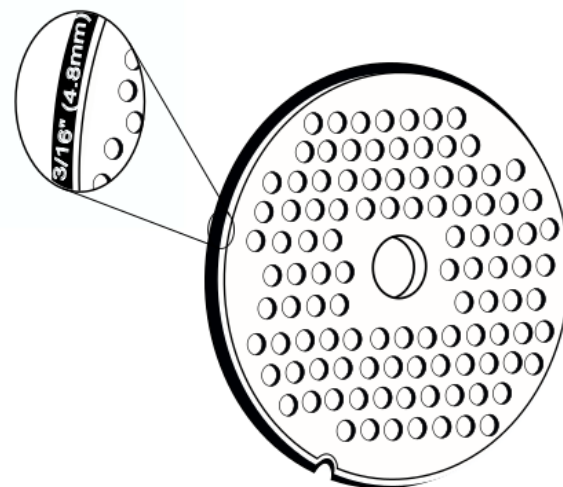


FIG. A. THE SIZE PLATE IS LOCATED ON THE EDGE

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 damage.



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.)

II.- UNPACKING:

While unpacking the mixer-grinder take special care in removing the components and make sure that all are accounted for and check possible shipping damage:

The grinding unit includes:

Item	Description	QTY	item	Description	QTY
1	Headstock support	1	8	Mixing blades	1
2	Headstock	1	9	Mixing blades shaft	1
3	Nut	1	10	Headstock Gasket	1
4	Worm	1	26	Mixing blades spacer	1
5	Blade or knife	1	27	Deflector	1
6	Plate	1	28	Footswitch (some models)	1
7	Ring	1	22 & 22	Casters	4

***Note: for reference numbers see “Mixer-Grinder diagram for components” (central pages).**

III.- INSTALLATION:

The Mixer-grinder is ready to use. Before to install the mixer-grinder, 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.
3. Room is clean and meets with the hygienic conditions for food process



IMPORTANT!:

Wash the unit before using for the first time, specially the grinding unit and inside the hopper. Also use the included food grade mineral oil to lubricate the plate (6) and knife (5) –See Cleaning section for more details.

How to remove Grinding Unit .

- 1.- Remove the ring (7) from the headstock (2) by rotating counterclockwise.
- 2.- Pull out the plate (6), the knife (5) and worm (4).
- 3.- Using both hands, turn counterclockwise the nut head (3) and then remove it. After this, pull out the headstock (2) from the headstock support (1).

How to remove Mixing Unit (You need to release the latch system Fig. 9).

- 1.- Turn the wingnut screw (15) counterclockwise until the screw backs out from the hole.
- 2.- Remove the wingnut screw and pull down the latch (12) to release the shaft blades(9).
- 3.- Using one hand, hold the Mixing blades (8) inside the hopper and with the other hand Pull out completely the mixing blades shaft (9) from the mixer-grinder. **IMPORTANT: Never pull out the drive shaft without holding the mixing blades. This could make the mixing blades fall down hitting the hopper!**
- 4.- Remove the mixing blades (8).

Reverse the steps and sequence to install the mixing blades and the grinding unit again (See Fig. 1):

- a) Insert Headstock (2) aligning hole and superior pin. Fix both parts with the Nut (3).
- b) Insert Worm (4) and Blade (5) – Blade's sharp face must be forward.
- c) Place plate (6) centered against blade (5) assuring the notch matches the Headstock's inserted pin. Finally complete the assembly with the ring (7).
- d) To assemble the deflector (27), insert the superior hook at the external radius of ring (7) (doughnut-shape) then push it against the ring until you hear "click".

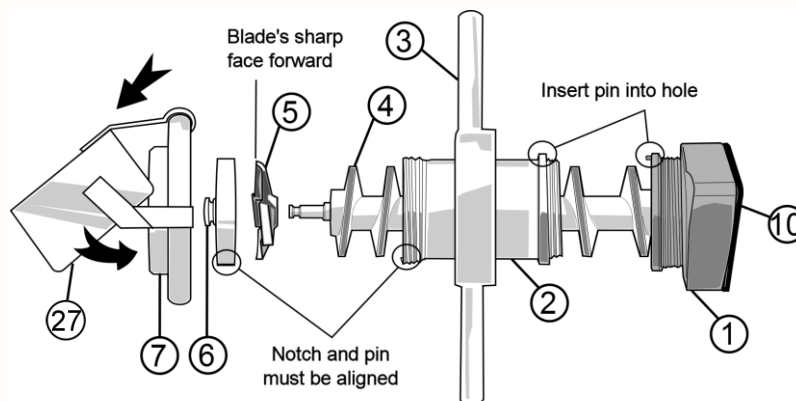


FIG. 1 POINTS TO REVIEW DURING GRINDING UNIT ASSEMBLY



IMPORTANT!:

Assembling the Grinding unit by separately extends the life and guarantee the correct operation of the headstock and its components.

