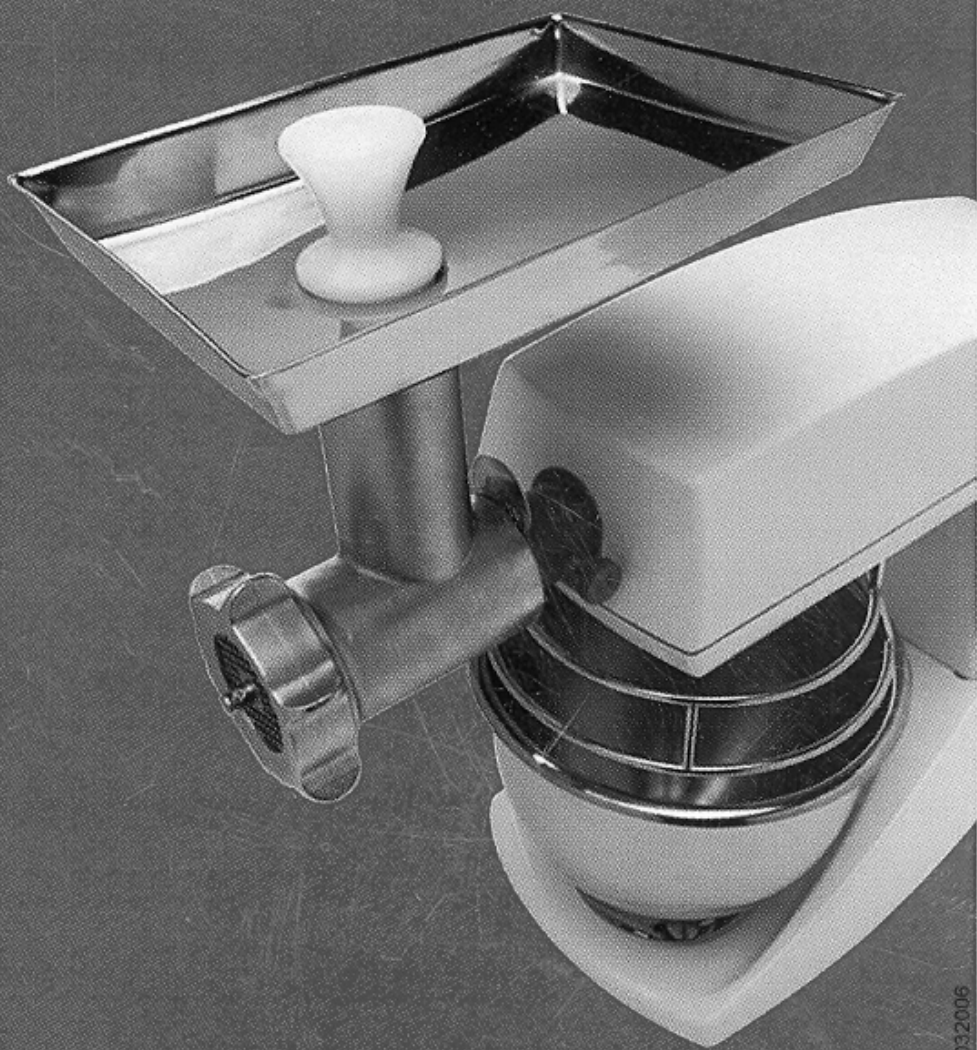


# OPERATING INSTRUCTIONS

## MEAT GRINDER 304



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032006

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## **ASSEMBLY OF MEAT GRINDER:**

