

**Meat
Gear**

FILM WRAPPING MACHINE



User Manual



It is important that you and the person operating the machine reads carefully this operation manual.

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Congratulations on your purchase! You have just acquired a high quality Meat Gear Machine. Please read carefully before using your new HEAVY DUTY FILM WRAPPING MACHINE.

This operation manual contains relevant information for the proper installation, use and maintenance of this equipment and its elements, models:

- EMP18IM
- EMP18IP



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Unpacking

Upon unpacking the machine make sure it's complete and inspect for external damage.

The package must include the following pieces:

- Film wrapping machine.
- Film axle rod.
- A pair of bearing blocks.
- User manual.

General

Your brand new film wrapping machine was designed to use pvc film wrapping roll. This unit feature a stainless steel construction and a heated cut-off bar for easy film tearing and wrapping.

The wrapping machine seals in 3 to 5 seconds and comes with a non-stick Teflon-coated hot plate, ensuring the plastic wrap won't stick to the hot plate's surface.

Cleaning



ATTENTION: UNPLUG THE MACHINE AND FOLLOW SAFETY PROCEDURES.



THE MACHINE IS NOT HOSE DOWN WASHABLE. CAUTION: HOT SURFACE.

The film wrapping machine and the hot plate should be cleaned with gentle soap (dish soap) and a clean cloth. . Note: Harsh detergents or with high chlorine content damage the stainless steel surface. Clean the heated cut-off bar (only when it cools down.) with a soft cloth.