HOPPER GUARD

During the operation of the Mixer-grinder, the hopper guard (19) must be closed all the time to avoid personal injuries. Open the hopper guard and lock it by pushing the lever against the bolt until "clicks". (See Fig 2) Introduce the meat or the product to mix or grind, then push the lever in the opposite direction to unlock it. Close the hopper guard.

For safety, the Mixer-grinder has a magnetic interrupter that allows the operation while the hopper guard is closed. If the hopper guard is opened during the equipment working, it will be turned off.

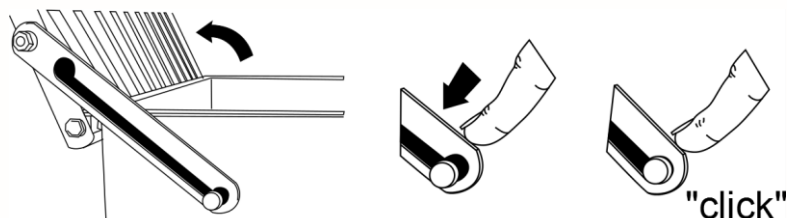


FIG. 2 LOCKING THE HOPPER GUARD

CASTER OR WHEELS

The mixer-grinder has four wheels (21) & (22), two of them has a lock system which helps during installation or operation. To relocate the machine, unlock these wheels and then pull or push the mixer-grinder.

MIXING BLADES SPACER

A special nylamid – Food contact approved engineering plastic - spacer (26) is added between the hopper frontal wall and mixing blades (8). This spacer eliminates the stress applied to the mixing blades shaft (9) and improves the operation by reducing the excessive movement and gap of mixing blades.

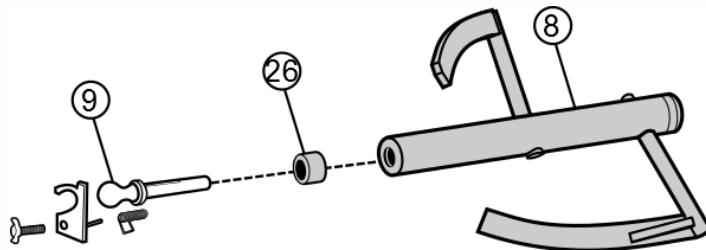


FIG. 3 MIXING BLADES SPACER



IMPORTANT!:

Replace it when gap between internal wall of hopper and the spacer exceeds 0.300", especially in equipment used during long working hours (250 lbs. or more of product per day).

INSTALLATION DIAGRAM

It is necessary to assign the adequate space installation for the mixer-grinder according to the next dimensions.

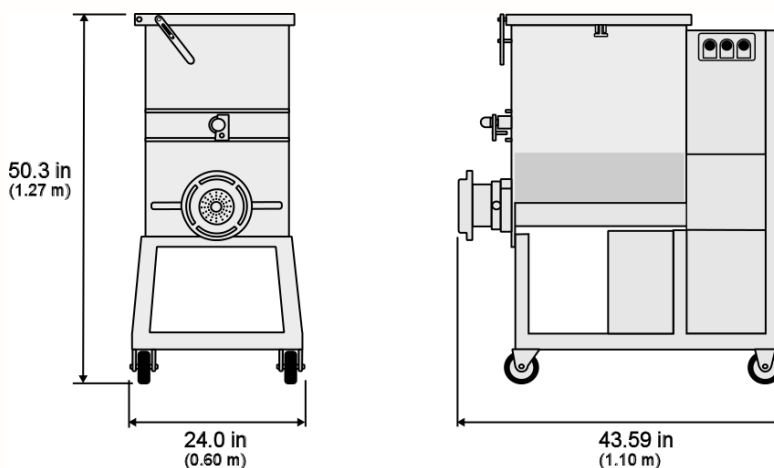


FIG. 4 MIXER-GRINDER DIMENSIONS

ELECTRICAL CONNECTION

IMPORTANT!

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



CAUTION!:

The mixer-grinder must be connected to a thermally protected outlet and it requires a special wiring (12 AWG or heavier cable) to be connected. The distance between the mixer-grinder and the main power supply should not exceed 66.6 ft (20 meters) long.

The mixer-grinder is provided with a plug L19-30P type. To make a right connection, only it is necessary verify the appropriate size and the grounding type receptacle (See Fig. 5).