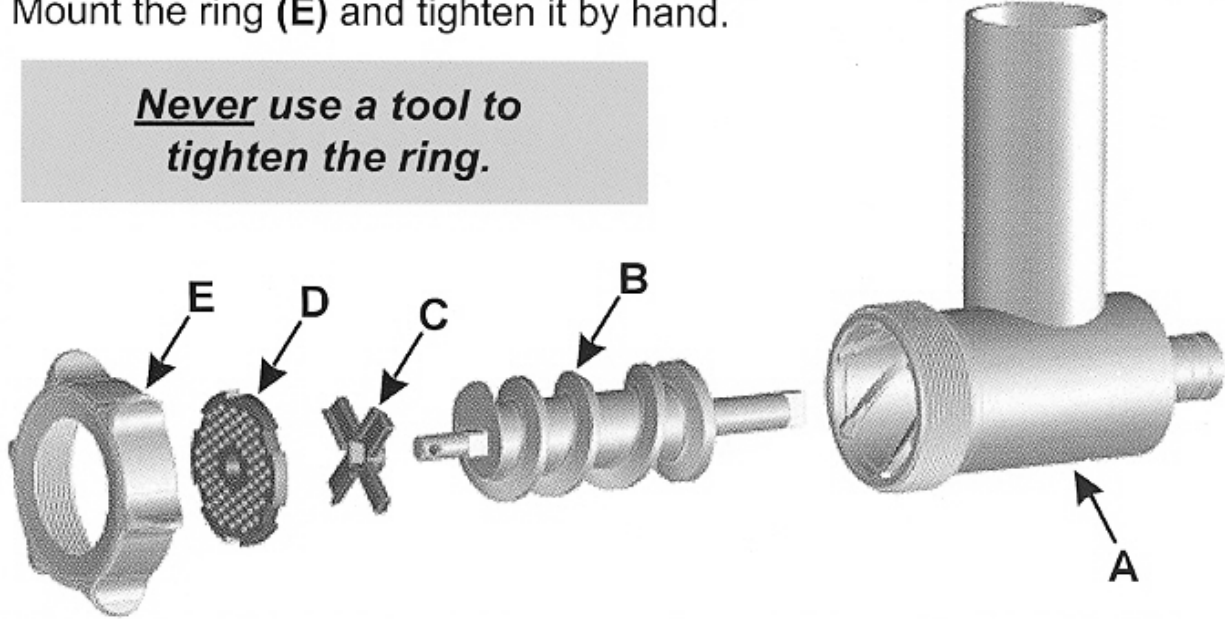
Place the feed screw (B) in the housing (A).

Place the knife (C) and the disc (D) on the shaft of the feed screw.

***The cutting edge to be facing the disc.***

Mount the ring (E) and tighten it by hand.

***Never use a tool to tighten the ring.***



## **MOUNTING ON MIXER:**

Mount the meat grinder in the attachment engagement hub (F) of the mixer.

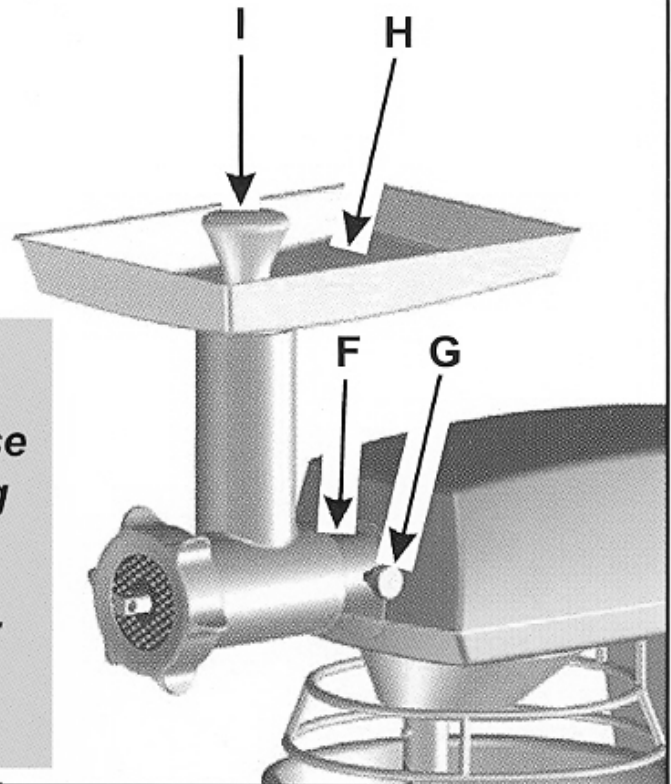
The meat grinder shall be pressed entirely into the attachment engagement hub before tightening the thumb screw (G).