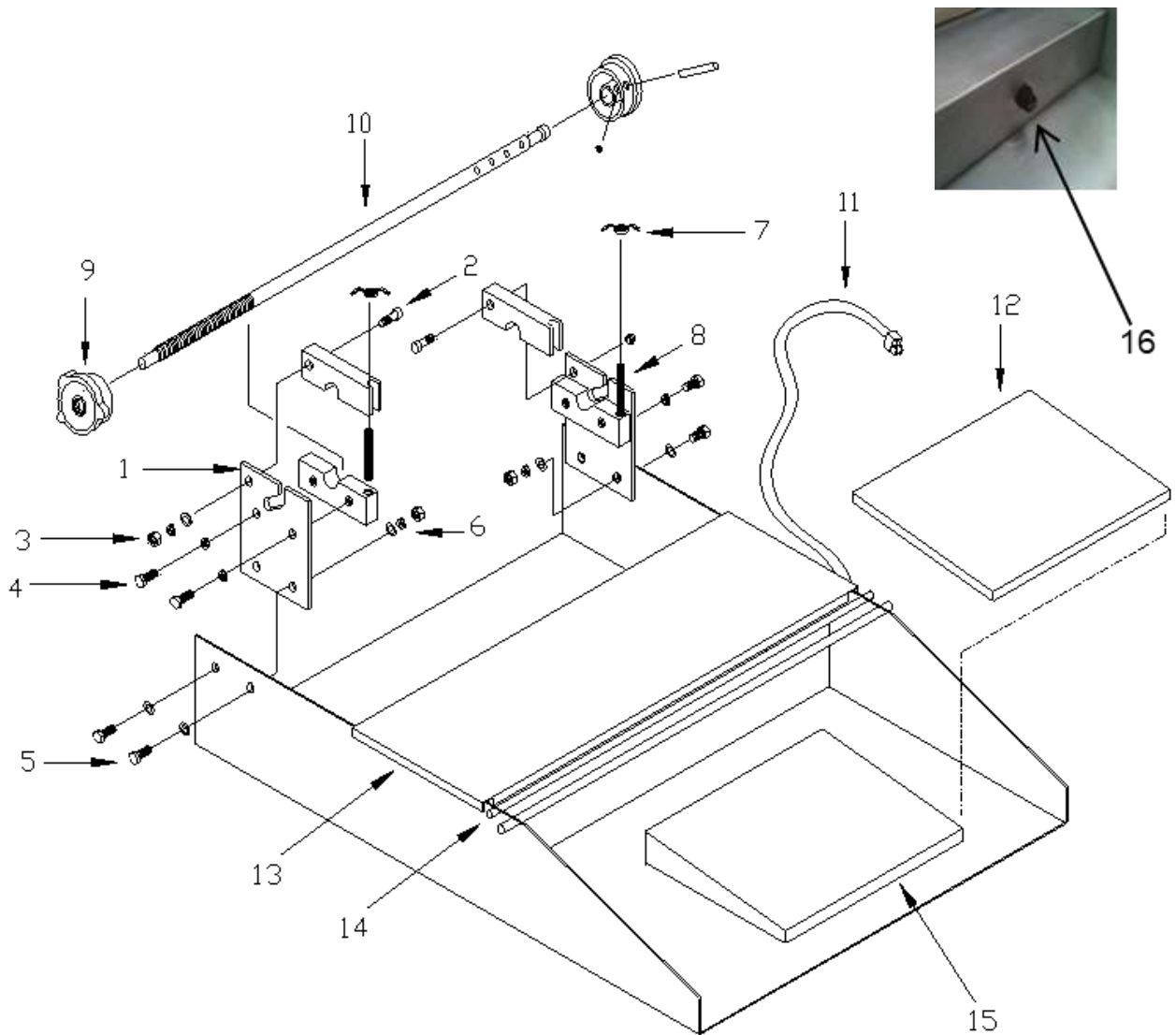


ALWAYS UNPLUG THE MACHINE BEFORE CLEANING.



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Parts





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Part number	Description	Quantity
1	Plate - Support Bearing Block (Incls. LH & RH)	2
2	Shoulder bolt for blocks	2
3	Nut 1/4-20 Hex/ Lockwasher 1/4	2
4	Bolt -Carriage 1/4 -20 x 1 1/2	4
5	Cap Screw 1/4-20 x 5/8 Hex Hd.	4
6	Lockwasher 1/4 / Nut 1/4 -20 Hex	4
7	Wing Nut 1/4-20	2
8	Mach. Screw 1/4-20 x 2 1/2 Rd. Hd.	2
9	Cap - Adjustable End 3"	1
10	Axle - Film Mounting (22" Long)	1
11	Power Cord (115 V.) Power Cord (220 V.)	1
12	Cover - Teflon 6 x 15	1
13	Bridge - Wrapping	1
14	Rod - Film Retainer 1/4 x 22 5/8 / Guide - Plastic	1
15	Hot Plate Casting 6 x 15	1
16	Holder - Fuse / Fuse (1 Amp.) (250 V.)	1



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How to assemble

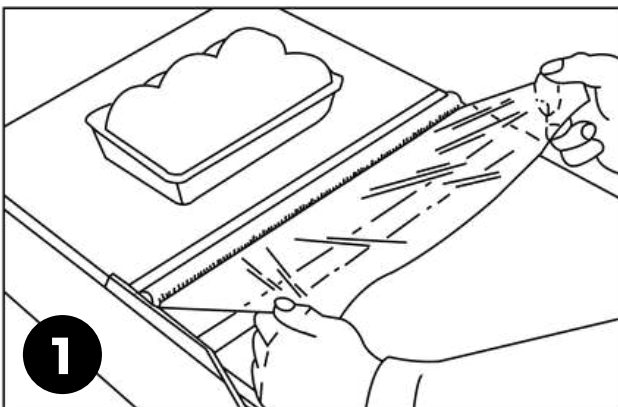
- 1.- Attach the lower baring blocks to the sides of the unit, remove the hex nuts and screws with its own flat washers and place as shown in the figure.
- 2.- Remove the film axle rod and place the pin end cap in the size you'll need for your film wrap roll. Reveal the center of the pin end cap and insert the pin in the desired depth of the film roll.
- 3.- Place the film roll and adjust the pin as well as the cardboard core of the film roll to secure it to the machine.
- 4.- Loosen the wing nuts on the baring blocks to place the axle rod with the film roll placed correctly. You must roll the film underneath the work surface.
- 5.- After that, place underneath the support rod and then overtop the heater rod and pull to the desired length.
- 6.- Tighten the wing nuts as tight as you need to have the right tension on the film.