Before completing the electrical connection, check the worm (4) and mixing blades (8) rotation. When grind button (GRIND) is pressed, the worm and mixing blades must rotate at the same time (the worm must rotate counter clockwise). If only the mixing blades rotate, push the stop button and unplug the equipment. Interchange 2 of 3 incoming power supply wires. Reconnect the mixer-grinder to the power supply, turn it on and verify the rotation again. If the good operation is confirmed, then fix the connection to the power supply. If you have any question regarding the connection of the Mixer-grinder, contact to your authorized dealer. The above procedure only applies to Mixer-grinder with three phase connection.

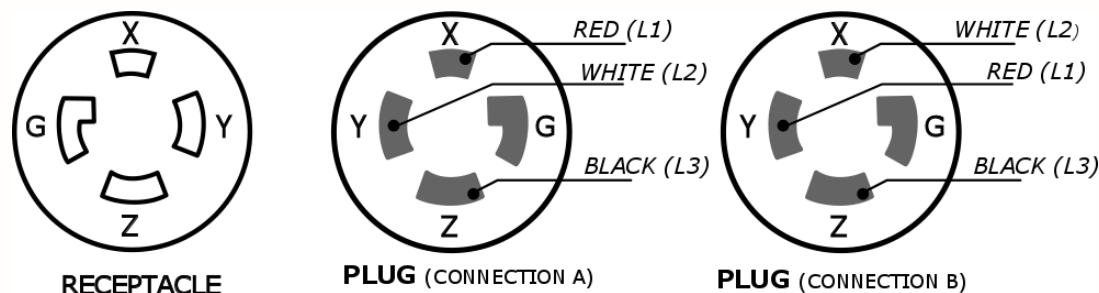


FIG. 5 RECEPTACLE AND CONNECTION



CAUTION!:
Unplug or disconnect the machine from the power supply before changing wires.

IV.- OPERATION

CONTROL PANEL

The mixer-grinder has a control panel with three buttons for fully operation (See Fig. 6).

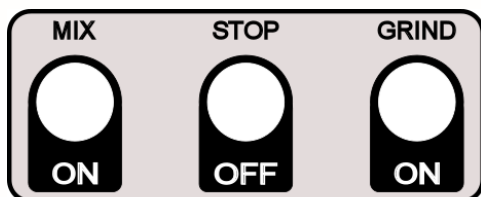


FIG. 6 MIXER-GRINDER CONTROL

- **Mix (ON) button.** This option activates the mixing blades. The machine will only mix the product.
- **Grind (ON) button.** This option activates both the mix blades and the worm. The product will be grinded.
- **OFF (Stop) button.** This button turns the mixer-grinder off.

Note: If the equipment is mixing and the grind button is pushed (or vice versa), the motor will turn off and after 5 seconds it is going to start making the next operation .

FOOTSWITCH OPERATION (IN SOME MODELS ONLY)

Depending on the model, your Mixer-Grinder may be equipped with a Footswitch interrupter and a selector panel with three different options (Fig. 7):

- **Footswitch:** by selecting this option, the footswitch will be enable to operate disabling the control panel buttons.
- **Push buttons:** Control panel will be enable disabling footswitch interrupter.
- **Stand by:** With this option, neither the Footswitch nor control panel could be operated.

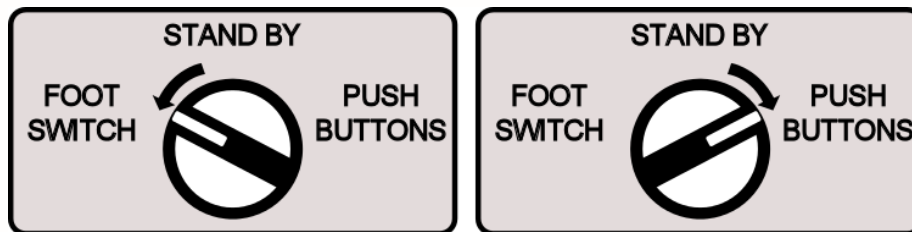


FIG. 7 SELECTOR OPTIONS



CAUTION!:

The equipment stays energized even though the selector is on “Stand by” option. Do not perform maintenance or any other service.

Note: Footswitch interrupter only has Grind and Stop functions. While pushing paddle the Mixer-Grinder will grind and will stop immediately after release it.

V.- KEY ELEMENTS IN MIXING/GRINDING QUALITY PRODUCT

The mixer-grinder has a max. operating capacity of 110 lbs. and it can grind at a rate of 55 to 60 lbs of meat per minute at the first cut using a 3/8” plate and for the second cut 28 lbs. per minute using a 3/16” (not provided) plate.

