

FE Electric Meat Mincer

60kg/hour

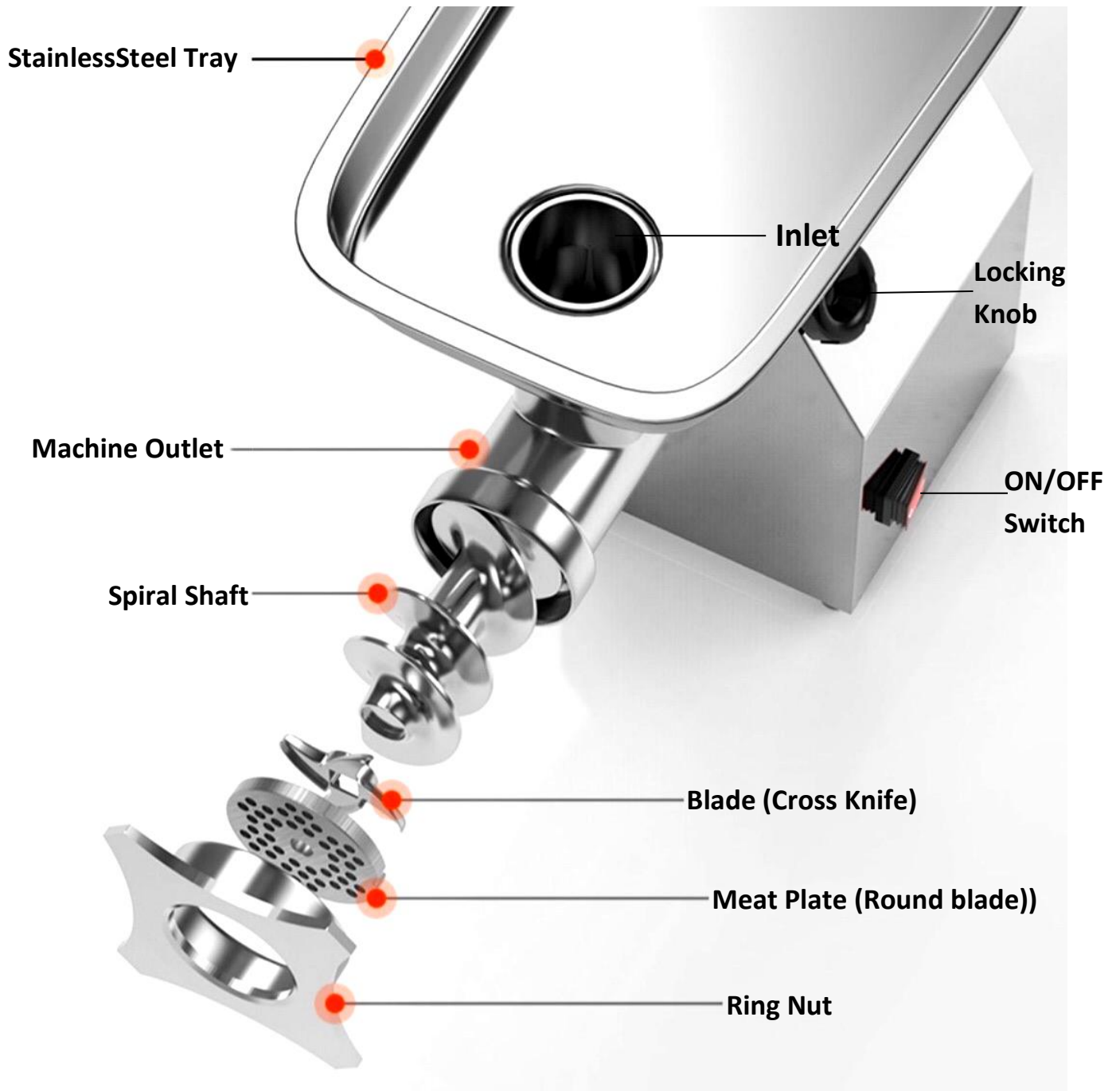
Manual



Notice

Before using this product, please read this manual carefully and follow the steps below:

