

Preparation Range

Operating Manual Preparation Range

BS1, MM12, MM22, MM32, MS250, MS300, MS350, VPM



PANTHEON
Catering Equipment



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Featured Devices

Convection Collection

- BS1 – Band Saw
(Pictured Bottom Left)
- MM12, MM22, MM32 – Meat Mincer
(Pictured Lower Right)
- MS250, MS300, MS350 – Meat Slicer 10", 12", 14"
(Pictured Upper Right)
- VPM –Vegetable Preparation Machine
(Pictured Top Right)



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Introduction

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

Warnings and Precautions

The following warnings and precautions are important and must be adhered to:

- Ensure the voltage and frequency power requirements for the Mincer match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed. You must check the links frequently ensure a safe use of the machine.
- 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:

Band Saw

Model	BS1
Voltage (V)	220-240V 50Hz
Power (w)	750
Saw Blade Size (mm)	1650
Max Weight (kg)	1000-2000
Weight (Kg)	52
Dimensions (mm)	530w x 515d x 955h

Meat Mincers

Model	MM12	MM22	MM32
Voltage (V)	220 - 240V 50Hz	220 - 240V 50Hz	220 - 240V 50Hz
Power (w)	1100	1600	1600
Capacity (kg/hr)	120	150	260
Weight (Kg)	20	26	31
Dimensions (mm)	430w x 210d x 460h	670w x 250d x 480h	645w x 305d x 500h

Meat Slicers

Model	MS250	MS300	MS350
Voltage (V)	220-240V 50Hz	220-240V 50Hz	220-240V
Power (w)	1800	1800	2000
Blade Diameter (mm)	250	300	350
Max Slicing Width (mm)	180	220	260
Weight (Kg)	20	26	49
Dimensions (mm)	500w x 385d x 360h	500w x 590d x 450h	787w x 610d x 495h

Vegetable Preparation Machine

Model	VPM
Voltage (V)	220-240V 50Hz
Power (w)	500
Disc Speed (rpm)	270
Weight (Kg)	23
Dimensions (mm)	235w x 490d x 480h

Specifications are subject to change. Please check the rating label on the back of the machine.

Accessories

Meat Mincer

The stated device comes with the following accessories as standard:

- 1x Sausage Encaser and Filler
- 1x 4 ½mm Mincing Disc
- 1x 10mm Mincing Disc

All Meat Mincers come equipped with this as standard

You can also purchase the following items as extra:

- 3mm Mincing Disc
- 6mm Mincing Disc
- 8mm Mincing Disc

These can be bought as optional extras off of the internet.

Meat Slicer

All meat slicers come with the following accessories as standard:

- 1 x Blade removal tool

Vegetable Preparation Machine

The VPM comes with the following blades as standard:

- 1 x 2mm Blade
- 1 x 4mm Blade
- 3 x Graters

The VPM also has other optional extra accessories that can be purchased online

Installation

General

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

Please Note: These instructions apply to all the devices covered in this manual

Band Saw

- Once Un-boxed and placed following the warnings above inspect the saw belt length on the top and bottom block to confirm that it is parallel with the edge on the block
- Ensure the machine works once plugged in by pressing the green switch, if it works you can turn the machine off by pressing the red switch, if it doesn't work press the red switch unplug the machine and contact the manufacturer.
- The machine should operate in a clockwise fashion if this is not the case please cease use of the machine and contact the manufacturer
- To adjust the tension on the saw belt take the handle on the top of the machine and turn it clockwise until the machine makes a slicing sound this means that the saw belt has the correct amount of tension.

Vegetable Preparation Machine

The Cutting Blades and Graters

Follow the instructions below and use Figures 2-4 to ensure the blades and graters are correctly installed.

- Open the unit by rotating the knurled locking handle and swinging open the top cover

(See fig.2)

- Fit the ejector disc, ensuring it engages on the driver shaft via the two pegs
- locate the dicing grid if required
- Dicing grids will only fit one way

(See fig.4)

- Locate the slots on the cutting disc in the pes on the driver shaft and turn 90 degrees to secure.

(See fig.3)

- The cutting disc is correctly fitted when its centre boss is flush with the head of the drive shaft
- Return the cover to its operating position and relock into position using the knurled locking handle.



Figure 1



Figure 2



Figure 3



Figure 4

Warning: The cutting Discs must be located/ removed by handling the plastic disc and not by handling the cutting blade.