Never exceed the hopper capacity since could damage the hopper guard and represent a risk to your integrity. However, it is recommended to put around 50 lbs. of product at first, push the mixing button during few seconds (will reduce the volume inside of hopper) and then put the rest 50–60 lbs., mix and grind as you wish.

Note: Remember, for the first time usage you must grind at least 5 pounds of scrap clean product to remove any metallic or foreign debris.



CAUTION!:

Use only boneless meat pieces at temperature of 24°F or higher. Never overload the hopper.

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

Periodically verify the plate (6) and knife (5) 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 (headstock included) after use by removing it from the mixer-grinder.

Keep the equipment in a clean and sanitary condition while is not being used.

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.

- Using a soft bristle brush (not provided), clean with adequate detergent each component, specially inside headstock (2) to eliminate waste and debris of food.
- Wash every component with plenty of water.
- 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.
- It is important after doing this procedure, to lubricate the knife (5) and plate (6) with the included mineral oil (**See Fig 8**). Also to make easier the assembly, we recommend to apply some mineral oil to Headstock (2) entry also.
- Assemble again.

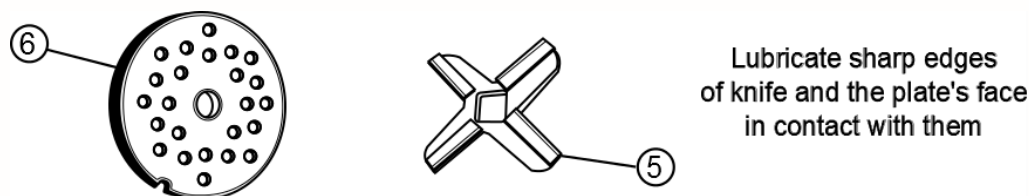


FIG. 8 PARTS TO LUBRICATE AFTER CLEANING



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.

For cleaning the tank and rest of components:

- Open the hopper guard (19).
- Remove and clean the mix blades and latch system (**See Fig. 9**).
- Rinse with water the internal and external walls of tank. Using a soft cloth (never use abrasive clothes) dry the excess of water.
- Clean well between joints and gasket cavities (10) & (11) to avoid rests of meat keep long period of time in the equipment since they can be a health risk.
- It's recommendable to clean the equipment before and after daily use.
- To assemble again, follow the procedure but in reverse order.



CAUTION!:

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

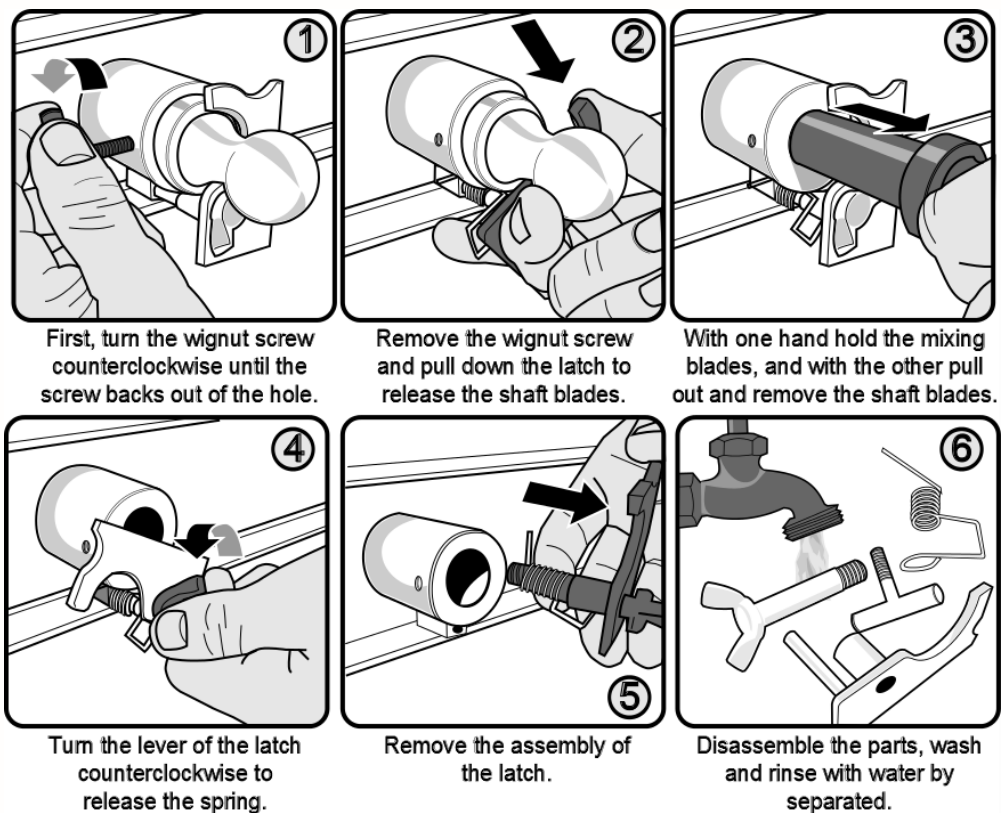


FIG. 9 STEPS TO REMOVE AND CLEAN THE LATCH SYSTEM

Note: When you clean the stainless steel parts, it is recommended to brush all components with a 1.5 inches head soft bristle brush (not provided). Make sure to clean all areas, specially the waving part inside the headstock support (1).

The most efficient method to eliminate all food debris is pushing the brush head against the component to clean, and with a repeatedly swinging movement (See Fig 10) sweep until clear the area between crests and thread, finally rinse with water.

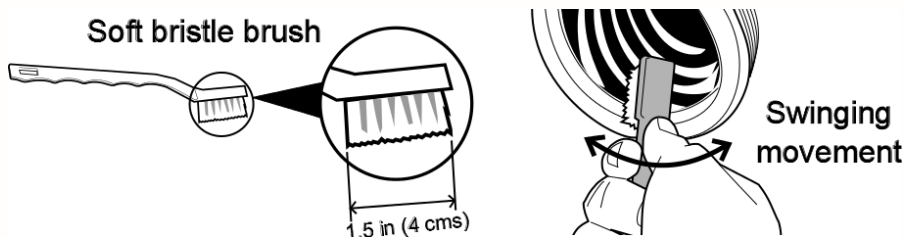


FIG. 10 TIPS FOR CLEANING THE STAINLESS STEEL PARTS

VII.- MAINTENANCE

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

1. The knife (5) and plate's hole (6) 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 (7) is totally tight.
3. If the power cord (25) or the plug is damaged, they must be replaced by an authorized service technician or qualified personnel to avoid risk of electric shock.
4. To avoid any risk of short circuit and prevent the introduction of moisture or food waste, the membranes of the buttons (23) & (24) should be checked daily and replaced if they are broken or have some damage.

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.

IMPORTANT!:

If the machine is used inside rooms where the temperature is below than 32°F (humid environments), it's important to consider lubricating the transmission chain at least every 3 months. A good lubrication will reduce the chains stretch or kink up due to wear and corrosion wear inside the pin and bushing area.

Apply lubricant (type SAE20 up to 50) manually using a brush. This procedure only can be performed by a qualified technician.



VIII.- ELECTRICAL SPECIFICATIONS (depend on your equipment. See the Identification Plate).

Equipment	Voltage	Current	Frequency	Capacity
Mixer Grinder	380/440 V3 ~	11 A	50 / 60 Hz	5,6 kW (7.5 HP)
	220 V3 ~	21.5 A	60 Hz	5,6 kW (7.5 HP)
	230 V3 ~	25 A	50 Hz	5.6 kW (7.5 HP)
	220 V3 ~	28 A	60 Hz	7,4 kW (10 HP)
	230 V ~	26 A	60 Hz	3,7 kW (5HP)



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	HEADSTOCK SUPPORT	1
2	HEADSTOCK	1
3	NUT	1
4	WORM	1
5	BLADE OR KNIFE	1
6	PLATE	1
7	RING	1
8	MIXING BLADES	1
9	MIXING BLADES SHAFT	1
10	HEADSTOCK GASKET	1
11	CABINET GASKET	1
12	LATCH	1
13	LATCH SCREW	1
14	SPRING	1
15	WIGNUT SCREW	1
16	HOPPER GUARD GUIDE	1
17	HOPPER GUARD LOCK	1
18	MOTOR COVER	1
19	HOPPER GUARD	1
20	MOTOR (NOT SHOWN)	1
21	SWIVEL CASTERS	2
22	FIXED CASTERS	2
23	ON BUTTONS	2
24	OFF BUTTON	1
25	POWER CORD	1
26	MIXING BLADES SPACER (NYLAMID)	1
27	PRODUCT DEFLECTOR	1
28	FOOTSWITCH (SOME MODELS)	1*
29	FOOTSWITCH SELECTOR (SOME MODELS)	1*
	BOTTLE WITH OIL APPROVED BY FDA	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.