Place the meat tray (H) in the meat grinder, and ready the plunger (I).

### **CAUTION:**

***For safety reasons always use the plunger (I) when working with the meat grinder.***

***Power must be removed before cleaning or inspection of the meat grinder.***



## USE OF THE MEAT GRINDER:

The meat grinder is suitable for grinding of all kinds of meat as well as mashing of boiled vegetables.

***Food to be prepared in the meat grinder must be cut into pieces of approx. 1" x 1".***

## RECOMMENDED WORKING SPEED:

***It is recommended to let the mixer run at approx. 30% of its maximum speed when using the meat grinder.***

See also Operation Instructions for the mixer, the paragraph regarding connection of accessories.

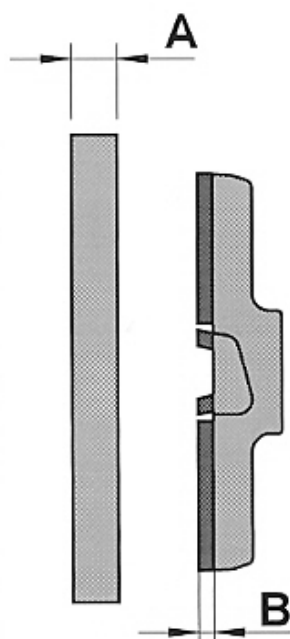
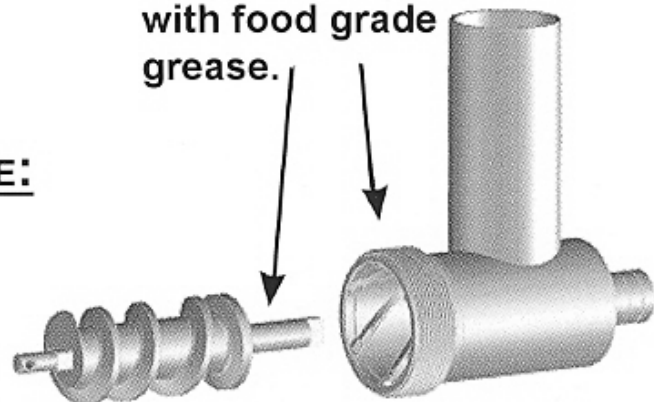
## CLEANING:

After use the meat grinder is disassembled and cleaned. All parts are dishwasher proof.

## LUBRICATION AND MAINTENANCE:

At regular intervals the shaft of the feed screw and the thread of the housing shall be lubricated with food grade grease - not cooking oil.

To be lubricated with food grade grease.



Knife and disc will be worn after some time. If various discs are used, it is recommended also to have several knives, and then use knives and discs in sets.

Wear on the knife and the disc must not be more than 0.08" in total.

- A. The thickness of the disc must be 0.2" as a minimum.
- B. The height of cutting edge of the knife must be 0.04" as a minimum.

***If measures A and B are not kept, it will cause damage to the mixer, as the friction of the meat grinder is increased when the knife is worn.***

Spare Part List:

- 1. Plunger.....304/HST
- 2. Feed Pan.....304/HPAN
- 3. Ring.....304/HR
- 4. Disc with 5/32" Holes.....304/4
- 5. Knife.....304/Knife
- 6. Worm.....304/HW
- 7. Housing.....304/H
- 8. Disc with 1/8" holes.....304/3
- 9. Disc with 5/16" holes.....304/8