Operating Instructions

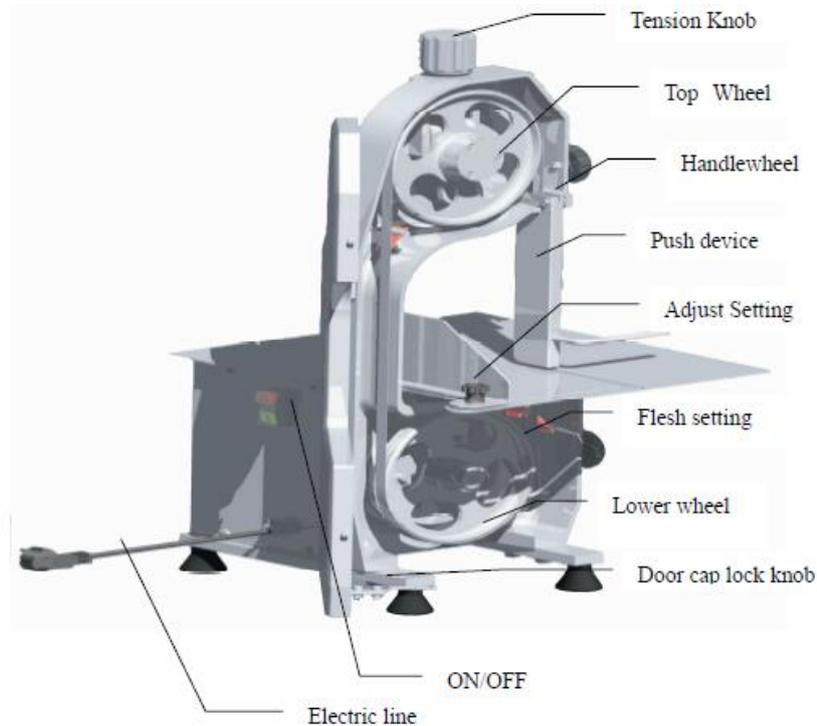
Band Saw

Please follow the following instructions and use 'figure 1' to ensure that the machine is operated correctly

- Ensure the machine is plugged in at the mains
- Switch the machine on using the green switch
- Place the required meat in-between the sawblade and push device
- Using the push device with your left hand Push the meat into the saw blade in order to slice it
- The Sliced meat can then be collected from behind the saw blade with your right hand once the meat has fully passed through the blade
- If the meat requires additional slicing repeat the process above.
- Once the slicing process is complete and no additional slicing is required turn the unit off using the red switch and switch the machine off at the mains.

Note: ALWAYS use the 'Push Device' to feed the meat into the mincing machine; do NOT use your hands. Also, never overload the Band Saw, as it may begin to function incorrectly.

Note: ALWAYS wear protective gear when using the band saw Especially when slicing smaller meats also ALWAYS pay attention as even if protective wear is worn the blade can still cause harm particularly the fingers



'Figure 1'

Meat Mincers

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

- Ensure the mincer is plugged in and turned on at the mains.
- Place the required quantity of meat that is required to mince on the tray.
- Now turn the unit on using the power switch on the side of the mincer.
- Then using the white plastic 'pusher', feed the meat into the mincing unit.
- Apply constant pressure to ensure the meat is minced uniformly.
- The minced meat will emerge from the side of the mincer.
- Once the mincing process has been completed turn the unit off and switch it off at the mains.
- 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.

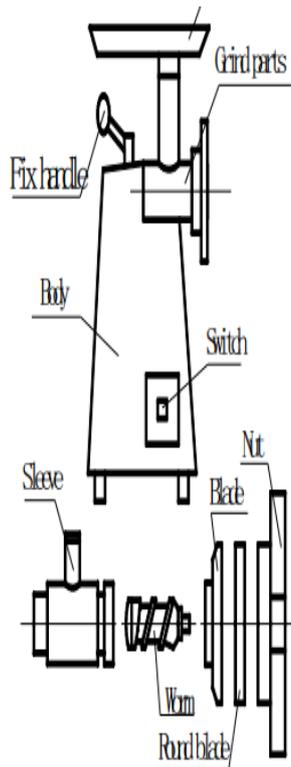
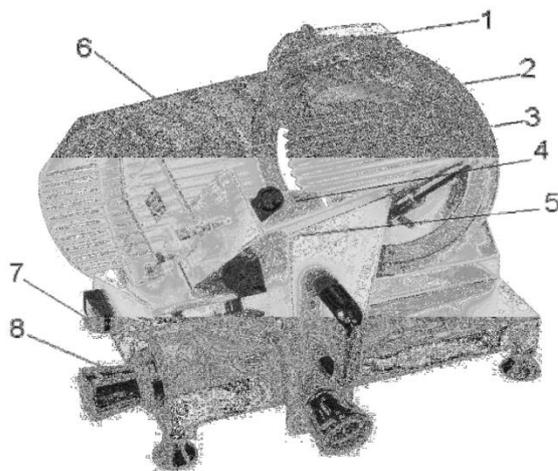


