



Mincing Machine MM12 & MM22 Operating Manual

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the mincing machine match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Model:	MM12	MM22
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (W)	1100	1600
Capacity (kg/hr)	120	150
Weight (Kg)	20	26
Dimensions (mm)	430w x 210d x 460h	670w x 250d x 480h

Installation

The installation of the unit must be performed by a qualified technician only.

Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

Ensure no flammable products are placed near the unit, as it may get hot.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Operating Instructions

To operate the mincer correctly please follow the instructions below and use '*figure 1*' to help familiarise yourself with the parts on the unit.

1. Firstly ensure the mincer is plugged in and turn on at the mains
2. Place the required quantity of meat to mince on the tray
3. Now turn the unit on using the power switch on the side of the mincer.
4. Then using the white plastic 'pusher', feed the meat into the mincing unit.
5. Apply constant pressure to ensure the meat is minced uniformly.
6. The minced meat will emerge from the side of the mincer.
7. Once the mincing process has been completed turn the unit off and switch it off at the mains.
8. Be sure to follow the cleaning process regularly in the 'maintenance' section of this manual, to ensure the mincer continues to operate correctly.

Note: ALWAYS use the '*white plastic pusher*' to feed the meat into the mincing machine; do **NOT** use your hands. Also, never overload the mincer, as it may begin to function incorrectly.

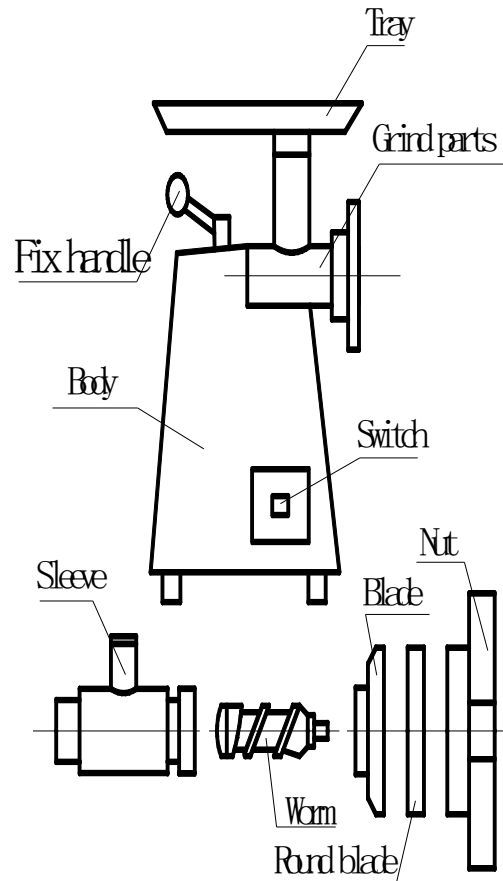


Figure 1

Maintenance

Cleaning:

Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

To clean the mincer, use the following procedure:

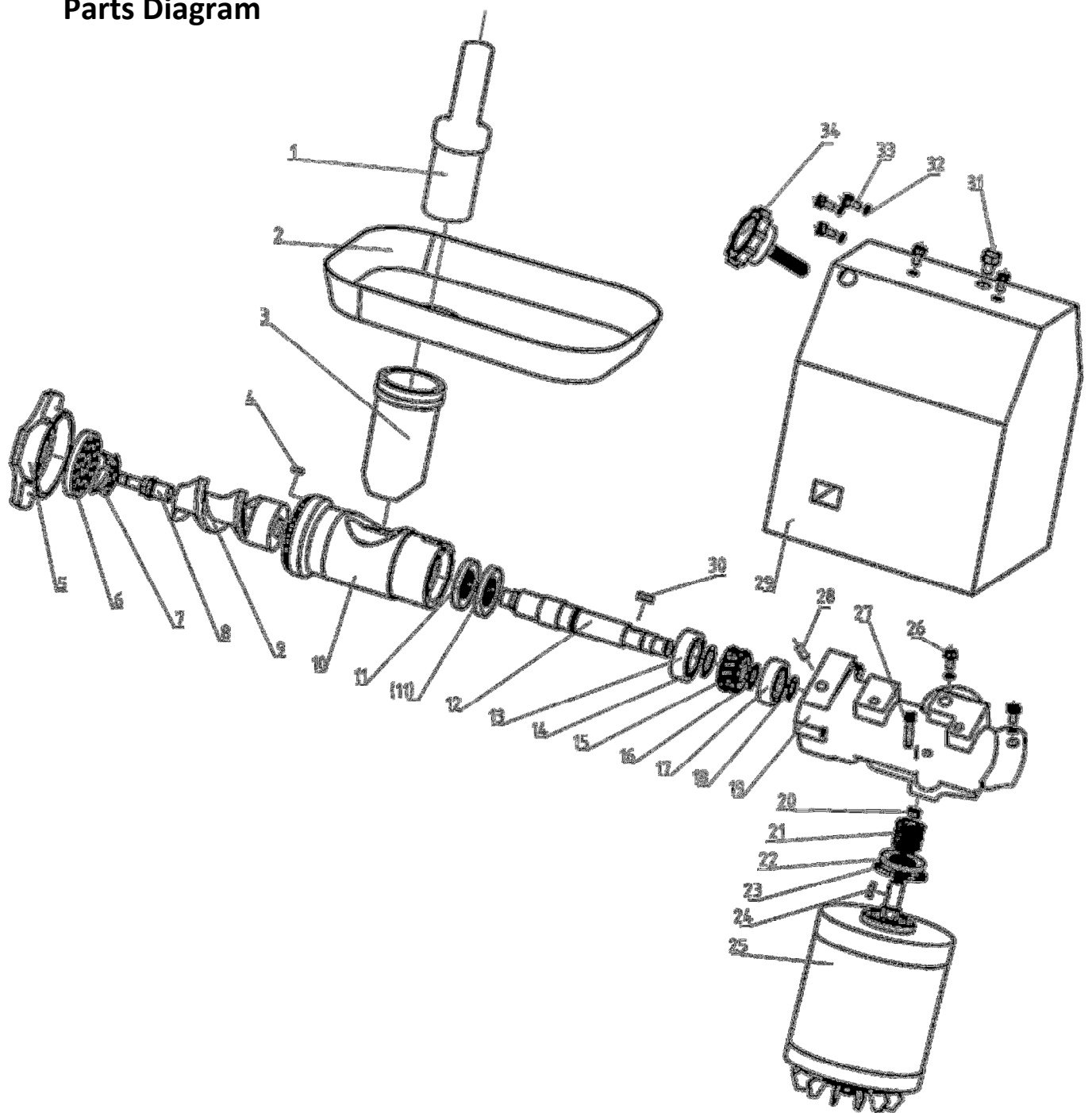
1. Unscrew the large nut to take out the circular knife and the grinding cage.
2. Unscrew the lock screw to take out the grinding tank.
3. Use hot water and detergent to clean both of these parts.

After cleaning, assemble them in order. Be careful not to screw the nut too tight or too loose which may damage the machine or affect the meat grinding process.

Caution: When cleaning the mincer, ensure that no water is allowed near the motor.

To clean the outside and front stainless steel parts of the unit simply use a damp cloth to wipe all grease and food from the unit. Regularly cleaning the unit will help prolong its life.

Parts Diagram



Parts List

Diagram No.	Part	Quantity
1	Feeding Bar	1
2	Meat Tray	1
3	Feeding Cylinder	1
4	Pin	1
5	Nut Cap	1
6	Hole Plate	1
7	Flower Knife	1
8	Knife Driving Screw	1
9	Spiral Grinding Screw	1
10	Grinding Cylinder	2
11	Oil Seal	1
12	Turbo Shaft	1
13	Bearing	1
14	Circlip for shaft	1
15	Turbo	1
16	Circlip for shaft	1
17	Deep groove ball bearing	1
18	Circlip for shaft	1
19	Gear box	1
20	Hex Nut (M10)	1
21	Worm	1
22	Oil Seal	1
23	C-Ring	1
24	Key	1
25	Motor	1
26	Hex Head Bolt (M8*18)	2
27	Hex Socket Head Cap Screw	1
28	Pin	1
29	Machine Housing	1
30	Key	1
31	Hex head bolt (M10*8)	1
32	Flat Washer	5
33	Hex Head Bolt (M8*12)	5
34	Lock Screw	1