Wrapping a package

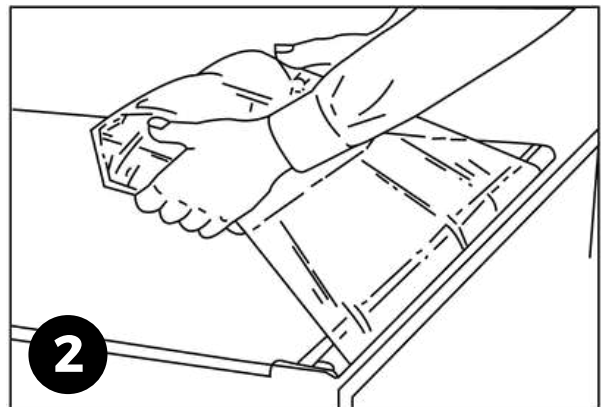
Plug the film wrapper machine and turn it on. Wait from 10 to 15 minutes for the temperature to stabilize in the hot plate and heated cutting rod.



WARNING: THE COMPONENTS ARE HOT AND CAN CAUSE INJURIES



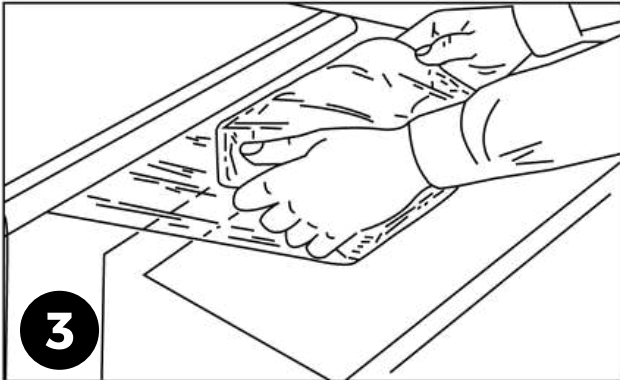
Place the package on bridge using both hands, Grasp film at outer edges. With an even, outward motion, pull towards yourself with enough film to fit over and around the entire package.



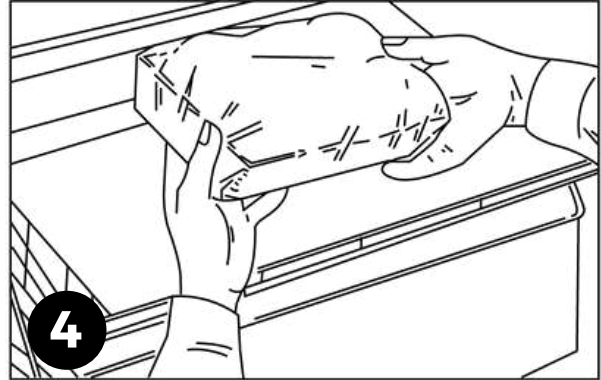
Place film over the package and tuck 2 inches of film along the edge furthest from you.



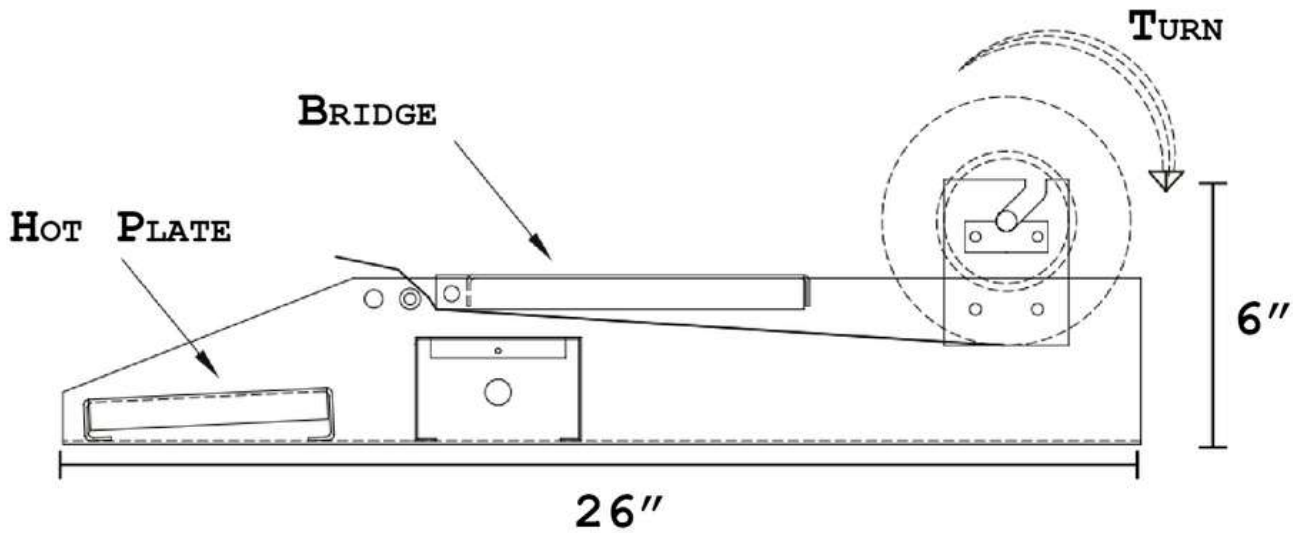
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Hold turned under film in place using both hands.