Figure 1

Meat Slicers

Please use figure 1 and follow the instructions below to correctly operate the slicer:

- Turn the switch on and let the machine run for about 2-3 minutes check if the machine is working well before attempting to slice any products.
- During operation the blade rotates anti-clockwise.
- Adjust the slice thickness by turning the slice thickness regulator anticlockwise. Turn the support knob anticlockwise ensuring the head is in contact with the size controlling board.
- Push the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob.
- After slicing the desired amount turn the Slice thickness regulator knob to Zero and turn the machine off.
- You can now remove the slices and the product.



1. Sharpener
2. Blade protection
3. Blade cover Active pusher
4. Product pusher handle
5. Carriage
6. Size controlling board
7. Switch
8. Slicer thickness regulator

"Figure 1"

Vegetable Preparation Machine

Please follow the instructions below to correctly operate the VPM:

- Select the correct feed hope (large half-moon or small circular)
- insert chosen vegetable
- Use the feed arm or feed stick to apply gentle, constant pressure on the required food
- The VPM works rapidly therefore once a vegetable has placed in the hopper it is imperative to maintain constant pressure to achieve uniform cuts/slices. This is particularly important when using the chipper
- When using smaller vegetables a more uniform slice is achieved utilizing the small hopper

Warning: Under NO circumstances attempt to push vegetables into the machine by hand, as it could lead to an injury.

Maintenance

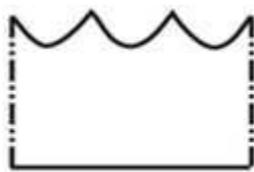
Band Saw

Replacing the Saw Blade

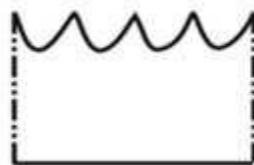
When replacing the saw blade follow these instructions to ensure that it is completed correctly:

- Loosen the setting b rotating it anticlockwise
- When installing a new saw blade pay attention to its direction as the blade could break off from the machine
- Make sure the blade and the slicer are positioned between the top wheel, bottom wheel and middle plate. Furthermore ensure that the blade passes through the guide groove.
- Once changed tighten the setting to ensure the blade is sufficiently positioned and adjust the tension on the saw belt to ensure the machine is in its optimal state.

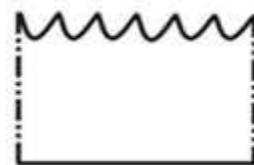
Different Saw Blades are used to cut Different foods follow the image below as a guide to this



3P- Saw Freeze Fish



4P-Saw Freeze Meat



6P-Saw Bone

Adjusting the Saw blade

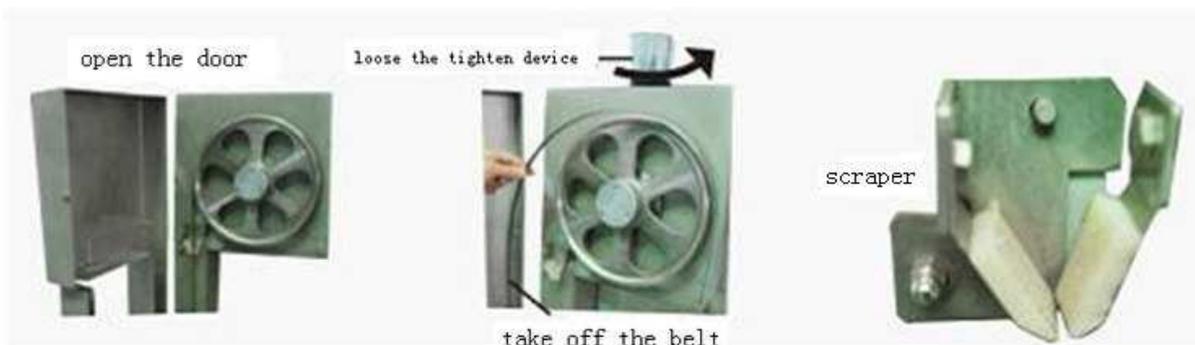
- When adjusting the saw blade follow these instructions to ensure that it is completed correctly:
- In order to ensure the machine is working in its optimal state the saw blade can be adjusted. Make sure the saw belt is around the wheel and the blades edge is in line with the round wheel
- If the blade isn't kept in line it can either be replaced or the slope of the blade can be adjusted

To adjust the slope

- Loosen the nut in order to loosen the slope knob
- When adjusting the slope knob turn it by hand
- When you tighten the knob the blade will move forward and when loosened the blade will move backwards.
- The machine must not be operated when adjusting the knob as it will ensure that the blades adjustment will incur minimum errors and the blade can't fall off.
- Once the saw blade has been adjusted check that the machine operates normally before using it in its normal capacity.