1. Before use, please carefully check whether the technical parameters (such as frequency, voltage, etc.) of the product manual meet the local electricity requirements.
2. Do not place this product in a humid, heat source, flammable, dusty place to avoid damage. It should be placed on a table or a flat, clean place. Do not immerse the grinder or power cord plug in water or other liquids.
3. This product is not intended for use by children, persons with reduced physical, sensory or mental capabilities, and persons lacking experience and knowledge of the product; and should be supervised when using this product.
4. When using this product, if there is smoke, sparks, abnormal smell or noise, you should immediately turn off the power switch and stop using it.
5. When this product is working, do not plug or unplug the power plug with wet hands, or wipe the electrical appliance with a damp cloth.
6. When this product fails, it must be repaired by the manufacturer or professional maintenance personnel, do not open the bottom of the machine.
7. When cleaning the product or disassembling and assembling various parts of the product, please be sure to unplug the power plug to ensure that the machine is in a stopped state, so as to avoid the danger of accidentally touching the switch.
8. After using this product, please cut off the power supply.
9. The idling time of the machine should not exceed 1 minute to prevent the blade from rubbing and heating the cutting edge.
10. Please save this manual after reading it for future reference.



Specification

Model	ELECTRIC MINCER
Dimensions (WxDxH)mm	210x380x400
Max Output Per Hour	60kg
Weight	15.25kg
Voltage	220v / 50hz
Power	1100w

Use and Care

1. Loosen the oil hole screw (for exhaust) before using the machine. Installation Instructions

1) Loosen the front fixing screws on the top of the box;

2) Rotate the meat grinder until the meat inlet is up, and place the meat grinder close to the box;

3) Tighten the front fixing screw on the top of the box to fix the meat grinder;

4) Install the locking handle and screw it tightly;

5) Install the tray.

2. Gear oil needs to be changed after 50 hours of first use. Change gear oil every 150 hours for the second time. Add 100ml gear oil each time.

3. Check that the power supply voltage is consistent with the voltage shown on the plate, please and note that the power socket should be equipped with a reliable ground wire. For a single phase unit, the power supply voltage fluctuation should not be greater than $\pm 10\%$ of the rated voltage, otherwise it must be equipped with a voltage stabilizer.

4. Before use, disassemble and clean each part of the minced meat head in turn, reassemble, and tighten the locking handle. Note that the front nut does not have to be over-tightened.

5. The meat to be ground needs to be skinned, remove the tendons and bones, cut into strips, and various seasonings should also be cut into small pieces and peeled (the meat must be thawed).

6. Turn on the switch and observe the normal operation before putting the material into the meat grinder. If necessary, use the feeding tube to push it into the meat grinder.

7. If the meat is slow or mushy, the following inspections should be performed:

- The front nut is too loose, because the meat blade is in improper contact with the outlet plate, and it should be adjusted properly;
- The small holes of the front inner plate are blocked and should be cleared;
- The meat grinder is dull and should be sharpened or replaced.

8. After the meat is ground, remove the meat grinder parts, nuts, meat plate, cross knife, spiral shaft, and t outlet. Clean the cross knife and meat plate with edible oil to prevent rust, and store in a dry and ventilated place.

Warranty Card

Thank you for using this product, from the date of purchase, enjoy a free one-year warranty service.

Please fill in and properly keep the product warranty card and purchase receipt as a basis for maintenance.

Disclaimer: The following cases will not provide after-sales protection

- Failure to operate as required by the instruction manual caused the failure.
- Damaged by improper use or disassembled by yourself.
- Damage caused by force majeure.
- Products that cannot provide purchase transaction information.
- The warranty card is incomplete and does not have a dealer stamp.

Product Model:	
Dealer:	
User Name	
Address:	
Contact Number :	
Product No.:	
Date of purchase:	