Place package on hot plate to make first seal, meanwhile the heated rod will soften the film to separate from the roll. Run across the hot plate to make final seal.



Problem solving

ISSUE	SOLUTION
The wrapping film sticks to the hot plate.	Check if the hot plate non stick surface is not ripped, if so, it must be replaced.



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The product is not completely sealed.	Give the product more time on the hot plate. Adjust the temperature and wait for it to stabilize.
There are holes in the sealed part of the film wrap	Adjust the temperature and wait for it to stabilize. It is probable the hot plate's temperature is high, the product might have been on the hot plate for too long.
The hot plate is cold.	Adjust the temperature and wait 10-15 minutes to stabilize. Check if the film wrapping machine is ON. Check if it's plugged correctly.
The heated cutting rod is cold.	Check if the film wrapping machine is ON. Check if it's plugged correctly.



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This user manual is also compatible with EMP18IP

Easy to control the film wrap adjustment to avoid waste and reduce cost.

Allows two sizes of film wrap working simultaneously.

Safe to operate with its light indicator to prevent accidents.

Provides bigger space to operate in with efficiency.

Constructed in stainless steel/aluminium

Additional available accessories

- Left table
- Right table
- Labeling Scale: BEPMI, BEPMD, BIE-30C

BIE-30C SPECS

Wi-fi

Software administrator included

Hanging installation

LCD display

Capacity 30 kg / 5 g (66 lbs/0.17 Oz)

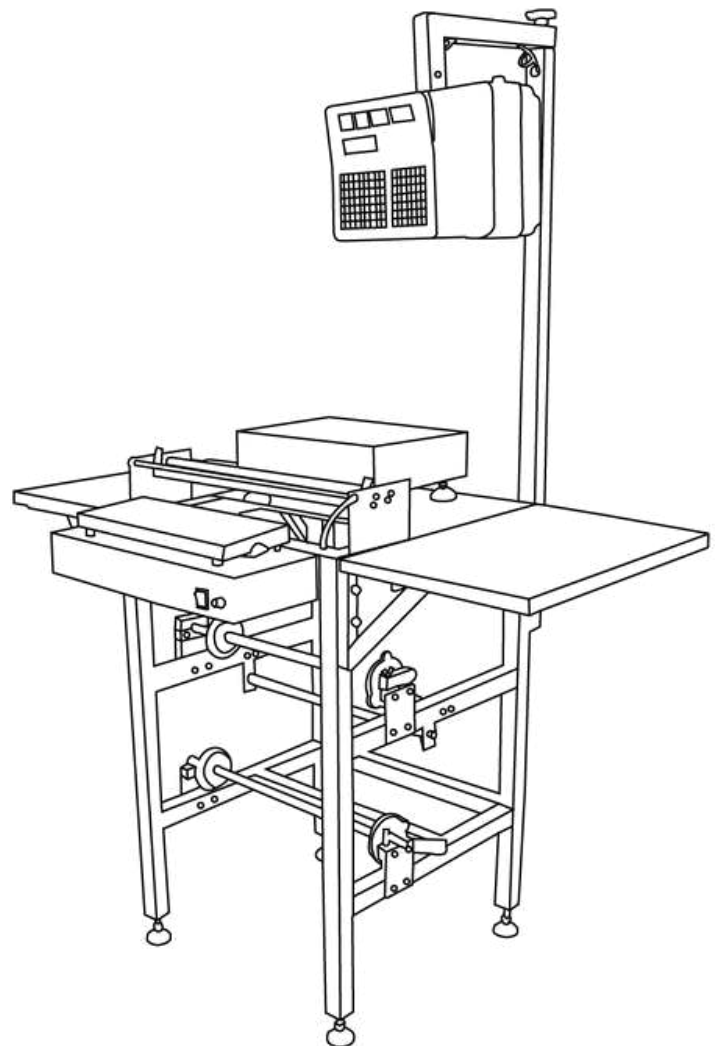
5990 PLU'S Memory capacity

126 PLU'S direct access

Ethernet network

RS-232 pendrive communication card

Stainless steel surface 45 x 49 cm (18" x 19" inches).



