

Meat Mincer

User’s Guide



Service

- 1.From the date of purchase, use the machine under normal conditions, the manufacturer will provide free repair or replacement parts service within six months if it is found to be due to manufacturing quality problems.
- 2.Because of user improper operation, overload, collision, or enter the impurities, which causes damage to parts or machine, the factory provides services and the user shall bear the cost.
- 3.Bearings, bolts and other standard parts are not within the three-packs service.
- 4.After the warranty period expires, if the machine is damaged, the maintenance service will be provided, but the individual parts will be charged for the cost.
- 5.Quality three packs of services is provided when there are product quality problems.

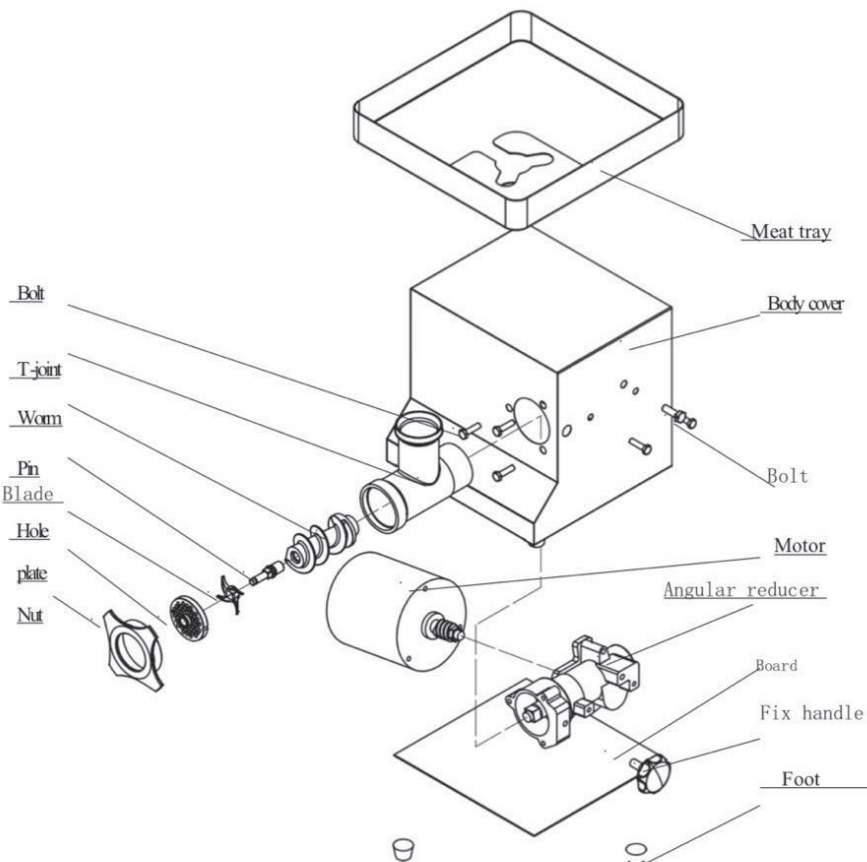
Use and Maintenance (Please read the instructions carefully)



Warning:

1. Please use the electronic power source with reliable grounded function.
2. Please make sure the meat is free of bone, tough tendon, meat skin, etc.
3. Never place hand, hair, or utensils within the device or in the presence of moving mechanisms while in use.

- Place the device onto a leveled surface prior and during operation.
 - Keep this product out of the reach of children or other disqualified persons, since the misuse of contents may result in hazard or death.
 - Never place hand, hair, or utensils within the device or in the presence of moving mechanisms while in use.
 - Fats from meats can build up inside the grinder tube which may staining the motor. If this occurs, stop the grinder immediately and wash parts in warm water.
 - Before use, please check whether the power supply voltage meets the specified requirements. The power supply should have a grounded triangle socket and a solid grounding wire before use.
 - First of all, please clean the parts contacting with the food parts, followed by loading meat grinding sleeve(T-joint), driving core and propulsion device(transmission anger) , cutting blades, meat discharge plate, screw, tighten the hand wheel, connect the power, open the control switch, the machine start working.
- *The processed meat must be peeled and boned, cut into pieces, and put into the feed port for processing.
- Maintenance of the machine. Close the control switch, unscrew the hand wheel, then remove the meat discharge plate, cutting blade, driving core and propulsion device(transmission anger), screw and the meat grinding sleeve(T-joint). Then clean the parts and wipe off the water.



Safety Precautions

- This product is intended for indoor use only!
- Keep this product out of the reach of children or other disqualified persons, since the misuse of contents may result in hazard or death.
- Never immerse product, cord, or plug in liquids.
- Unplug the product from its electrical outlet source prior to handling or cleaning.
- Allow adequate cooling time before removing any appliance parts.
- Never operate this product with a malfunctioning cord or plug.
- Place the device onto a leveled surface prior and during operation.
- Never place hand, hair, or utensils within the device or in the presence of moving mechanisms while in use.
- Fats from meats can build up inside the grinder tube which may staining the motor. If this occurs, stop the grinder immediately and wash parts in warm water.

Operation

1. Cut meat into strips or cubes that smaller than the opening on the feeding tube.
- Note: Make sure the meat is free of bone, tough tendon, meat skin, etc. before grinding.
2. Switch the device on. Always have the unit running before adding food.
 3. Place the meat onto the tray. Use pusher to gently push the meat into the cutting housing.
 4. When finishing grinding the food. Turn the device off and unplug from its electrical outlet.
 5. Clean the device thoroughly. Add oil to the accessories which directly contact the meat except for meat tray.

Parameters

Model	DJ-A5-12	DJ-A5-22
Motor power	850W	1100W
Rated Voltage	220-240V	220-240V
Rated Frequency	50Hz	50Hz
Processing Capacity	250kg/h	300kg/h
Spindle Speed	180r/min	195r/min
Machine Weight	23KG	25KG
Overall Dimensions(mm)	395*360*375	395*360*375

Troubleshooting

If the minced meat is not discharged smoothly or in the form of plate, the cause and remedies could be:

1. The screw cap is too tight. The cutting blade does not contact properly with the cutting plate. Adjust it.
2. The cutting plate is blocked. Clean it.
3. Cutting blade edge are dull. Grind or replace the blade.