

MEAT GRINDER

SKY-582

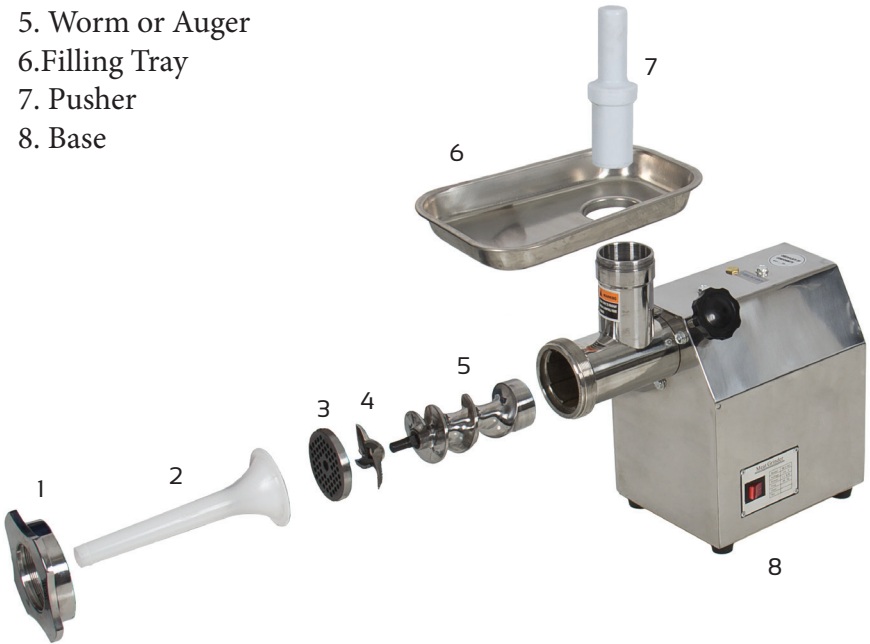


Meat Grinder	
Model	SKY-582
Voltage	110V-220V
Power	1.1 KW
Size	300*150
Color	
Net	

Please read instructions completely before operating this unit.

IDENTIFICATION OF PARTS

1. Cap Nut
2. Sausage Maker
3. Disk
4. Blade
5. Worm or Auger
6. Filling Tray
7. Pusher
8. Base



CAUTION

- Meat grinder cannot grind bones or poultry.
- Do not grind ginger or materials with hard fibers.

OPERATION

1. BEFORE USING THIS MACHINE, MAKE SURE THE POWER SUPPLY AND VOLTAGE ARE IN ACCORDANCE WITH REGULATION AND MOUNT EARTHING WIRE ACCORDING TO THE MARK ON THE MACHINE.
2. READ THE USER'S MANUAL CAREFULLY AFTER OPENING THE PACKAGE. CLEAN THE ANTI-RUST OIL OFF THE MACHINE BEFORE USING.
3. THE MEAT FOR PROCESSING MUST BE SKINLESS AND BONELESS. CUT IT TO FIT THE ENTRY HOLE, THEN PUT INTO HOPPER GRADUALLY TO GRIND. **NEVER USE YOUR HAND TO PUSH THE MEAT!!!**

Bacterial infections from improperly cleaned kitchen equipment can cause serious illness and even death.

HOW TO CLEAN YOUR MEAT GRINDER

- 1.) Run white bread through the grinder. Even if you use lean meat, a grinder can become greasy. Simply washing with soap and water usually isn't enough to remove all the grease. A simple technique that will help clean away the grease is to run a few slices of white bread through the grinder. The bread will help clean away grease and any meat that may be left in the grinder.
- 2.) Disassemble the unit completely. Use soap and water to wash each individual part by hand. Washing the pieces by hand not only protects the blades, but it also protects the grinder. It also helps reduce the possibility of rust forming
- 3.) Submerge or spray each piece with a mixture of 1 gallon hot water and one tablespoon of bleach (you may also use white distilled vinegar in place of bleach). After soaking or spraying them, run each piece through regular water again. Then use a dry rag to individually wipe down and dry each part to keep rust from occurring. Do not allow the pieces of your meat grinder to air dry as doing so may allow for the formation of rust. Make sure to dry the pieces thoroughly before storing them or assembling the unit.

4.) Place accessories in a zip top bag with rice. The blades and any other small accessories can also be stored in a zip top bag along with rice. The rice will absorb any moisture, which will prevent the accessories from rusting.

5.) Store the grinder in a safe place. The main unit of the meat grinder will also need to be stored with care. The important thing is to store the grinder in a dry area. If you're worried about moisture, you can always store the unit in a plastic storage container surrounded by rice.

Tips and Warnings

-Never store a meat grinder in an open area of the kitchen. Some cooking techniques create moisture, which could facilitate the formation of rust.

-Avoid using acidic cleaners and abrasive sponges.

-Make sure to get inside the holes of the blades when cleaning and drying.

TECHNICAL PARAMETER

EFFICIENCY	330 LB/H
MOTOR POWER	1.1KW
VOLTAGE	110V
RATED FREQUENCY	60HZ
SPEED OF MAIN ROLLER	210 R/MIN
WATERPROOF GRADED	IPX1
WEIGHT	60 LB
DIMENSIONS	17"(L) X 8.25"(W) X 16"(H)