Capacity 30 kg (66 lbs)	Screen Resolutio n 3000	Division 10g	Accuracy 110
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LIMITED WARRANTY (1) YEAR WARRANTY

Meat Gear warrants this product against defects in materials or workmanship for a period of one year from the date of original purchase.

Should any manufacturing defect be discovered within one year from date of purchase, you must deliver the entire product to the MEAT GEAR dealer that sold it or to a MEAT GEAR service center in its original packaging or in packaging affording an equal degree of protection, along with proof of purchase. MEAT GEAR will at its option, repair or replace or an exchange basis with an equal or equivalent unit. The defective unit, without charge for parts and labor. The transportation and insurance charges to and from the MEAT GEAR service center are not included in this warranty.

WHAT THIS WARRANTY DOES NOT COVER

This warranty covers only normal consumer use in Canada and the United States. This warranty does not cover worn parts, which die to the nature of the machine, have a limited usable life, and have to be replaced on a use and wear basis, nor:

- A) Damage caused by disasters such as fire, flood, lightning, improper electrical current.
- B) Improper or inadequate installation.
- C) Improper or inadequate maintenance.
- D) Unauthorized modification or misuse.
- E) Damage caused by service other than by an authorized MEAT GEAR service center.

LIMITATIONS OF WARRANTY

NEITHER MEAT GEAR OR ANY THIRD PARTY SUPPLIERS MAKES ANY OTHER WARRANTY OF ANY KIND, WHETHER EXPRESS OR IMPLIED, WITH RESPECT TO MEAT GEAR PRODUCTS. THIS WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS WARRANTIES AND UNLESS STATED HEREIN, ANY STATEMENTS OR REPRESENTATIONS MADE BY OTHER PERSON OR FIRM ARE VOID. THE DURATION OF ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON YOUR MEAT GEAR PRODUCT SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY SET FORTH ABOVE, EXCEPT AS PROVIDED IN THIS WRITTEN WARRANTY NEITHER MEAT GEAR NOR TIS AFFILIATES SHALL BE LIABLE FOR ANY LOSS, INCONVENIENCE, OR DAMAGE, RESULTING FROM THE USE OR INABILITY TO USE THE MEAT GEAR PRODUCT, WHETHER RESULTING FROM BREACH OF WARRANTY OR ANY OTHER LEGAL THEORY.

Some states do not allow limitations on how long an implied warranty lasts and some states do not allow the exclusion or limitation or incidental or consequential damages, so the above limitation and exclusion may not apply to you. . This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

HOW TO OBTAIN WARRANTY AND SERVICE

- 1.- Refer to the trouble shooting guide in your owners manual. This list might solve your problem.
- 2.- Call the MEAT GEAR dealer that sold the product within 30 days after you find a problem in the product.
- 3.- Call our technical support team at 832-917-1547 where they can help you with any question you need.
- 4.- If you have to ship a MEAT GEAR service center be sure to obtain a Service order number from the MEAT GEAR service center at +1 (800) 824-1644 / (832) 917-1547.
- 5.- Arrange for the delivery of the product to the authorized MEAT GEAR service center. Products shipped to the service station must be insured and safely and securely packaged, preferably in the original carton, and a letter explaining the defect and also a copy of the bill of sale or other proof of purchase must be enclosed.
- 6.- Make sure to include inside the package a complete description of the defect or trouble with the unit and complete name, address, and more phone numbers of who to contact for more questions and who to ship to.
- 7.- And also make sure to clearly write outside of the package the service order number and the full address for the MEAT GEAR service center.

Contact

MEAT GEAR

www.meatgear.mx

+1 (800) 824-1644 / (832) 675-9699 / 832-917-1547

sales@meatgear.mx



Meat Gear

Find more technical information at
www.meatgear.mx