Cleaning

- When cleaning the band saw please follow these instructions
- Open the door of the machine and loosen the press setting, then take of the saw blade.
- Loosen the scraper protection knob and take of the scraper
- The machine should be cleaned with hot water and a hard brush



- The main parts, belt and protective device can be washed with hot water and a hard brush
- In order to clean the dead angle, wheel and wheel chain and bottom parts of the machine the bolt must be taken out of the wheel by loosening it in a clockwise fashion



- Take care to avoid water getting into contact with the electrical parts
- Once the machine has been washed ensure that it is thoroughly dried off by using a dry cloth.

Meat Mincer

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:

- Unscrew the large nut to take out the circular knife and the grinding cage.
- Unscrew the lock screw to take out the grinding tank.
- 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.

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.

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

Meat Slicers

General Maintenance:

To avoid the blade rusting:

- Dry the blade with a dry cloth after use
- Spread cooking oil on the edge of the blade with dry cloth
- Sharpen the blade every day to prevent rust.

Lubrication:

Ensuring the slicer is well lubricated can prolong its life. Following this lubrication guide will ensure your product remains in good working order:

Guide Lubrication:

Push the carriage to one side, and clean any grease or dirt on the blade guide with a dry cloth

- Smear the guide surface with grease by hand, spreading evenly to lubricate effectively
- It is necessary to lubricate the guide every week.

Pusher axle lubrication:

To lubricate the pusher axle, firstly clean the pusher axle with a dry cloth

- Then put cooking oil on both of the axles and pull the pusher up and down to make the oil spread well
- It is necessary to lubricate the axle every day.

Sharpener lubrication:

- To lubricate the sharpener, foremost ensure the sharpener axle is clean.
- Put cooking oil on both axles
- Turn around and slide the axle until the axles work well.

Localising Head lubrication:

Turn the fixing position anti-clockwise to the maximum length

- Clean the localising head, then put cooking oil on it
- Turn the fixing position back to the original position

It is necessary to lubricate it every week but ensure to spread the oil evenly and not to apply too much.

Blade Sharpening:

Follow the guide below when the slice thickness becomes uneven or the slices break into pieces:

Always turn off and unplug the machine before cleaning, and make sure to turn the slice thickness regulator to the zero position.

- Clean the edge of blade before sharpening.
- Pull the sharpener out and lubricate the sharpener axles until they work well.
- Pull the sharpener out and turn 180°.
- Make sure the surface of stone is resting closely to the surface of the blade edge. If that is not the case adjust it.
- Turn the power on and press both sides of the stone down using the finger buttons making contact with the blade for approximately 10 to 15 seconds.
- Stop the machine and look to see if the blade has sharpened well, if not, continue.
- Return the sharpener back to the original position after work.

Note: Always keep the stones clean so they work well. Avoid looking directly at the stone during rotation to avoid injury from a piece of the stone. Ideally use safety glasses.

Vegetable Preparation Machine

Cleaning

When cleaning the slicer you should always follow the following conditions:

- Always turn off and unplug the machine before cleaning.
- Never use any chemical or abrasive products.
- Do not use a brush or any other type of abrasive instrument, which could damage the machine.
- Use a damp cloth with a mild detergent to clean the body of the machine and inside the top cover. Before operation ensure it has been dried thoroughly.
- Make sure to clean the machine thoroughly every day after use.
- All removable parts:
 - Ejector Disc
 - Cutting Blades
 - Dicing Grids
 - Feed Stick

Are Dishwasher safe, or alternatively could be washed in warm soapy water. However prior to placing them in the machine ensure they have been rinsed and dried thoroughly.

Warning: Never immerse the body of the machine in water or spray directly with a jet of water

Troubleshooting

Vegetable Preparation Machine

Problem	Possible Cause	Solution
The VPM doesn't operate	The fuse isn't of the correct rating / type or has blown	Supply the correct rating/ type of fuse or replace the fuse.
	The Top cover or fed arm could be incorrectly positioned	Position them correctly.
		Reset the Machine, Switching it OFF and ON again.

Note: If none of the above resolves the issue, please cease use of the device immediately and please contact the manufacturer.

PANTHEON

Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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